Sustainable Food
PROCUREMENT GUIDE

Michigan State University
Division of Residential and Hospitality Services

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PROCUREMENT GUIDE

RESIDENTIAL AND HOSPITALITY SERVICES

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March 2021

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Introduction

The movement to purchase local, regional and responsibly sourced food continues to gain tremendous momentum throughout the country. At Michigan State University (MSU), our long heritage of purchasing locally broadened in 2005 with our Farm to MSU program—developed to answer the increasing demand for locally grown and produced products. Since then, expanded education and awareness in sustainable best practices has, likewise, increased demand at MSU even further for food that is responsibly sourced, both geographically local and beyond.

As an integral component of a world-class research university, MSU's Division of Residential and Hospitality Services (RHS) is woven throughout the very fabric of the MSU community. RHS reports to the university's Auxiliary Enterprises and encompasses the following six departments, along with offices of Human Resources, Communications, Assessment, Strategic Initiatives, the Vice President for Auxiliary Enterprises, Chief Lean Performance Officer and the Chief Financial Officer.

- Culinary Services
- Residence Education and Housing Services
- Digital Strategy and Services
- Auxiliary Sports
- Planning and Projects Office

For the purposes of this guide, the primary focus is Culinary Services, consisting of residential dining, retail operations and support services. Among other areas, this includes an on-campus bakery, a Food Stores warehouse facility focused on sustainable food practices, contract management and procurement services. RHS provides approximately 35,000 meals per day in residential dining halls on campus and 15,000 retail transactions. During the regular academic year, the university houses approximately 14,000 students.

Additionally, Culinary Services includes our hospitality locations, where we also emphasize responsible food sourcing at the Kellogg Hotel and Conference Center, State Room Restaurant and Kellogg Catering. At the State Room, for example, menus change seasonally to reflect the best local ingredients available.

The core philosophy for Culinary Services is to Lead with Food, which serves as the foundation for the department's goal to provide an outstanding, integrated food experience for the campus community. This experience emphasizes culinary excellence, sustainable food practices and fiscal responsibility while enhancing student engagement.

People, Planet and Profit

The Triple Bottom Line approach focused on People, Planet and Profit expands the traditional reporting framework to include social, environmental and fiscal responsibility.

Social responsibility is continuously on the minds of today's patrons, including university students, faculty and support staff. Generation Z (Gen Z) cares about social responsibility more than any prior generation. Students are intrigued by the concept and make decisions based on their environmental impact. One of their largest focus areas is aligning eating habits with their sustainability beliefs, focusing on foods that fit within their values-driven lifestyle.[1]

Beyond enrolled students, institutional foodservice operations play a role in recruitment and retention of employees, who value a solid sustainability program more than they have in the past. This holds especially true when for younger generations entering the workforce.[2]

To remain successful and true to our core philosophy to Lead with Food, MSU is weaving responsible food practices into our everyday operations.

Partnering for Success

Throughout the years, MSU strives to continuously enhance partnerships across campus as well as locally and regionally, collaborating with foodservice growers and producers that share the RHS Sustainability Vision:

(To) ensure MSU's long-term sustainability through innovative and balanced strategies that support environmental stewardship, fiscal responsibility and partnerships.

Our success in attaining sustainability goals is also dependent on the participation, support and capability of partners in the industry to provide responsibly grown and produced food.

It is important for our supply chain associates and the campus community to recognize that RHS goals are not limited in focus. Rather, they serve as a component of the larger strategic positioning put in place by MSU as the nation's pioneer land-grant university. We partner with a wide range of departments, student organizations, academic units and others to position the university as a worldwide leader in many focus areas, including sustainability.

Planning for the Future

RHS initiatives are in alignment with MSU's strategic plan. The institution is currently undergoing an inclusive and comprehensive strategic planning process to create a shared vision for the future and a common set of principles and values to guide our work.

The planning committee has adopted the following guiding principles and goals for the university's strategic planning process:

- Create a shared vision for the future of Michigan State University; a high-level directional guide with a common set of principles and values
- Foster an open and inclusive process — many voices and perspectives will inform the strategic plan
- Engage the campus community and external stakeholders (e.g., alumni, community leaders) on the university's vision, values and strategic direction
- Connect the diversity, equity and inclusion (DEI) strategic planning process to the institutional strategic planning process
- Seek opportunities to work together, leverage our collective resources and establish cross-institutional priorities and initiatives
- Look both inward and outward. Inward to examine our current state, identify themes, strengths and trends across campus. Outward to understand the changing dynamics of higher education

Additionally, RHS released a strategic plan update in July 2019 to emphasize our vision for the Spartan experience and divisional imperatives of focus.

RHS STRATEGIC PLAN
KEY ACTIVITY

Key activity outlined in this space

Key activities from the plan will be weaved into this guide to tie practices back to our core activities and values. When a key activity from the RHS Strategic Plan is ingrained in this guide, it will appear in a box like the one you see above.

The practices contained within this guide support and strengthen our strategic plan and seek to communicate to our campus community that we strive to accelerate our commitment to responsible sourcing.

References

1. Equitable Food Initiative, equitablefood.org/latest-news/millennials-and-gen-z-eat-with-a-focus-on-sustainability
2. Association for Talent Development, td.org/magazines/td-magazine/sustainability-influences-hiring-and-retention

Purpose of the Guide

The Sustainable Food Procurement Guide seeks to clarify to the campus community what is important to MSU as we strive to make increasingly responsible choices in foodservice sourcing. This includes students, faculty, support staff and alumni. Additionally, vendors may choose to utilize the guide as a means to educate themselves on MSU's current practices and how we work to increase access and diversify our supply chain.

The choices we make with regard to food sourcing support our mission of delivering outstanding Spartan experiences through culinary excellence and providing high-quality nutrition to the MSU community.

Within the guide, we provide the following:

- An overview of considerations made with respect to food sourcing such as food safety and training initiatives, campus programs and partnerships, and seasonality
- Sustainability efforts to show the full cycle such as food waste reduction and outreach and education programs
- Best practices and considerations in purchasing categories as well as information about where challenges and opportunities exist within our current supply chain

Responsible Food Sourcing

MSU seeks to build an evolving infrastructure into its supply chain, procuring responsibly sourced food that is safe, seasonal, nutritious and fair market priced. To this end, MSU Food Stores utilizes the following protocols in its purchasing consideration:

Responsibly Produced

Products grown and produced must demonstrate responsible safety, environmental, conservation and fair worker practices, verified by third party certifications, agencies or transparent operational practices, subject to review.

MSU Grown

MSU considers its own production capabilities before looking off-campus. These opportunities not only strengthen our supply chain, but also increase support of teaching and research to provide quality, sustainably sourced products to RHS entities. Additional information about campus programs and partnerships will be shared in the subsequent section.

Local

Food sourced within the state of Michigan or surrounding states within a 250-mile radius of East Lansing, Michigan is considered next for efficiencies, including a reduction in transportation emission impacts.

Regional

If a campus or local source is not achievable, food sourced within a surrounding-state radius of 600 miles of East Lansing, Michigan is the resulting consideration made.

We believe that responsible sourcing will only be successful within a mutually beneficial and transparent partnership between MSU, our manufacturers and distributors, and the farmers and producers that help keep our campus community well nourished.

Campus Programs and Partnerships

Within the state of Michigan, we benefit from unique weather patterns throughout distinct seasons. The booming agriculture industry allows our farmers, including those right on campus, to grow a variety of crops each year, featuring high-quality and diverse produce.

MSU Culinary Services has established partnerships with the following entities, which allows our teams to incorporate hyper-local sourcing into our supply chain strategy. The priority is to consider our own production capabilities on campus before sourcing from our close partners.

Bailey GREENhouse and Urban Farm

Located on the grounds of Bailey Hall in Brody Neighborhood, Bailey GREENhouse is a passive solar greenhouse where certified organic herbs and produce are grown. Herbs and produce are tended to by student workers and volunteers, including those in the living-learning program the Residential Initiative on the Study of the Environment (RISE). Students work at the greenhouse to learn harvesting, planting, weeding and most importantly, how to educate fellow Spartans and the local community about the significance of closing the food cycle loop. Items grown in Bailey GREENhouse are served in residential dining by Culinary Services and at the State Room Restaurant across the street in the Kellogg Hotel and Conference Center.

MSU Bakers

Formed in 1971, MSU Bakers came to fruition when bakers from all MSU residence halls were consolidated into a single group. For more than three decades, the bakery operated out of a converted dining room before moving into a new facility in 2007. The bakery proudly produces hand-decorated products and made-from-scratch breads, bagels, cakes and cookies, which are served in campus dining halls and retail locations. Items are available to the MSU community as well through online ordering and a walk-in storefront. With the convenience of online ordering, parents can also treat their Spartans with MSU Bakers products, delivering a sweet taste of home.

MSU Beef

The MSU Beef program is made possible through partnership with the university's Department of Animal Science. MSU Beef is served in residential dining halls. All MSU beef is responsibly raised and produced on campus, with a commitment to quality and safety compliance. Cattle are born, raised, and pre-conditioned at the MSU Beef Cow/Calf Teaching and Research Center and finished at the MSU Beef Cattle Teaching and Research Center, with harvesting and processing occurring either at the MSU Meat Lab, or in western Michigan. Students are involved in every step of feeding and caring for the cattle and processing of the beef. The university is committed to producing MSU-farmed beef year-round to help nourish the campus community and source locally.

MSU Dairy Store

The MSU Dairy Plant provides a variety of natural ice creams and cheeses to Culinary Services (CS) operations on campus, the Kellogg Hotel and Conference Center, and two campus Dairy Store locations. CS also exclusively offers Dairy Store ice cream in dining halls serving scooped ice cream and sells product at Sparty's Market. Products are developed in a 14,000-square-foot facility on campus run by the Food Science and Human Nutrition programs in the College of Agriculture and Natural Resources with the goal of preparing undergraduate and graduate students for future careers. MSU Dairy Store aims to create new flavors to help delight customers' taste buds, source quality ingredients, and serve tasty ice cream and cheese with a smile.

MICHIGAN STATE UNIVERSITY
Department of Animal Science
College of Agriculture & Natural Resources

MSU Meat Lab

The MSU Meat Laboratory offers teaching, research and extension opportunities in a state-of-the-art 67,000 square foot facility. Located in Anthony Hall, the lab is managed by the Department of Animal Science and the Department of Food Science and Human Nutrition. The Meat Laboratory meets academic needs of the university in addition to producing product for retail sales. The majority of meat sold through the MSU Meat Lab originated at the university farms south of campus. Culinary Services partners with the Meat Lab to offer a variety of products, including menu selections at the State Room Restaurant, bratwurst at the Breslin Center and chicken tenders served in allergen-free dining hall Thrive at Owen.

