

FOOD ACTION FRAMEWORK

Last updated July 2019

The Food Action Framework (FAF) was developed by the UBC Food Systems Project (UBCFSP) Committee in 2012 as a way to organize and prioritize actions in order to advance the sustainability of UBC's food system. The FAF is updated at the UBCFSP annual workshop.

| Sub-Category | Action |
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| Production - Gardens and Farms (FA-01) | |
| Campus gardens | 1. Increase the development and usage of campus gardens (e.g. rooftop gardens, indoor garden, community public realm gardens, patio gardens, etc.) |
| Campus farm | 2. New crop testing/evaluation through discussion with chefs |
| Edible Landscapes | 3. Incorporate edible landscapes into future landscaping projects |
| Procurement (FA-02) | |
| Local | 1. Increase amount of locally produced/raised goods purchased at all UBC Food Services and AMSFBD outlets |
| | 2. Increase amount of locally processed goods (i.e. coffee, cold beverages, chocolate, etc.) purchased at all UBC Food Services and AMSFBD outlets |
| Ethical/Fair | 3. Increase availability of Fair Trade products |
| | 4. Increase availability of humanely-raised animal products |
| | 5. Increase third-party verification for ethical sourcing |
| Campus Farm | 6. Contract production with UBC Farm; increased collaboration between UBC Food Services, AMSFBD and farm |
| Seasonal | 7. All UBC Food Services and AMS outlets increase offerings of seasonal goods |
| Preparation (FA-03) | |
| | 1. Increase goods and quality of goods made in house (e.g. baked goods, sandwiches, samosas) |
| Waste Management and Packaging (FA-04) | |
| Packaging waste reduction | 1. Increase participation in the reusable container program |
| Post-Consumer waste management | 2. Increase availability of recycling & composting units on campus |
| | 3. Standardization of signage for all recycling/composting units |
| | 4. Consumer Food Waste Reduction |
| | 5. Elimination of disposable serving containers |
| | 6. Catering waste reduction |
| Pre-Consumer Waste Management | 7. Reduce pre-consumer Waste |
| Education, Marketing & Promotion (FA-05) | |
| Outreach/ Promotion | 1. Raise awareness/attendance at events that promote socially and ecological responsible food system (i.e. Blueberry festival, Fair Trade week, Meet your Maker, Farmade, etc.) |

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| | 2. Increase promotion of sustainable food options via multiple formats (i.e. digital display monitors, QR codes, etc.) |
| Education | 3. Consistent and well displayed labeling for local, seasonal, nutritional and special dietary needs. |
| | 4. Increase food literacy on campus. |
| Internal Communication | 5. Improve ongoing communication between UBC Food Systems Stakeholders |
| Guidelines, Policies, Best Practices (FA-06) | |
| Sustainability Strategies/ policy related to food/ SEEDS projects | 1. Identify leading sustainable food policy/strategies and assess feasibility and desirability in UBC context. |
| | 2. Seek certification and recognition of food policy accomplishments |
| Climate-friendly food | 3. Recognizing the food mandate outlined in the new Climate Action Plan (CAP) 2020, reconvene the Food Action Team to identify opportunities to expand low-carbon food systems on campus between 2016 and 2020. |
| | 4. Improve understanding of the role of biodiversity in the food system |
| | 5. Understand and increase the resiliency of UBC's food system |
| | 6. Improve understanding of the carbon impact of food on campus |
| Sustainable Water Consumption | 7. increase access to drinking water (access, infrastructure, retrofits, spa water) |
| | 8. awareness and education of choosing tap water over SSB |
| Community and Wellbeing (FA-07) | |
| Food Community | 1. Increase plant-based, vegetarian, and vegan food offerings |
| | 2. Develop a sense of food community |
| | 3. Food system adapt to the changing identities and cultures of campus (e.g. increasingly international) |
| | 4. Determine types of healthy food products that are desired by campus community |
| | 5. Increase availability of healthy food providers on campus |
| | 6. Create opportunities within the food system to promote physical, mental and social health |
| | 7. Increase allergy-friendly food offerings (e.g. gluten, eggs, soy, dairy-free foods). |
| | 8. Improve education about healthy and high quality foods |
| Systemic Food Security and Access (FA-08) | |
| Hunger on Campus | 1. Increase the food security of members of the UBC community (e.g. conduct hunger survey, support AMS food bank). |
| Food Recovery | 2. Reduce wasted food by coordinating food recovery among campus units. |