

FACULTY SENATE RESOLUTION

TITLE: Resolution Supporting the Food Justice League for Equity in the University of Florida Dining Services Contract

AUTHORS: XXX

WHEREAS, as a top-tier land-grant university, reaching for Top 5 status, the current opening for the food service contract provides the opportunity to create robust standards for food procurement and labor that approach health promotion, environmental sustainability, economic development, and social justice from a food-systems lens; and;

WHEREAS, UF lacks a coordinated and integrated approach to ensuring dining and food service fosters equity, health, and sustainability; and;

WHEREAS, adopting high standards for labor and food procurement would offer an opportunity to unite activities across the institution, from research to operations, and would create town-gown collaborations that meet UF's goals for being a partner with our broader community and receiving designation as a Carnegie Community Engaged Institution; and;

WHEREAS, as one of the largest food buyers in the North Central Florida region, increasing demand for local, sustainable, and just food options will create demand that will provide leverage for infrastructure and program development to address these issues, in turn expanding jobs and community-focused economic development; and;

WHEREAS, ensuring that these issues are at the forefront of expectations for the dining services contract will help UF meet its commitments with the Association for Sustainability in Higher Education STARS program and the Partnership for a Healthier America Campus initiative; and;

WHEREAS, adopting rigorous standards will help UF respond to the desires of their target demographic their campus community as outlined in the UF Food Service Master Plan Memorandum of Findings Summer 2019 and remain competitive with other top universities that have made commitments for their dining services; and;

WHEREAS, the University of Florida Student Senate passed Student Bill 2020-2015 Titled "Resolution Advocating for the Adoption and Implementation of the Good Food Purchasing Program"; and,

WHEREAS, the University of Florida has created the Invitation To Negotiate Committee, which will oversee the implementation of a new food service contract at the University of Florida; then;

THEREFORE, LET IT BE RESOLVED, that the University of Florida food service provider will commit that all food service workers, full-time and hourly, shall earn at least \$15 an hour and the company agrees to remain neutral during any union organizing efforts; then

THEREFORE, LET IT BE RESOLVED, that the University of Florida food service provider will commit to achieve a 20% reduction of greenhouse gas emissions associated with the most climate change-intensive foods on the menu — meat, fish, seafood, dairy, and eggs — within 2 years; then;

THEREFORE, LET IT BE RESOLVED, that the University of Florida food service provider will commit to increase purchases from local (within 250 miles), small and mid-sized family and/or cooperatively-owned farms, ranchers, fisherpeople, food processors, and food vendors by 25% in 5 years. The food service provider will commit 1% of contract profits per year to be invested to reduce barriers to local farms, ranchers, and suppliers being able to sell to UF food services with input from the small and mid-sized family and/or cooperatively-owned farms local farms, ranchers, fisherpeople, processors, and vendors. The food service provider commits to have a clear process for conflict resolution between the university and suppliers that both sides understand and agree to observe; then;

THEREFORE, LET IT BE RESOLVED that the University of Florida food service provider commits to ensure the health, safety, fair wages, and right to organize for all supply chain workers from the farm to the plate. The food service provider will require enforcement of labor protection laws, as well as adherence to ILO12, NIOSH13, WPS14, and DOL15 standards for all suppliers. The food service provider will increase meaningful domestic third-party certified fair or socially just food or meeting criteria in level 3 of Valued Workforce criteria for the Good Food Purchasing Program purchases to 8% in 5 years, and will pay a price premium for these value-added certifications and prices that cover the actual costs to produce and supply the products. Vendor will commit 0.25% of contract profits per year to be invested to reduce barriers to domestic suppliers meeting these certification criteria; then;

THEREFORE, LET IT BE RESOLVED that the University of Florida food service provider will participate in a nationally-recognized, third-party measurement and verification process on progress toward these goals annually, and make the progress report details publicly available. The Food Service Provider will commit that any advertisement, signage and/or messaging regarding sourcing will accurately display the level of sourcing from verified sources, as compared to all sourcing (as a percentage), and any messaging pertaining to individual suppliers will be approved by the suppliers prior to use; then;

THEREFORE, LET IT FINALLY BE RESOLVED that the University of Florida Faculty Senate urges the Invitation to negotiate Committee incorporate to incorporate these policies into a future Food Service Contract.