MICHIGAN STATE UNIVERSITY
Department of Animal Science
College of Agriculture & Natural Resources

MSU Pork

For more than a decade, locally (MSU)-grown pork has been served on campus. What began as a "Pig Project" at the MSU Student Organic Farm now continues with pigs being raised at the MSU Swine (Farm) Teaching and Research Center. Students are involved in every step of the growing of pigs, from farrowing (birth) to harvest at the MSU Meat Lab. Pork is served regularly on campus, in residential dining halls, athletic venues, and the State Room Restaurant at the Kellogg Center. In addition, MSU local pork products are sold directly from the MSU Meat Lab or through the MSU Surplus Store on south campus. The MSU Pork program is a collaboration among the MSU Swine Farm, the Department of Animal Science, the MSU Meat Lab and Culinary Services.

STUDENT ORGANIC FARM
Michigan State University

MSU Student Organic Farm

Culinary Services partners with the MSU Student Organic Farm (SOF) to provide campus-grown, certified-organic produce. The farm features a hoophouse, or solar passive greenhouse, dedicated to the production of greens for dining locations across campus, including Heritage Commons at Landon, Brody Square and the State Room Restaurant. The farm also sponsors a vermicomposting project in which campus food waste from the dining halls and retail dining venues is composted using worms to create a nutrient-rich, organic fertilizer and soil conditioner on the farm.

Local and Regional Vendors

MSU Culinary Services has established vendor partnerships with an array of suppliers within Michigan and surrounding states. The following pages feature our current providers.

MICHIGAN

A B Orchards
Abbott's Meats
Albies
Alpha Baking
Alt Dairy Farms
Altonen Orchards
Amico Premium Provisions
Arctic Glacier Premium Ice
Arista Truck System, Inc.
Arnies Bakery
Arvco
Aseltine Cider Co.
Aunt Millie's Bakeries
B/A Florist
Back of House Services
Bakkers Acres LLC
Belchers Maple Syrup
Bernard J. Thome
Bettes & Kingsbury Farm
Bosco Pizza Company
Bowermans Orchards
Breadsmith of Okemos
Bremer Sugar
Brite Bites
Burnett Foods
Butterball Farms Inc.
Buurma Farms
Byron Center Meats
Cahrles H Chase Orchards
Canada Dry Bottling Co. of Lansing
Canteen
Cargill
Cateraid
Champane's Bee Company
Chase Orchards Inc.
Cherry Bay Orchards Inc.
Cherry Central
Coastal Produce Distributor
Coke Icee Company
Coleman-Wolf
Cole's Quality Foods
Coley Canteen Food Services
Coloma Frozen Foods Inc.
Country Fresh LLC
Country View Stables
Craftology LLC
Cravings Popcorn
Curtis & Dale Momber
Dart Container Co.
Dawn Foods
DeGrandchamp Farms
DK Orchards
Dorothy Dawson's Foods Inc.
Downes Enterprises LLC
Dr. Pepper / 7-UP Bottling Group
Drakes Batter
DuRussels Farm
DWF of Flint
E. W. Grobbel Sons
Earthgrains Baking Co.
Earthrains Bakery Co./ Sara Lee
Ebels General Store
EDS Schoenborn Orchards
Ellis Cleaning Co.
Elzinga Hoeksema
Empire Orchards
Evans Brothers
F.D. Hayes Electric Co.
Fabri-Kal
Ferris Coffee and Nut Co.
Frens Brothers
Frens Orchards Inc.
Fresh Pak
Fruit Haven Nursery
G & L Orchards LLC
Gielow Pickles
Goodfellow Orchards
Gordon Food Service
Gourmet International
Grand Rapids Popcorn
Great Lakes Coca Cola Division
Great Lakes Gourmet
Great Lakes Potato Chips
Great Lakes Produce
Green Safe Products
Green Tree Orchard LLC
Groeb Farms
Hacienda Mexican Food LLC
Handy Wacks Corp
Hanover's Inc.
Hart Farms
Hastay's Greenhouse
Henry Orchards Inc.
Herbruck's Poultry Ranch
Herkner's
Hobart Sales & Service
Horkey Brothers
Interwater Farm Inc.
Isadore Farm
J K Farms
Jiffy Foodservice
Jim Enlgelsma Orchards Inc.
John Platte
Johnson Farms

Kars Nuts
Kellogg's Cereal
Kellogg's Specialty Channels
Kent Quality Foods
King Milling
King Orchards
Kitchen Farms
Klenk Brothers
Klenk Orchards Inc.
Knouse Foods
Kolarik Brothers
Kowalski Companies, Inc.
Kroger of Okemos
Kronos
L & C Schneider Orchard
Lakeside Orchards
Lansing Sanitary Supply
Larian
Lentz Farms Inc.
Leon Burowski Farms
Leonard Ligon
Lesley Elizabeth
Lipari Foods
Litehouse Foods
Little Town Jerky Company Inc.
Lon Bargy
LorAnne Oils
Mama LaRosa
Mama Mucci Food Product LTD
Marco's Pizza
Mark W. Youngquist
May Farms
Meijer
Metropolitan Baking Co.
Michigan Battery Equipment
Michigan Coffee & China
Michigan Electro Freeze Inc.
Michigan Sugar Co.
Michigan Turkey Producers
Midwest Food Equipment Service
Midwest Safety Products
Miedema Produce
Mike Pirrone Produce
Miller Ice Scuptures
Mist Ice Tea
Moelker Orchards
MSU Bailey Greenhouse & Urban Farm
MSU Bakers
MSU Beef
MSU Dairy Store
MSU Meat Lab
MSU Pork
MSU Student Organic Farm
National Flavors
Nels Nyblad Family Farms
Neogen Corporation
New Leaf Orchards
New Moon Noodle
Northern Lakes Seafood & Meats
Nuccio Distribution
Nye Heritage Farm
Old Europe Cheese Inc.
Orchard Hill Farms
Orchard View Farms LLC
Palazzolo's Ice Cream
Panera Bread
Panum De Oleum LLC
Paramount Coffee Co.
Pearson Foods
Pellerito Foods
Pepperidge Farm
Peterson Farm's Inc.
Piedt Farms
Popity Popcorn
Prairie Farms Dairy
Proctor & Gamble
Quality Dairy Co.
Quality Tire, Inc.
R L Klein and Sons
Ralph Rieckman
Red Bull Distribution Co.
Riggio
Riveridge Produce
Robert May
Royal Meats
Ruhlig Farms
RW Bakers
S. Abraham & Sons
Sackett Potatoes
Saddleback BBQ
Savory Foods
Scale Solutions
Scherer Farms
Schreur Farms
Schwaller Country Basket
Sleeping Bear Orchards
Smith Floral
Snyder Farm LLC
Snyder's-Lance
Solstice Farms
Stafford Smith
Stahl Farms
Stan Setas Produce
Standard Electric Co.
Star of the West
Stone Circle Bakehouse
Strategic Label
Succop Orchards
Sunnybrook Farms
Superior Foods Co.
SVF Inc.
Swagath Foods
Sygma
Sysco Food Service Grand Rapids
Thermo King Michigan
Thome Orchards
Tiger Mushroom Farms
Tim Horton's USA, Inc.
Tom Greiner Farms
Tom's Food Center
United Wholesale
Van Dyk Farms
Westview Orchard
Westwind Milling Co.
Wolverine Packaging
Woody's Oasis
Yoplait / General Mills-Kalamazoo CSF
Zane Gray
Zeeland Food Service

ILLINOIS

ACH Foods
Ajinomoto Foods North American
Alpha Baking Co.
AM Manufacturing Co.
Arthur Schuman Inc.
Aryzta LLC
Bay Valley Foods
Bernardi - Ajinomoto
Brown Paper Goods
BSCC Preferred Freezer
Bunn Equipment
Cargill Salt
Center of the Plate Development Co.
Chicago Meat Authority
Clyde's Donuts
D'allesandro
Dart Container Co.
Dole Packaged Foods
DOT Foods
Ecolab
El Milagro
Eli Cheesecake
Flavor Chem
Foodhandler
General Mills
Golden Country Oriental Food
Grechian Delight
Grey Poupon
Handi-Foil
Hillshire Brands
JM Smucker Co.
JR Simplot Co.
KEHE
Kellogg Food Away From Home
Kerry Food & Beverage
Koch Foods of Chicago
Kraft
Kraft Heinz Foodservice
Kronos Foods, Inc.
La Preferida
Lamb Weston Sales Inc.
Land O Lakes
Lawrence Foods
Marconi Foods
McCain Snack Foods
Neal Jones Food Co.
Nestle USA
Olympia Gyros
Orchard Island Juice
OSI Industries LLC
Otis McCallister Inc.
Pactiv
Papyrus-Recycled Greetings, Inc.
Pepsi Cola Bottling Co.
Rose Packing
Sandridge
Sara Lee Frozen Bakery LLC
Tablecraft
Teasdale Quality Foods
Townsend Foods
UBF Food Solutions
Vitality
Wilton Products Inc.
Woodland Foods

RHS STRATEGIC PLAN | **KEY ACTIVITY**

Culinary Services (CS) remains committed to providing locally sourced food and working with commodity groups in the state. It continues to remain committed to sustainable food practices and diversifying vendors, which includes minority- and women-owned businesses. CS will continue its relationship with the College of Agriculture and Natural Resources, specifically working with the Department of Animal Science and the Student Organic Farm to purchase food.

INDIANA

Affy Tapple
Aunt Millie's Bakehouse
Berry Global
Bland Farms
Carbon's Golden Waffle
Conagra Foods
Frito Lay
General Mills
Indiana Kitchen
Ken's Foods
Maple Leaf Farms
Miller Poultry
Pretzels Inc.
Quaker Foods & Beverages
Red Gold Foods
Riveridge Produce
Sugar Foods
Wick's Pies

Nearly 400 local and regional vendors support our operations.

