



Sustainable Food @ Stanford: By the Numbers

Climate Action: The Scale of the Opportunity

At Residential & Dining Enterprises (R&DE) Stanford Dining, we understand the urgency and positive power of reducing our food-related environmental impact, and we work toward that goal through innovative procurement strategies, food waste reduction, and promotion of more plant-forward food choices. These numbers paint a picture of why we focus our energies on those pathways for impact.



25% The estimated percentage of **global greenhouse gas emissions** that come from food and agriculture.



70% The estimated percentage of total **available fresh water** that is used by agriculture.



#1 The ranking of **food waste reduction** on a list of the most promising ways to address the climate crisis, put together by Project Drawdown—a nonprofit group of scientists, activists, and others.

- **3rd** If food waste were a country, it would be the third largest emitter after the U.S. and China.



#3 The ranking of eating **plant-rich diets** (also called plant-centric, plant-forward, and Flexitarian diets) on Project Drawdown's list.

Sustainability: Measuring Our Impact

➔ **7,000 gallons.** Amount of Waste Oil from Dining Halls Converted to Biodiesel. This is a partnership with SF Greasecycle.



➔ **20,735 kilowatt-hours (kWh).** Amount of Energy Conserved Through Our Dining in the Daylight Program. The result of a collaborative project with the student-run Green Living Council, this program uses available sunlight during daytime hours and energy-efficient LED bulbs outside of those hours.

➔ **21%.** Percent of Water Saved Annually. This is compared to a baseline year of 2013. Working closely with Land, Buildings, and Real Estate (LBRE), we identify opportunities and technologies to continue to reduce our water consumption.

➔ **35,548 pounds.** Amount of Deliciously Imperfect Produce Purchased by Stanford Dining. Just one of many ways we do our part to reduce food waste.

From Soil to Supper: Inspiring Connections to Where Food Comes From



200 // // //

of individual **garden plots** across campus, through the BeWell Community Gardens program

200 // // //

of **varieties of vegetables, flowers, herbs, field crops, and fruit grown** at the O'Donohue Family Stanford Educational Farm

59 // // //

of **local farms and producers** supported by purchases from Stanford Dining

5,340 // // //

pounds of **produce purchased** through the Stanford Dining Farm Accelerator program, a direct sourcing program with diverse, small-scale growers

The Power of Partnership

67: # of institutions in the **Menus of Change University Research Collaborative (MCURC)**, co-founded and jointly led by Stanford University and The Culinary Institute of America. MCURC is a collaboration of forward-thinking scholars, food service leaders, executive chefs, and administrators for colleges and universities who are accelerating efforts to move people toward healthier, more sustainable, and delicious foods using evidence-based research, education, and innovation. Together, we are working to find best practices and operational innovations that support MCURC's vision of *cultivating the long-term well-being of all people and the planet—one student, one meal at a time.* Learn more at mocolaborative.org.

