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.

- The estimated percentage of global greenhouse gas emissions that come from food and agriculture. **25%**
- The estimated percentage of total available fresh water that is used by agriculture. **70%**
- 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. **#1**
  - 3rd If food waste were a country, it would be the third largest emitter after the U.S. and China.
- The ranking of eating plant-rich diets (also called plant-centric, plant-forward, and Flexitarian diets) on Project Drawdown’s list. **#3**

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 moccollaborative.org.

https://rde.stanford.edu/dining/sustainability