MICHIGAN
231

ILLINOIS
64

INDIANA
18

OHIO
46

WISCONSIN
29

OHIO

A & B Costanza
AdvancePierre Foods
Bakemark / Great Lakes
Belton Foods
Berkley Square
Bob Evans Farms, Inc.
Bright Farms
Buckhead Meat & Seafood of Ohio
Buurma Farms
Campbell's Soup Co.
Cargill Dressing Sauces & Oils
Carmela
Champaign Berry Farm
Coca Cola USA
Country Pure Foods Inc.
Danone North Amercia
European Imports LTD
Freshline
Handgards, Inc.
Heinz North America
Hirzel Canning Co.
Hobart
Hormel Foods
Hubert Distributing Co.
Hunts
Jenny's Popcorn
Kellogg's Specialty Channels
Kraft Heinz Foodservice
Lakeview Farms
Marzetti's
McIlhenny
Mike Pirrone Produce
Minor's / Nestle
PJ Corrugated Inc.
Proctor & Gamble
Sandridge
Schwans Food Service
Shearer's Foods
Sugardale
Tarrier Foods Corp.
Tastee
Tiger Mushroom Farms
Unger Baking Supplies
Valley View Farm
Westrock CP LLC
Woeber Mustard

WISCONSIN

AMPI
American Foods Group
Ardent Mills
Associated Bag
Belgiosos Cheese Inc.
BSCC Geodis Logistics
Dean Distribution
Emmi Roth USA
Grand Cheese Co.
Graphic Packaging
Grassland Dairy Products
Great Lakes Cheese Co.
Hoffmaster
Johnsonville Sausage
Jones Dairy Farms
Lake Side Foods
Lodi Canning
McCain Foodservice
Miller Baking
Moody Dunbar Inc.
Rema Food Co.
Saputo Cheese
Schreiber Foods
Seneca Foods
Specialty Cheese Co.
Sysco Central Warehouse
Tork USA
Traina Dried Fruit
Ventura Foods

Donations and Community Support

Throughout the year, RHS continuously supports the campus and local communities. This includes perishable and non-perishable food donations to a variety of organizations.

We partner with the MSU Student Food Bank and MSU Safe Place, among others in the local community. Whenever possible, we support university groups and prioritize the needs of our campus and students. Beginning in the spring of 2020, we began donating meals weekly to support the food bank during the COVID-19 pandemic, including 800 meals, 150 side salads and 12 dozen cookies in early May. The team has continued supporting students in need throughout the summer and fall, including a donation of more than 1,000 meals from late October to early November.

Each spring, RHS and Intercollegiate Athletics also collaborate on a campus-wide food drive called Help Tackle Hunger. For more than 12 years, monetary donations and non-perishable foods have been collected to support the MSU Student Food Bank, a critical line of defense for students and student families facing food insecurity.

In addition to the donation drive, RHS captures non-perishable food donations during Pack Up. Pitch In, a program designed to college waste generated as students move into and out of residence halls. More than 6,000 is collected annually as part of the program to donate to area partners.

In 2019, Kellogg Hotel and Conference Center donated 29,286 pounds of food to the Greater Lansing Food Bank, which resulted in more than 24,000 meals provided to those in need.

Considerations

Food Safety and Training Initiatives

Overview

Food safety is a critical component to all culinary operations on campus. We are committed to providing high quality and safe food service to the community, which begins with a safe and secure supply chain. In addition to putting significant resources into a comprehensive food safety program, we ensure all partners operate in accordance with inspection and safety requirements as well as state and federal regulations. Vendors and suppliers must maintain safety and sanitation compliance and align with MSU's commitment to uphold high standards.

Team members undergo extensive training to cover food handling and storage, food temperature, cleaning and sanitation, cross contamination, food allergies, personal hygiene and hand washing, among other topics. The education extends beyond front-line staff to ensure the knowledge is far-reaching. Read more about training efforts in the sections that follow.

Certified Food Manager Training Program

The Certified Professional Food Manager (CPFM) Course is designed for managers and other staff responsible for safe food handling and protection practices in a food establishment. The course covers current information on foodborne illnesses, contamination, pest control, employee training, facilities and equipment along with the purchasing, storing, and safe handling of food. It emphasizes the Centers for Disease Control and Prevention's top five risk factors that cause foodborne illnesses—improper hot/cold holding temperatures, improper cooking temperatures, contaminated utensils and equipment, employee health and hygiene, and foods from unsafe sources.

This intensive course has a two-hour, 80-question exam in which students must pass at 70% or better, the certification is valid for five years. The initial course takes about 16 hours of training and the review is about 9 hours. Facilities that have knowledgeable certified managers understand food safety risks.

The State of Michigan requires that at least one full-time manager per licensed food establishment be certificated through an ANSI-CFP accredited program. MSU has high standards and exceeds this requirement with multiple staff per facility certified.

RHS STRATEGIC PLAN | **KEY ACTIVITY**

Food safety is a fundamental value of Culinary Services (CS). It will continue to provide training for all staff and work with the University Physician, Health Department, and Resource Center for Persons with Disabilities. As the food industry evolves, CS is committed to staying abreast of trends and practices within food safety and dietary restrictions.

Food Allergy Training

Food allergy and gluten free staff training is conducted annually utilizing an American National Standards Institute-accredited program called AllerTrain™. All full-time staff, including dining managers, chefs and cooks are required to maintain certification. This course covers top foods causing food allergies, protocols for preparing foods to prevent cross-contact, service of guests with dietary needs and emergency procedures if a guest has an allergic reaction. In partnership with housing, Resident Assistants also receive yearly allergen training.

Annual Compliance Training

RHS team members, including students, undergo compliance training prior to beginning their position as well as annual recertification. Health and safety are the division's top-quality standard, and compliance training ensures team members are educated about social responsibility, and physical and biological hazards so they can create a safe and secure work environment. This includes a Food Safety and Handling course covering dangers of pathogens in food, food storage and treatment, handling food and food allergies. Providing information to all RHS team members, not only those working food service, ensures that staff are knowledgeable and able to assist other departments, if necessary. The mindset of training and retraining supports our divisional values of teamwork and inclusion as well as a culture of safety.

RHS STRATEGIC PLAN | **KEY ACTIVITY**

Culinary Services is committed to deliberative, structured training and development at all levels of the organization. A well-trained staff leads to high-quality experiences for customers and team members. The training programs will be repeatable with standard operating procedures across units.

Future Training Considerations

Culinary Services redeveloped the department training curriculum for new employees in residential dining which includes a module that focuses on key aspects of food safety. To ensure consistency in process, language and content of new employee training, the department trains current team members using a train-the-trainer model. Considerations for training topics were made after collecting anecdotal data from dining hall leadership concerning the most corrected behaviors of new employees.

Foodborne pathogens:

- Trainees identify trends in a graphic organizer of the five most common foodborne pathogens. Trends include common food sources of pathogens, symptoms of foodborne illness and preventative measures to take to avoid foodborne pathogens in the workplace.

Cross-contamination:

- Trainees watch a video of how to properly handle raw proteins and avoid the potential transfer of pathogens from raw proteins to ready-to-eat foods such as raw vegetables.
- Trainees work in small groups to sort pictures of food on a ladder rack following the proper food stacking protocol

Allergens:

- Trainees discuss The Big 8 allergens and how to discern between direct and indirect cross-contact of allergen proteins
- Facilitators outline to trainees how to appropriately respond to a dining guest who informs a Culinary employee of a food allergy

Temperature:

- Focus of training is on the Danger Zone (temperature range that is most conducive for growth of foodborne pathogens), how to correctly temp food and recording data in temp logs

Handwashing and gloves:

- Proper handwashing and disposable glove use/disposal is discussed and practiced by new trainees during their training session

Future Culinary Services new employee training experiences will focus on remaining areas of the department, including support services and retail services.

Fair and Reasonable Market Pricing

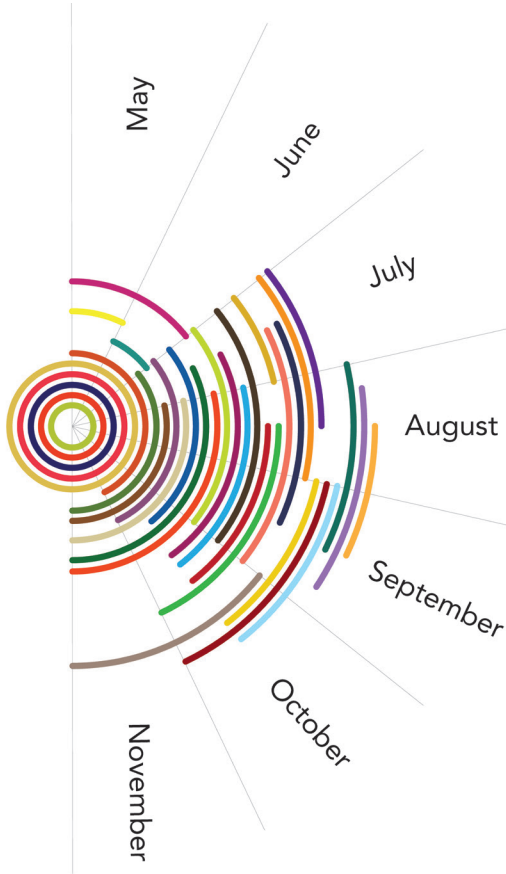
A fair and reasonable price is the price point for a good or service that is fair to both parties involved in the transaction considering market conditions, requirements alternatives, non-price factors, competitive bids and negotiated contracts.

MSU reserves the right to conduct business with the growers, processors, producers, distributors and firm(s) that, in the assessment of MSU, will best serve the requirements of the institution. MSU is not obligated to purchase based on the lowest price. Product ingredients, allergens, nutritional attributes, quality, safety compliance, vendors' ability to meet demand and packaging are critical elements that contribute to the purchasing decisions.

Seasonality

Menu engineering and purchasing seasonally allows Michigan State University to take advantage of the best tasting food while limiting the ecological impact of transporting food across country. The relatively short Michigan and Great Lakes region growing season can be challenging to this initiative. MSU is committed to supporting farmers and producers that use a variety of innovative and sustainable practices to extend the growing season (i.e., hoop houses, geothermal hothouses, energy-efficient cold storage, etc.)

Michigan Produce Seasonality Chart



Key:
(Starting from innermost circle)

- Apples*
- Arugula*
- Kale*
- Lettuce*
- Spinach*
- Radishes
- Celery
- Strawberries
- Potatoes
- Zucchini
- Rhubarb
- Cauliflower
- Eggplant
- Carrots
- Asparagus
- Turnips
- Green Beans
- Broccoli
- Beets
- Blueberries
- Watermelon
- Raspberries
- Pears
- Peaches
- Blackberries
- Cherries
- Brussels Sprouts
- Apricots
- Grapes
- Pumpkins
- Parsnips
- Corn
- Plums
- Cantaloupe

* Possible to extend growing seasons through the use of hoophouses and heated greenhouses

Nutrition and Wellness

MSU seeks to provide education and menu options focused on nutritional recommendations, health, and wellness, all while reducing our dining program's environmental impact. By addressing these issues together, we support a healthier MSU community and reduce the campus' environmental footprint. Our dining program provides:

Plant-based Options

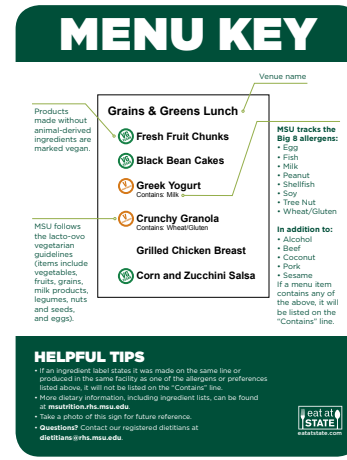
- Nutrient-dense plant-based cuisine, including plant-based proteins, offered daily in every dining hall. Dedicated venues serving plant-based vegan and vegetarian items are available in every neighborhood. MSU's 27 residence halls and corresponding dining halls are organized into five residential neighborhoods, which play an integral role in establishing a diverse and inclusive culture at the university, creating a sense of belonging and identity among student cohorts and enhancing opportunities for student success.

Culinary Services will continue to adjust their services and products available based on the needs of their guests. As dietary restrictions continue to increase, a focused effort of accommodations and resources will be made with Thrive at Owen, a dining hall certified free from the top 8 allergens plus gluten.

Resources and Education

- Education promoting the benefits of a more balanced diet, including plant-based alternatives, animal proteins in reasonable portions, reducing the intake of saturated fat and the environmental footprint associated with animal production. In spring 2020, Culinary Services hosted a plant forward summit including a range of speakers from across the university and the industry who discussed the plant-based diet in relation to sustainability and menu design. Stakeholders from MSU and various foodservice sectors across the region were in attendance.

- Menu signage in every dining hall that tracks the Big 8 allergens, in addition to alcohol, beef, coconut, pork and sesame in each menu item served. Vegan and vegetarian items are designated by logos. In addition to print signage, online ingredient and allergen information is available utilizing the online tool MSUtrition. Using MSUtrition, guests can filter menu items based on allergens and dietary restrictions. This shows safe or compliant menu items for the individual. Ingredient labels for each menu item are also available on this site.



Fresh, High-quality Nutrients

- Partnerships with local growers and producers, including the MSU Student Organic Farm, to reduce transport emissions while preserving freshness and nutrients of products at their peak quality.

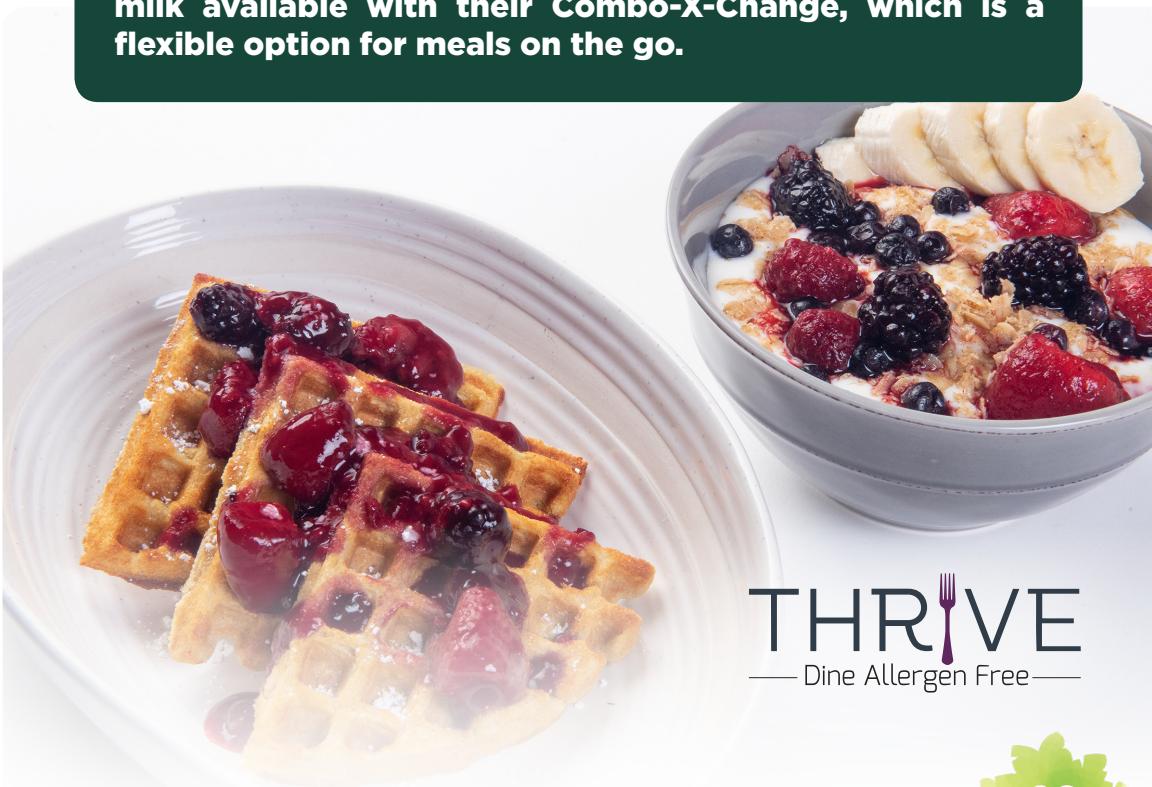
Accommodations for Allergies and Dietary Needs

- Healthful alternatives and options for allergen, cultural and religious needs. Allergen conscious stations are available in every dining neighborhood that house common alternatives such as gluten free breads, gluten free cereals, non-dairy yogurt and non-dairy milk.
- Halal and Kosher options available in dining halls across campus. Each residential neighborhood offers at a minimum one halal protein for lunch and dinner. Designated Kosher stations are available in two dining halls with menu options provided by a local Kosher restaurant. Options and accommodations are also offered for various religious holidays and observances.
- An emphasis on accommodations for individuals with food allergies, including the opening of a dining hall named Thrive that is certified free from the Big 8 allergens (egg, fish, milk, peanut, shellfish, soy, tree nut and wheat) plus gluten. Thrive maintains its certified free from certification by third-party vendor Kitchens with Confidence. All ingredients must be approved by this vendor, and allergen testing for the Big 8 allergens plus gluten is done by staff in the back of the house to ensure the kitchen is free from those allergens. Testing audits are mailed into Kitchens with Confidence to maintain certification.

RHS STRATEGIC PLAN | **KEY ACTIVITY**

Culinary Services will continue to adjust their services and products available based on the needs of their guests. As dietary restrictions continue to increase, a focused effort of accommodations and resources will be made with Thrive at Owen, a dining hall certified free from the top 8 allergens plus gluten.

MSU received the Best Allergy Innovation Award from AllerTrain™ in 2020 to recognize the transformation of a retail cash operation into the certified allergen-free dining hall Thrive. Beyond Thrive, the university has enhanced its allergy program in other areas. Lower Bowl, a concessions venue introduced at Spartan Stadium, features allergen-friendly cuisine made without the Big 8 allergens plus gluten. MSU Bakers, the on-campus bakery, transitioned to a nut-conscious facility in 2019, where all items are made without peanut or tree nut containing ingredients. Holden and Holmes Dining Halls are also nut-conscious options. Additionally, dining plan holders have more common alternatives like dairy free milk available with their Combo-X-Change, which is a flexible option for meals on the go.



Sustainability

Overview

As the world faces more complex and increasingly urgent challenges, Spartans are at the forefront of innovation and discovery, building on a foundation of strong core values to achieve high-impact results for the campus community and beyond. MSU is building the roadmap to a global, sustainable future through the integration of four key pillars: Campus, Curriculum, Community and Culture, or the 4 C's. They act as the lens by which both academic and operational support units actively integrate sustainability throughout the organization. MSU's progress and achievements are multi-disciplinary and depend on the collaboration of committed colleges, divisions, units and departments, including in sustainable dining.

Sustainability is an ongoing collaborative, ever-changing and adaptive process. Every student, employee and faculty member has a role in driving innovative change to sustain future generations of Spartans. MSU challenges the campus community to fully engage with ongoing innovation and implementation of sustainability into the fabric of the university through three key and interdependent methods:

- **THINK** – Promoting a systems approach to decision making for solving complex and wicked problems
- **ACT** – As leaders, by taking action toward sustainability goals
- **INSPIRE** – Others in ensuring a global and sustainable future

Among the various programs available for engaging students, faculty and staff is the Spartans in Action Pledge for MSU Sustainability. The pledge provides an opportunity for education, awareness and engagement in sustainability for every Spartan. The pledge incorporates actions to reduce food waste, opt for sustainable food options, and engage in energy and water conservation.

Learn more about this program and additional elements of MSU Sustainability at sustainability.msu.edu

With sustainability being a part of the MSU DNA and core mission, practices that support sustainable goals for the university are embedded and implemented throughout various departments, divisions and programs. Residential Hospitality Services incorporates sustainability as a core part of its strategic plan. Specifically, Culinary Services is responsible for responsible food sourcing as well as advocating for reducing waste, recycling materials, rethinking hab- its and re-educating others to make an impact.

Our Commitment

In RHS, we strive to ensure MSU's long-term sustainability through innovative and balanced strategies that support stewardship, fiscal responsibility and partnership.

Culinary Services has been recognized nationally for sustainability efforts, including two gold awards from the National Association of College and University Food Services (NACUFS) in 2020 to honor food procurement practices and outreach and education.

Throughout the academic year, the MSU Food Stores procurement team focuses on implementing Triple Bottom Line initiatives that reduce costs, limit waste and decrease energy consumption. In addition to promoting a high-quality supply chain, the department implements strategies to further improve outreach and education, helping students and team members advance their passion for social responsibility.

Additionally, Culinary Services continues to emphasize local sourcing, water conservation and energy efficiencies, and zero waste principles of reuse, reduction and recycling in facilities.

RHS contributes to MSU's overall sustainability progress. The university's effort to continuously improve in sustainability was recognized by achieving a Gold STARS rating from the Association for the Advancement of Sustainability in Higher Education (AASHE). MSU is now one of three Gold-rated institutions in Michigan and was recognized in the top 20 Green Schools by the Princeton Review in 2019. RHS efforts play a pivotal role in the university's progress, particularly in the areas of student engagement, food and dining operations, and sustainable procurement.

Here is a glimpse at how the division provides leadership and shows dedication to exceeding environment stewardship goals on campus:

Academic Integration and Collaboration

RHS contributes to student success at MSU through integration with academic programs. Connecting with academic curriculum provides students with hands-on experience and living-learning laboratories to enhance their engagement. Several examples are highlighted here.

Human Nutrition and Food (HNF) Courses

- RHS partners with the Department of Food Science and Human Nutrition. Students enrolled in specific HNF courses help educate fellow Spartans and gain hands-on experience outside the classroom. HNF students volunteer and assist with Clean Plates at State food waste assessments in the dining halls. Additionally, students in the foodservice management course plan and execute an event, including budgeting, preparing and serving foods, designing a layout, theme development and marketing.

MSU Student Organic Farm (SOF)

- RHS partners closely with the 15-acre, certified organic, year-round teaching and production farm to serve campus-grown produce in dining halls as well as the State Room Restaurant. Over the years the farm has flourished and developed into a place where many different groups are able to engage with growing food and creating learning opportunities through farming. For more information, see the SOF annual report online: msuorganicfarm.org/annual-reports.html

Residential Initiative on the Study of the Environment (RISE)

- RISE is an interdisciplinary living-learning program focused on sustainability and environmental stewardship. This academic team has unique partnerships with several RHS units.
    - The Bailey GREENhouse and Urban Farm team works alongside chefs to grow culinary herbs and fresh vegetables that are served in several dining halls and at the State Room Restaurant. The greenhouse is located adjacent to Bailey Hall and is easily accessible to students and team members in Brody Neighborhood.
    - Students work with procurement officers and executive chefs to provide certified organic, locally grown food during nine months of the year.
    - RISE students work with RHS facilities staff to study their "home" as a living laboratory for improving the sustainability of our campus. Together with RHS collaborators, students are studying how to reduce food waste, decrease energy and water consumption, and send less solid waste to the landfill.

- For more information, see the RISE annual report online: rise.natsci.msu.edu/about/rise-annual-report

Outreach and Engagement

Student Engagement

RHS plays a key role in providing engagement opportunities for students that enhance their learning experience outside of the classroom. These co-curricular opportunities and learning experiences are recognized through the newly developed "My Spartan Story" program, administered by the Registrar's Office.

Eco Rep Program

- RHS recently expanded the student Eco Rep Program to further engage with Spartans. Interested students living on campus apply and are interviewed, with the goal of having reps throughout the 27 undergraduate residence halls. Once they are onboarded, reps coordinate and help with sustainability events, educate others, implement practices in their building, and coordinate and monitor building recycling.

Registered Student Organizations

- Throughout fall and spring semesters, RHS partners with student groups to support their efforts and events. One example is MSU's student chapter of Slow Food, which hosts a variety of engagement opportunities, including cooking demonstrations, farm volunteering and skill workshops. The group focuses on reconnecting the community with the people, traditions, plants, animals, fertile soils and waters that produce our food.

Team Member Engagement

Eco Ambassador Program

- The Eco Ambassador Program for Culinary Services was developed in 2019. Selected ambassadors in the dining units serve as champions of sustainability in their area, identifying opportunities to reduce waste and costs as well as educate their teams. They receive a toolkit with a wealth of resources to support efforts as well as a sticker to showcase their role.

Internship Program

- RHS developed a summer internship program to provide opportunities to full-time frontline team members, allowing them to gain experience in other areas of the division. Current internships focus on sustainability, project management, team supervision and more. Sustainability interns develop best practices, energy and material conservation, assessments, food waste programs, marketing and communications, and training.

Training

- Full-time and student team members in Culinary Services undergo mandatory training dedicated to sustainability, covering conservation, packaging, food waste and more. On a broader level, RHS full-time team members who are new to their role go through Celebrate State, a mandatory three-day training. The program was revamped in 2019 and now includes a dedicated section to for social responsibility and sustainability.

Operations and Environmental Efficiencies

Food Waste Reduction

Clean Plates at State

- Clean Plates at State helps put environmental sustainability into perspective for campus diners, encouraging them to take simple steps to avoid wasting food. The main goal is to determine the amount of post-consumer food waste at MSU dining halls and analyze its implications for Culinary Services. Through partnerships with IT Services and academic courses, RHS enhances the student experience by expanding their opportunity to learn and increase their enrichment of community, economic and sustainable living.

Clean Plates at State data from fall semester 2019 shows an improvement from 3.16 oz. of food waste per person down to 2.96 oz. Results from an internal study suggest if food waste were cut from 3.16 oz to 2.5 oz, the division would save about $380,000 per semester.

Closing the Food Loop

- Culinary Services employs many strategies to close the food loop and reduce food waste on campus. Our many programs help us track and lower various types of food waste on campus, diverting materials to a variety of locations on and off campus. This includes the MSU Student Organic Farm for composting, the south campus Anaerobic Digester to convert food and farm waste into energy used on campus, and Hammond Farms of mid-Michigan. Brody Square also uses a pulper to process post-consumer food waste, which employs a grey water system that conserves water while reducing the food waste volume.

Tray-less Dining

- MSU has three tray-less dining halls: The Vista at Shaw, Heritage Commons at Landon and The Edge at Akers. Voluntary tray-less dining is encouraged throughout residential dining to conserve water and reduce the amount of food taken, which ultimately reduces food waste. As RHS remodels and renovates residential dining halls, tray-less designs are considered along with other sustainable attributes.

Reuse and Recycling Efforts

Pack Up, Pitch In

- Since 1996, MSU students and the City of East Lansing participate in Pack Up, Pitch In. Taking place during residence hall move-in and move-out, the program recycles unwanted items, including non-perishable food, to benefit local charities and those in need.

Plastic Use

- Retail locations around campus do not offer plastic bags to cut down on plastic use and encourage guests to choose a reusable bag. Additionally, straw-less lids are utilized in retail areas like MSU Concessions to cut down on straw use. The State Room Restaurant uses paper straws and sustainable wooden stir sticks as well.

Community Kitchens

- Several residence halls and 1855 Place apartments on campus have community kitchens available to students and staff with nearby recycling. Additionally, the 1855 Place building that includes community, office, residential and retail space has extensive recycling available for paper, metal, glass and plastic as well as a composting bin.

Reusable Bottles

- Water bottle filling stations are located throughout campus to encourage the community to fill a reusable bottle as opposed to purchasing bottled water. Reusable cups and water bottles replace single-use plastics and use less energy, creating less pollution and, ultimately, fewer greenhouse gases. A map available online from MSU Infrastructure Planning and Facilities (IPF) allows Spartans to find a water bottle filling station: https://apps.gis.msu.edu/water-bottle-filling-stations

Green Cleaning

Ensuring the health and safety of students, faculty and staff is a priority of the administration and key component of sustainability at MSU. Both RHS and IPF utilize green cleaning practices and cutting-edge technology to sanitize spaces while protecting the health of building occupants and the environment. As a leader in sustainable cleaning methods, REHS was awarded with two high levels of achievement attained in the cleaning industry — the ISSA Cleaning Industry Management Standards (CIMS) and the Green Building (GB) certification There are approximately 100,000 cleaning organizations in North America, and only 250 have received this designation. The certification with honors is the third time the REHS Facilities team has been awarded this distinction. REHS has maintained the CIMS certification since 2012.

Energy Efficiencies

In addition to converting food waste to energy through use of the Anaerobic Digester, RHS focuses on efficiencies in partnership with IPF. Through preventative maintenance, facility upgrades and other operational efforts, we implement many practices to improve energy conservation. MSU has several Leadership in Energy and Environmental Design (LEED) certifications and has pledged that all new on-campus construction is built to LEED-certified levels. Read more about campus energy efficiency online: ipf.msu.edu/environment/energy/energy-efficiency

Lastly, in 2012, MSU developed the Energy Transition Plan (ETP) to meet the growing needs of the campus, changing technologies and evolving regulations. For more information, please see the ETP website: ipf.msu.edu/environment/energy/energy-generation

Water Conservation and Treatment Strategies

The university is working to ensure a balanced and sustainable approach to water consumption on the MSU campus. Within Culinary Services, the back-of-the-house teams are educated on methods to conserve water and efficient use of equipment such as dishwashers.

Additionally, the institution has a new water system filtration plant and storage tower that's set to be ready for use in summer 2020. Once operational, this will improve water quality, accessibility and efficiency of delivery, reducing bottled water consumption. The 2-million-gallon elevated storage tank and 11,500 gross square food water treatment plant will result in significant cost savings to the university and a reduction in water softening material needs, thus saving additional funds.

Read more about MSU water online: ipf.msu.edu/water-quality

Purchasing Categories

In this section, individual purchasing categories are outlined, including best practices, considerations made during the procurement process and opportunities that exist within our current supply chain.

- **Fruits and Vegetables**
- **Dairy**
- **Eggs**
- **Poultry**
- **Halal**
- **Beef and Lamb**
- **Pork**
- **Fish and Seafood**
- **Plant-based Proteins**
- **Staples**
- **Coffee and Tea**
- **Disposables and Packaging**

RHS STRATEGIC PLAN | **KEY ACTIVITY**

Culinary Services (CS) will take advantage of its supply chain knowledge. CS Support Services has logistic and procurement expertise that can be leveraged to improve electiveness and product availability.

Fruits and Vegetables

MSU is committed to supporting Michigan-grown fruits and vegetables as well as those supplied regionally. Our dedication emphasizes responsible growing processes, quality assurance and compliance with safety measures.

Current Best Practices

MSU Grown

Student Organic Farm

- The MSU Student Organic Farm is a 14.5-acre, certified organic, year-round teaching and production farm. They use passive solar greenhouses to generate and distribute fresh produce year-round. Markets for the farm include Community Supported Agriculture memberships, a seven-month on-campus farm stand and wholesale outlets. Additionally, the farm partners with our chefs to grow and provide produce for residential dining halls and the State Room Restaurant.

Bailey GREENhouse and Urban Farm

- Housed in Brody Neighborhood on the grounds of Bailey Hall, this passive solar greenhouse is home to the MSU Residential Initiative on the Study of the Environment (RISE) program. RISE students grow and harvest certified organic herbs and a variety of greens and vegetables year-round that is utilized by Culinary Services and the Kellogg Hotel and Conference Center.

Local

- The Farm to MSU program provides the mechanisms to connect local fruit and vegetable growers and processors (within Michigan and surrounding states within 250 miles of East Lansing, Michigan) with the MSU community. The program outlines purchasing policy requirements and safety and regulatory documentation requirements for achieving approved vendor status with the institution.
- Coastal Produce has one of the strongest Farm to Fork initiatives in the state. During the Michigan growing season, the distributor only sources local product as it becomes available.
- Sparty's convenience store locations on campus utilize Stan Seta's Produce for apples, oranges and bananas. Stan Seta's has been in Lansing since 1953.
- The State Room Restaurant utilizes Michigan fruit whenever possible for house-infused syrups and mixers.

Produce Vendor Program

- Culinary Services has a contract with Coastal Produce Distributor for the fresh produce program. This local, woman-owned company is based in Detroit only one block from the Detroit Produce Main Terminal.
- Relationships with local farmers has allowed Coastal to provide produce harvested less than 150 miles from MSU.
- Coastal provides MSU with produce from more than 70 family farms and orchards from across Michigan.
- Through our distribution partnership, Michigan apples are available to MSU year-round, and other local produce providers are accessible.

Our produce vendor, Coastal Produce Distributor, focuses on social and environmental responsibility with many initiatives in place, including energy efficiency, waste minimization, health and safety management systems, community investment and involvement, reduction of transportation impacts, and a local produce initiative and imperfectly delicious produce program.

Regional

- The Farm to MSU program provides the mechanisms to connect regional fruit and vegetable growers and processors (within a surrounding-state radius of 600 miles of East Lansing, Michigan) with the MSU community. The program outlines purchasing policy requirements and safety and regulatory documentation requirements for achieving approved vendor status with the institution.

Responsible Practices

- Culinary Services utilizes fresh organic produce from the MSU Student Organic Farm and the Bailey GREENhouse.
- Local and regional growers and producers must meet all food safety criteria set by the Farm to MSU program.
- Product origin and transparency in sustainable production practices is required from vendors and distributors.

Considerations

- Provide business opportunities to Michigan small to medium-sized family-owned farms.
- Provide business opportunities to vendors that remain in compliance with sustainability initiatives as well as procurement terms and conditions.

Challenges

- Continuous growth in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions.
- Finding products that meet quality requirements, volume and price point.
- Increasing access to the MSU marketplace for small farms through distribution channels.
- Seasonal availability of products and varieties in Michigan.

Opportunities

Increased Hyperlocal Product Use

- The growing partnership between the MSU Student Organic Farm, Bailey GREENhouse and MSU chefs in crop planning can align production with forecasted needs. This provides an increased opportunity for consumption, variety and capacity for Culinary Services and campus guests.

Produce Vendor Partnership

- The new partnership with Coastal Produce Distributors allows for greater access to and development of local farms and sources.
- The contract's improved distributor sourcing transparency requirements allows for an expansion of the information available to stakeholders and students, including the supplier's sustainability practices.

Responsible Land Management

- MSU is increasingly seeking growers that demonstrate superior environmental and conservation practices, verified by third party certifications, agencies or transparent operational practices, subject to review. Examples include:
    - Farms participating in the Michigan Agriculture Environmental Assurance Program.
    - Transitional farms, in the process of migrating from conventional to organic.

Dairy

MSU is committed to supporting Michigan-produced dairy products, responsibly made with Michigan milk.

Current Best Practices

MSU Grown

- The MSU Dairy Plant, operated by the Department of Food Science and Human Nutrition, provides the campus community with a variety of natural cheeses and ice creams. As of July 2019, all hard pack ice cream served in residential dining halls is sourced entirely from the MSU Dairy Store. Partnering with a campus department supports teaching, research and outreach, and ensures product is sourced sustainably.
- MSU Bakers also supplies the chocolate chip cookies used to create Udder Delights Ice Cream sandwiches, which are crafted at the Dairy Foods Complex on campus. The ice cream sandwiches are offered at events through MSU Concessions and sold at retail locations.

The MSU Dairy Plant, a 14,000-square-foot processing plant on campus, provides a variety of ice creams and cheeses to Culinary Services operations, including residential dining halls, Kellogg Hotel and Conference Center, and Sparty's Market. The state-of-the-art facility sources milk from university cows, either from the Dairy Cattle Teaching and Research Center on the farms south of campus or a herd located at the Kellogg Biological Center.

Local

- Fluid milk, creams, cottage cheese and sour cream are all sourced locally. MSU Food Stores currently purchases Michigan-made milk and dairy products from Michigan Milk Producers, a cooperative of 1,400 member-owned farms in Michigan, Ohio, Indiana and Wisconsin.
- Over the course of 12 months, 78.3% of purchases were in-state.
- MSU Food Stores also purchases Michigan-made yogurt prepared with Michigan milk, in 6 oz. cups, for retail locations.

Regional

- A variety of Great Lakes-produced butters and ice creams are served on campus, prepared with milk sourced from the Great Lakes region.

Responsible Practices

- All fluid milk, cottage cheese, sour cream and yogurt served on campus is rBST-free.

Considerations

- Provide business opportunities to Michigan small to medium-sized family-owned farms.
- Provide business opportunities to vendors that remain in compliance with sustainability initiatives as well as procurement terms and conditions.

Challenges

- Continuous growth in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions.
- Delivering the best overall value at fair market pricing.

Opportunities

USDA Organic Milk

- MSU is interested in testing market demand for packaged offerings in retail locations, coffee operations and catering.

Responsible Land and Animal Management

- MSU is increasingly seeking producers that demonstrate superior environmental, conservation and humane animal practices, verified by third party certifications, agencies or transparent operational practices, subject to review. Examples include:
    - Farms participating in the Michigan Agriculture Environmental Assurance Program.
    - Transitional farms, in the process of migrating from conventional to organic.
    - Animal welfare
        - Feed: Farms using organic grain and/or varying combinations of grass-grain feed, versus feed composed entirely of GMO grains and animal by-products.
        - Housing: Farms and Concentrated Animal Feeding Operations (CAFOs) whose animal densities are below and whose operational practices exceed the technical standards and guidelines of the Michigan CAFO Program.

Eggs

MSU is committed to supporting Michigan-produced eggs that are responsibly raised, with a commitment to quality and safety compliance.

Current Best Practices

MSU Grown

- MSU does not currently have the on-campus capacity to produce shell eggs for RHS to purchase.

Local

- Currently, MSU purchases all Grade AA shell eggs within the State of Michigan.

Regional

- MSU purchases all liquid eggs and value-added egg products from regional producers and processors within a surrounding-state radius of 600 miles of East Lansing, Michigan.

Responsible Practices

- Grade AA shell eggs are produced by Michigan farms participating in the Michigan Agriculture Environmental Assurance Program (MAEAP), verified by the Michigan Department of Agriculture.

Considerations

- Provide business opportunities to Michigan small to medium-sized family-owned farms.

RHS purchases shell eggs produced by Herbruck's Poultry Ranch Inc. in Ionia County. The enterprise is a family business, with daily operations run by four third-generation sons. Hundreds of other family farms are supported and sustained by the main operation. A continued focus on animal health and welfare is a key to their overwhelming success. In addition, sustainable practices include:

- The sale of nutrient-rich poultry waste as fertilizer.
- Egg shells from the breaking plant are dried, pulverized and re-fed to layers as an excellent source of protein.
- Solar and recycled heat is used in number buildings and in some processes.
- Layers have fresh, clean air changed every 45 seconds to two minutes, based on the style of housing. Natural cooling and heating is also used as much as possible.
- Herbruck's is always searching for ways to re-use or re-direct byproducts.

Challenges

- Insufficient local supply chain for liquid eggs and value-added egg products
- Continuous improvement in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions
- Delivering the best overall value at fair market pricing

Opportunities

Cage-free Shell Eggs

- MSU is interested in local producers that can supply Grade AA cage-free shell eggs.

Liquid Eggs

- MSU is interested in local and regional producers that can supply cage-free liquid eggs.

Humane Animal Practices

- MSU is interested in company and supplier owned farms that are:
    - Aggressively transitioning from conventional caged housing to enriched-colony or cage-free aviary systems.
    - Certified Humane® by Humane Farm Animal Care and members of the Coalition for Sustainable Egg Supply.

Poultry

MSU is committed to supporting Michigan poultry—responsibly raised and produced, with a commitment to quality and safety compliance.

Current Best Practices

MSU Grown

- In partnership with the MSU Department of Animal Science Poultry Research and Teaching Center, RHS is currently piloting a program for whole roasters for rotisserie applications.
- The MSU Meat Lab is producing chicken utilized for allergen-free breaded chicken breast tenders served at Thrive, a dining hall that is certified free from the Big 8 allergens plus gluten.

Local

- Michigan-raised and processed turkey is purchased through a cooperative of 45 Michigan farms, 38 of which are small to medium-sized farms located within 250 miles of East Lansing, Michigan.

Regional

- Whole chicken roasters and value-added chicken products are purchased from regional producers and processors within a surrounding-state radius of 600 miles of East Lansing, Michigan.

In the 2018-19 academic year, guests on campus consumed 503 tons of chicken and 40 tons of turkey.

Responsible Practices

- Michigan-raised and processed turkey is purchased through a co-operative. In addition to using locally raised feed, the cooperative responsibly practices "barn roaming" housing and in-cage CO2 gas-stunning before slaughter. Additionally, most of their member farms participate in the Michigan Agriculture Environmental Assurance Program.
- Poultry suppliers utilized by MSU demonstrate the following sustainability efforts:
    - Mutually beneficial environment for suppliers and team members to commit to safety, diversity, training, benefits and a code of ethics.
    - Environmental management to comply with all applicable federal, state and local laws relating to environmental protection, including forests, biodiversity, sustainable agriculture, animal care and continuous improvements.
    - Quality product inputs from suppliers and processing facilities that provide product integrity, United States Department of Agriculture inspections, gluten-free products, in-line x-ray and on-site accredited laboratories.
    - Clean label initiatives.

Considerations

- Provide business opportunities to Michigan small to medium-sized family-owned farms.
- Provide business opportunities to vendors that remain in compliance with sustainability initiatives as well as procurement terms and conditions.

Challenges

- Continuous growth in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions.
- Finding products that meet quality requirements, volume and price point.
- Unidentified local supply chain for value-added poultry products.

Opportunities

Increased Hyperlocal Product Use

- The growing partnership between Culinary Services and the Department of Animal Science aligns with production needs, providing an increased opportunity for consumption, variety and capacity for the department and campus guests.

Humane Animal Practices

- MSU increasingly seeks poultry producers and aligning suppliers with humane animal management and slaughter practices. Practices should be verified by third party certifications (e.g., Certified Humane Raised & Handled, American Humane Certified and Animal Welfare Approved), or producers should provide transparency in chain of custody and management to establish that practices exceed American Humane Slaughter Act standards.
    - Aggressively transitioning from conventional cages to colony housing systems, prior to the State of Michigan legislated 2019 deadline.
    - Utilizing in-cage Co2 gas stunning prior to slaughter.

Responsible Practices

- MSU is interested in local producers of value-added chicken products.
- MSU increasingly seeks producers demonstrating superior environmental, conservation and livestock management practices, verified by third party certifications, agencies or transparent operational practices, subject to review (e.g., farms participating in the Michigan Agriculture Environmental Assurance Program).

Slaughtering Standards

- MSU requires a select inventory of whole roasters and value-added poultry products to be slaughtered to halal standards.

Beef and Lamb

MSU is committed to supporting Michigan beef—responsibly raised and produced, with a commitment to quality and safety compliance.

Current Best Practices

MSU Grown

- The MSU Beef program produces all whole-muscle beef and non-patty ground beef served in residential dining halls. The program is made possible through a partnership with MSU's Department of Animal Science. The project encompasses approximately 100,000 pounds of live cattle. Cattle are raised and pre-conditioned at the MSU Campus Beef Cattle Teaching and Research Center, with harvesting and processing occurring in the Meat Laboratory operated by the Department of Animal Science and the Department of Food Science and Human Nutrition.

Local

- MSU purchases the following products supplied from within 250 miles of East Lansing, Michigan:
    - Certified Angus Ground Beef Program
    - Michigan Beef Program
    - Halal Certified Lamb

Culinary Services utilizes a special menu icon to allow guests to easily see where MSU Beef is being served.

Responsible Practices

- Beef and lamb suppliers utilized by MSU demonstrate the following sustainability efforts:
    - Mutually beneficial environment for suppliers and team members to commit to safety, diversity, training, benefits and a code of ethics
    - Environmental management to comply with all applicable federal, state and local laws relating to environmental protection, including forests, biodiversity, sustainable agriculture, animal care and continuous improvements
    - Quality product inputs from suppliers and processing facilities that provide product integrity, United States Department of Agriculture inspections, gluten-free products, in-line x-ray and on-site accredited laboratories
    - Clean label initiatives

Considerations

- Remain committed to producing and serving MSU-farmed beef throughout the entire year.
- Provide business opportunities to Michigan small to medium-sized family-owned farms.
- Provide business opportunities to vendors that remain in compliance with sustainability initiatives as well as procurement terms and conditions.

Challenges

- Identifying culinary uses for smaller, less utilized cuts
- Identifying a Michigan producer of halal-certified lamb
- Continuous growth in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions
- Delivering the best overall value at fair market pricing

Opportunities

Increased Hyperlocal Product Use

- The growing partnership between Culinary Services and the Department of Animal Science aligns with production needs, providing an increased opportunity for consumption, variety and capacity for the department and campus guests.

Humane Animal Practices

- MSU increasingly seeks poultry producers and aligning suppliers with humane animal management and slaughter practices. Practices should be verified by third party certifications (e.g., Certified Humane Raised & Handled, American Humane Certified and Animal Welfare Approved), or producers should provide transparency in chain of custody and management to establish that practices exceed American Humane Slaughter Act standards.

Responsible Practices

- MSU increasingly seeks producers demonstrating superior environmental, conservation and livestock management practices, verified by third party certifications, agencies or transparent operational practices, subject to review (e.g., farms participating in the Michigan Agriculture Environmental Assurance Program).

Processing Standards

- The MSU community requires all lamb to be slaughtered to halal standards.

Pork

MSU is committed to supporting responsibly raised pork—by producers with commitment to quality and safety compliance.

Current Best Practices

MSU Grown

- In partnership with the MSU Department of Animal Science Swine Teaching and Research Center and the Meat Laboratory, RHS is proud to serve MSU Pork on campus. The Meat Lab is operated by the Department of Animal Science and the Department of Food Science and Human Nutrition.
    - Hogs from the MSU Swine Farm are harvested and processed monthly at the Meat Lab. Products are then featured in recipes at the Great Lakes Plate venue within South Pointe at Case, a dining hall in South Neighborhood.
    - Culinary Services also utilizes the Meat Lab on campus for custom processing of bratwurst sausage that is featured by MSU Concessions at the Breslin Student Events Center.

Local

- MSU purchases sausage products produced within 250 miles of East Lansing, Michigan.
- Locally produced frankfurters (hot dogs) are featured in all MSU Concessions venues.

Regional

- The institution purchases a variety of sausages, bacon, and value-add pork products from regional producers and processors within a surrounding-state radius of 600 miles of East Lansing, Michigan.

Responsible Practices

- Pork suppliers utilized by MSU demonstrate the following sustainability efforts:
    - Mutually beneficial environment for suppliers and team members to commit to safety, diversity, training, benefits and a code of ethics
    - Environmental management to comply with all applicable federal, state and local laws relating to environmental protection, including forests, biodiversity, sustainable agriculture, animal care and continuous improvements
    - Quality product inputs from suppliers and processing facilities that provide product integrity, United States Department of Agriculture inspections, gluten-free products, in-line x-ray and on-site accredited laboratories
    - Clean label initiatives

Considerations

- Remain committed to producing and featuring MSU Pork throughout the entire year.
- Provide business opportunities to Michigan small to medium-sized family-owned farms.
- Provide business opportunities to vendors that remain in compliance with sustainability initiatives and procurement terms and conditions.

Challenges

- Continuous growth in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions.
- Finding products that meet quality requirements, volume and price point.
- Freezer shelf life of lower-demand products.

Opportunities

Increased Hyperlocal Product Use

- The growing partnership between Culinary Services and the Department of Animal Science aligns with production needs, providing an increased opportunity for consumption, variety and capacity for the department and campus guests.

Responsible Practices

- MSU increasingly seeks producers demonstrating superior environmental, conservation and livestock management practices, verified by third party certifications, agencies or transparent operational practices, subject to review (e.g., farms participating in the Michigan Agriculture Environmental Assurance Program Livestock System Verification).

Humane Animal Practices

- MSU is interested in partnering with suppliers that:
    - Require both company-owned and supplier-owned farms to transition from conventional gestational crate housing for sows to group sow housing.
    - Are Certified Humane® by Humane Farm Animal Care.

Culinary Services utilizes a special menu icon to allow guests to easily see where MSU Pork is being served.

Fish and Seafood

MSU follows guidelines of the Monterey Bay Aquarium Seafood Watch® program as well as the Food and Drug Administration and Hazard Analysis Critical Control Point lists. We are committed to responsibly procuring fish and seafood, meeting quality and safety compliance standards.

Current Best Practices

MSU Grown

- Currently, the institution does not have on-campus capacity to produce fish or seafood for purchase.

Local

- MSU purchases Michigan aquaculture-raised trout and a variety of Great Lakes fish caught within 250 miles of East Lansing, Michigan in Lake Erie, Lake Michigan and Lake Superior.

Regional

- MSU purchases a variety of freshwater and saltwater fish from across the country, including Alaska. Most freshwater fish are caught within 600 miles from East Lansing, Michigan.

The Monterey Bay Aquarium Seafood Watch® program supports consumers and businesses, helping them choose seafood that promotes a healthy ocean. They have worked to raise public awareness since 1999, advancing policy, creating partnerships and educating influencers, like chefs and culinary professionals. For more information, visit seafoodwatch.org/about-us.

Responsible Practices

- MSU purchases Portico Classic Seafood, a Pacific-caught white meat Albacore tuna. Portico Classic Seafood Albacore tuna is caught with pole and line fishing, which reduces negative impacts on baitfish, focuses on ocean sustainability and is eco-friendly.
- Country of Origin Labeling (C.O.O.L) is one method of tracking MSU uses to determine the country the fish came from and whether it is wild caught or farm raised.
- MSU utilizes mostly Alaskan Cod fish, which is a variety of cod that is not overfished.
- The university also sources skipjack tuna from Wild Planet. All the brand's product is sourced from pole and line or troll fisheries, and the organization approves of purse seine vessels that fish 100% FAD (Fish Aggregating Device)-free.

Considerations

- MSU purchasing protocol for fish and seafood in order of priority is as follows:
    1. Wild
    2. Aquaculture
    3. Domestic
- MSU is committed to primarily using vendors that utilize the pole and line wild fish method. We strive to avoid purchasing "bycatch" fish as well as overfished varieties.

Challenges

- Narrow local supply chain for Great Lakes fish.
- Daily limit for Great Lakes fishing.
- Seafood traceability from boat to plate.
- Fish become listless in extremely hot summers causing them to go deeper into cooler waters, which makes some varieties scarce.
- Continuous growth in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions

Opportunities

Traceability

- The ability to trace seafood from point of sale to its point of origin with details about transactions and movements within the supply chain would provide more reliable sourcing information for sustainability and food safety.

Aquaculture

- MSU is committed to providing business opportunities to Michigan and regional vendors producing aquaculture fish and seafood.
- The team is researching varieties of fish and emphasizing the use of Best Aquaculture Practices (BAP) certifications, which address four key areas of sustainability: environmental, food safety, and animal health and welfare.

Responsible Practices

- MSU increasingly seeks producers that demonstrate superior environmental, fresh water and ocean conservation with established management practices that avoid overfishing of species. Verification of products by third party certification is desired, or transparency in the chain of custody to ensure the product meets the Monterey Bay Aquarium's Seafood Watch Best Choice, Good Alternative or Best Aquaculture Practices designation.
- It is highly recommended that RHS chefs use the Monterey Bay Aquarium Seafood Watch phone app to build education and awareness around menus to sustainably procure fish and seafood.

Plant-based Proteins

MSU is committed to supporting locally and regionally produced plant-based proteins, including lentils, beans, soy products and whole grains.

Current Best Practices

MSU Grown

- Currently, the institution does not have on-campus capacity to produce plant-based proteins for purchase.

Local

- MSU purchases vegetarian breakfast sausage and dried bean products harvested within 250 miles of East Lansing, Michigan.

Regional

- MSU purchases canned bean products produced within 600 miles of East Lansing, Michigan.

Responsible Practices

- Plant-based protein suppliers utilized by MSU demonstrate the following sustainability efforts:
    - Mutually beneficial environment for suppliers and team members to commit to safety, diversity, training, benefits and a code of ethics
    - Environmental management to comply with all applicable federal, state and local laws relating to environmental protection, including forests, biodiversity, sustainable agriculture, animal care and continuous improvements

- Quality product inputs from suppliers and processing facilities that provide product integrity, United States Department of Agriculture inspections, gluten-free products, in-line x-ray and on-site accredited laboratories
- Clean label initiatives

Considerations

- MSU is committed to the mission of the Menus of Change University Research Collaborative, which highlights the concept of a plant-forward menu.
- The university emphasizes the use of plant-based proteins and reducing animal protein portions when creating recipes and menus.

Challenges

- Sourcing plant-based protein analogues that are local or regional and have short ingredient lists utilizing whole food sources.
- Sourcing local or regional product that can meet the campus demand.

Opportunities

- MSU is currently working on an initiative to increase plant-based protein recipes through chef recipe development and decrease offerings of analogue options.
- The university is pursuing the development of a house made plant-based vegan burger to replace the analogue options currently offered.
- MSU is interested in increasing plant-based protein recipes that utilize local or regional lentils, beans, soy or grains.
- Due to growth and demand in the category, it is possible that local and regional availability of plant-based proteins may increase.

Staples

MSU is committed to supporting Michigan-produced food products that are responsibly grown and manufactured, with a commitment to quality and safety compliance.

Current Best Practices

MSU Grown

- MSU Bakers produces a wide range of made-from-scratch and hand-decorated baked goods.
    - These products are served on campus in dining halls, sold in retail venues, offered for online order and utilized by Kellogg Hotel and Conference Center for various events and services.
    - The bakery operates an on-campus storefront where members of the community can purchase fresh-baked goods.
    - MSU Bakers is also a nut-conscious facility. Products are free from peanuts, peanut butter and tree nuts.

Local

- MSU purchases Michigan-grown soy fryer shortening and soy oils, specialty oils, cherry and blueberry products, artisanal milled grains, beet sugar, cereals, baking mixes and artisanal/manufactured baked goods from producers within 250 miles of East Lansing, Michigan.
- In collaboration with the MSU College of Natural Science, Culinary Services participates in the Michigan Pollinator Initiative, which strives to develop coordinated research, education, extension and policy-driven efforts to address priority issues related to pollinators and pollination in Michigan. MSU works with partners around the state in pursuit of research-based solutions for beekeepers, growers, land managers and policymakers to promote ecological stability and economic vitality.

Regional

- MSU currently purchases flours, artisanal grains, cereals, peanut butter and canned tomato products from regional producers and processors within a surrounding-state radius of 600 miles of East Lansing, Michigan.
- MSU partners with Hirzel Canning Company & Farms, a regional food company founded in 1923 by Carl R. Hirzel. Today, management is carried out by fourth generation family member Lou Kozma Jr.
    - Vegetable production, certified organic production, grain facility, compost operation and progressive research and development place Hirzel at the forefront of agriculture technologies.
    - Hirzel continues to pioneer many cropping systems, with diligence in rotations and pragmatic use of cover crop rotations.
    - One product produced by Hirzel is Dei Fratelli Brand Tomatoes.

Responsible Practices

- Soy shortening and oil is produced from non-GMO Michigan soy crops. The energy needed to power the processing plant is recovered from a local waste-to-energy landfill, which powers the soybean processing plant and the soybean oil refinery.
- MSU uses low saturated fat soybean oils, made from non-GMO Michigan soybeans processed with renewable energy. The West Michigan processing plant utilizes a six-mile pipeline that captures methane gas from the local landfill to power the energy efficient LEED silver certified processing plant—energy that would otherwise have been burned into the air and wasted. The oils are transported to MSU in bio-diesel fueled trucks.

Considerations

- MSU is committed to providing business opportunities to Michigan small to medium-sized family-owned farms, producers and processors of food staples.
- MSU is committed to providing business opportunities to regional family-owned farms, producers and processors of food staples.

Challenges

- Continuous improvement in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions
- Delivering the best overall value at fair market pricing
- Local and regional supply
- Distribution logistics for local honey produced within 250 miles of East Lansing, Michigan

Opportunities

Responsible Land Management

- MSU increasingly seeks growers that demonstrate superior environmental and conservation practices, verified by third-party certifications, agencies or transparent operational practices, subject to review.

Local Supply

- Identify supply chain for local honey produced as a part of the Michigan Pollinator Initiative within 250 miles of East Lansing, Michigan.

Coffee and Tea

MSU is committed to supporting responsibly sourced coffees and teas, with a commitment to quality and safety compliance.

Current Best Practices

MSU Grown

Project PEARL (Partnership to Enhance Agriculture in Rwanda through Linkages)

- MSU's Fair Trade Rwandan blend is a superb, rich-tasting custom roast coffee that has developed from a 16-year partnership between MSU, a local Michigan coffee roaster and the devoted farmers of war-torn Rwanda.
    - Following the 1994 war and genocide in the east African country, a program was initiated between MSU's Institute of International Agriculture and the U.S. Agency for International Development, linking Rwanda's depressed coffee farming industry with important coffee industry organizations throughout the world. The result is the development of better farming techniques, the best coffee processing practices and access to global markets that are bringing hope and success to the devastated farmers of Rwanda.

Local

- MSU purchases a proprietary portfolio of coffees from a local, employee owned, SQF Level 2 Certified, coffee roaster, located within 250 miles of East Lansing, Michigan.

Regional

- MSU currently sources coffees and teas from importers, roasters and processors located within 600 miles of East Lansing, Michigan.

Responsible Practices

Coffee

- MSU has been a leader in the nation among college and university food services in offering Certified Fair Trade and organic coffee for more than 20 years. Listed below are the proprietary coffees offered throughout RHS locations:
    - **Beaumont Coffee**
      Certified Fair Trade and Organic; Country of Origin: Colombia
    - **Red Cedar Coffee**
      Certified Fair Trade and Organic; Country of Origin: Honduras
    - **Kellogg Center Blend**
      Certified Fair Trade and Organic; Country of Origin: Brazil and Central American countries
    - **Rwanda Coffee**
      Certified Fair Trade; Country of Origin: Rwanda

Tea

- Most of the tea offered in residential dining halls and retail locations carry one or more of the following designations: Rain Forest Alliance Certified, Organic, USDA Organic and Fair Trade Certified.
- A variety of MSU's retail tea products participate in the Ethical Tea Partnership and Community Health Advancement Initiative (CHAI).

Packaging

- All coffee uses corrugated cardboard packaging with 100% post-consumer recycled content.
- A variety of teas featured in retail locations use packaging with 85% post-consumer recycled content and soy-based inks.

Certifications

- MSU is committed to offering Fair Trade and Organic coffee and tea.
- The university has a direct relationship with Fair Trade USA.

Considerations

- Provide business opportunities to Michigan importers and roasters of responsibly sourced coffee and tea.
- Provide business opportunities to vendors that remain in compliance with sustainability initiatives as well as procurement terms and conditions.

Challenges

- Continuous growth in campus distribution systems to maximize efficiencies and reduce campus greenhouse gas emissions.
- Increasing access to the MSU marketplace for small Michigan businesses through distribution channels.
- Delivering the best overall value at fair market pricing.

Opportunities

Responsible Land Management

- MSU increasingly seeks growers that demonstrate superior environmental and conservation practices, verified by third party certifications, agencies or transparent operational practices, subject to review.

Fair Trade and Fair Labor

- The institution increasingly seeks growers and importers that support fair trade and fair labor practices in the country of origin of the coffees and teas they produce.

In 2019, Culinary Services introduced two new coffee flavor profiles for dining halls and Sparty's locations: Beaumont and Red Cedar blends.

Disposables and Packaging

MSU is committed to supporting Michigan-produced food products that are responsibly grown and manufactured, with a commitment to quality and safety compliance.

Current Best Practices

MSU Produced

- MSU does not have on-campus container production facilities.

Local

- Currently, MSU purchases products from manufacturers located within the State of Michigan.

Regional

- MSU purchases products from manufacturers within the surrounding-state radius of 600 miles from East Lansing, Michigan.

Responsible Practices

- MSU's preference is to purchase products made from renewable resources, such as corn, sugarcane and biomass. If such products are not available and/or they do not perform well, MSU's preference is to purchase products that contain recycled content and/or are recyclable in the on-campus recycling center.

Considerations

- MSU is committed to providing business opportunities to:
  - Michigan manufacturers
  - Manufacturers within a surrounding-state radius of 600 miles from East Lansing, Michigan
  - Manufacturers located within the United States

Challenges

- Product performance for intended purpose.
- Insufficient local supply chain.
- Delivering the best overall value at fair market pricing.

Opportunities

- Reduction of disposables and packaging use throughout campus dining programs.
- Maximize collection of recyclables across campus.
- Maximize collection of biodegradables and compostable products across campus.
- Identify local or regional composting location for campus output.
- Consider utilizing washable, reusable containers for to-go options.

The MSU School of Packaging within the College of Agriculture and Natural Resources has been a leader in teaching, research and outreach for more than 60 years. In addition to focusing on packaging containers and materials, the school has emphasized their functionality and improvement. As the first program of its kind and a leader in the field, the MSU School of Packaging has a substantial track record of providing high-quality education and conducting research that advances the technology and science of packaging. Key to the future success of the school is an overriding commitment to innovation, sustainability and stewardship.

Programs and Resources

Campus Program and Partnerships

Bailey GREENhouse and Urban Farm
baileyurbanfarm.org

MSU Bakers
msubakers.com

MSU Beef
canr.msu.edu/beef

MSU Dairy Store
dairystore.msu.edu

MSU Meat Lab
canr.msu.edu/meatlab

MSU Pork
canr.msu.edu/pork

MSU Student Organic Farm
msuorganicfarm.org

Donations and Community Support

Greater Lansing Food Bank
greaterlansingfoodbank.org

MSU Student Food Bank
foodbank.msu.edu

MSU Safe Place
safeplace.msu.edu

Food Safety and Training Initiatives

AllerTrain
allertrain.com

American National Standards Institute
ansi.org

Certified Professional Food Manager Course
michigan.gov/mdard

Nutrition and Wellness

Kitchens with Confidence
kitchenswithconfidence.com

Kosher of Michigan
koshermichigan.com

MSU Culinary Services: Nutrition and Allergens
eatatstate.com/nutrition

MSUtrition
msutrition.rhs.msu.edu/NetNutrition

Sustainability

MSU Sustainability
sustainability.msu.edu

MSU Infrastructure Planning and Facilities (IPF) Energy Generation
ipf.msu.edu/environment/energy/energy-generation

RHS Sustainability
rhs.msu.edu/sustainability

Water Bottle Filling Stations
apps.gis.msu.edu/water-bottle-filling-stations

Water Quality Updates
ipf.msu.edu/water-quality

Association for the Advancement of Sustainability in Higher Education
aashe.org

MSU Department of Food Science and Human Nutrition
canr.msu.edu/fshn

MSU Recycling
msurecycling.com

Residential Initiative on the Study of the Environment
rise.natsci.msu.edu

Acknowledgments

The Sustainable Food Procurement Guide is published by the MSU Division of Residential and Hospitality Services and campus partners. It was researched and compiled by MSU Culinary Services. The following individuals contributed to this guide:

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Photos courtesy of MSU Culinary Services and University Communications. Icon graphics made by Smashicons (flaticon.com/authors/smashicons) and Tree Top View Vectors by Vecteezy (vecteezy.com/free-vector/tree-top-view-vector)

Conclusion

Evolving our sustainability practices is ongoing and crucial to our success. This includes responsible sourcing and production of foods, packaging and other key elements of our operations.

At MSU, we fully anticipate that these procurement practices will continue and expand, enhancing our tradition of providing culinary excellence and Delivering Outstanding Spartan Experiences. We embrace social responsibility and are passionate about growing our program. As such, the engagement of our vendors and the campus community is key to our success.

This is the Second Edition of the MSU Sustainable Food Procurement Guide. It is our intent to update the Guide as our purchasing criteria evolve, and to continue to involve our community in building and strengthening MSU's responsibly sourced food system.

If you have feedback or ideas, we welcome your input. Please contact our team at info@eatatstate.com to share any resources or information you have that may help us further develop our program.