Proviso: A copy of this resolution shall be sent to University of Florida President W. Kent Fuchs, Vice President of Business Affairs Curtis Reynolds, Associate Vice President of Business Affairs Craig Hill, Assistant Vice President of Business Affairs Eddie Daniels, Senior Director of Recreation & Health Promotion Services David Bowles, Director for Fitness & Wellness Darcie Burde, Associate Professor Dr. Anne Matthews, Doctoral Candidate in the Department of Food Science and Human Nutrition Megan Engel, and ITN Committee Members XXXXX

Carnegie Community Engaged Campus – <https://www.brown.edu/swearer/carnegie>

Association for Sustainability in Higher Education STARS Program – <https://stars.aashe.org>

Partnership for a Healthier America – <https://www.ahealthieramerica.org/articles/healthier-campus-initiative-146>

“Today, they [Gen Z] are leading climate change activism and advocating for racial and gender equality. They are concerned with matters of equality and sustainability, and they are looking to retailers to take a stand on such issues. They want to shop in a socially responsible fashion; they want to spend their money on products and services that

are responsibly sourced and made. According to a recent study conducted by [Greenmatch](#), 72% percent of Generation Z would spend more money on a product or service if it was sustainably produced. In comparison to millennials, Generation Z is less concerned with loyalty to a particular brand and instead finds loyalty through shared values and commitments.” <https://medium.com/tribalscale/how-generation-z-will-shape-retail-3517fbbde9d5>

Five of the top 8 public universities have concrete metrics for good food purchases and commitments to increase the percentages over time. UCLA is on target to reach their goal of 20% sustainable purchases by 2020 and in 2017, 18 43% of total produce expenditures in food services were from local and sustainable sources <https://www.sustain.ucla.edu/housing/dining-green/>; UC Berkeley achieved 20% sustainable food purchases, which include local and fair, in 2020 <https://sustainability.berkeley.edu/our-performance/food/>; U of Michigan reports 17.73% good food purchases in 2017 and a 20% goal for 2025 <https://dining.umich.edu/about-us/sustainability/>; UNC Chapel Hill achieved 23.6% sustainable food purchases in 2018-2019 including seeking 3rd party certified products that are fair, sustainable and humane, as well as purchasing 28.2% local in 2018-2019 <https://dining.unc.edu/sustainability/>; UC Santa Barbara currently reports that for their food serves on campus 46% of fresh produce is grown on local farms (within 250 miles), over 25% is organic and/or sustainably grown without pesticides, and 38% of total food purchases are considered sustainable, according to the University of California's definition of sustainable food <https://www.housing.ucsb.edu/dining/earth-friendly-dining>. Also, large land-grant universities are making solid commitments to these goals; Ohio State Univeristy has committed to 40% sustainable and local food by 2025 <https://dining.osu.edu/sustainability/local-and-sustainable-food/>. Many universities include educational and technical assistance work as part of the commitment to local, sustainable, fair and humane.

As of March 2020 \$15.39 is considered a living wage for a family with two dependents and two working adults in Alachua County as defined by the MIT Living Wage Calculator – <https://livingwage.mit.edu>.

Commits the employer to remain absolutely neutral in the event that employees decide to unionize at the employer's non-union operations covered by the clause. Commits the employer to immediately recognize the union when submitting union authorization cards signed by a majority of non-represented workers.

Natural Resources Defense Council Climate Healthy Eating – <https://www.nrdc.org/issues/climate-healthy-eating>

Using USDA's farm typology for defining small and mid-sized family farms: <https://www.ers.usda.gov/topics/farm-economy/farm-structure-and-organization/farm-structure/>

Common barriers include, but are not limited to: high administrative burden of paperwork, bureaucratic requirements, reporting, and insurance requirements (Fresh Point has a gap insurance model and a technical assistance model that aims to alleviate some burdens for smaller farms), to sell to institutions prior to any assurance of significant sales; delayed payments when limited cash flow for these types of businesses makes it a hardship to wait; history of inequities in opportunities and resources based on race, gender, and other demographic classifications; competing in price with industrial operations that externalize costs; prices that do not cover costs; demand for crops that don't grow well locally instead of developing eater interest in crops that can be grown easily by local farmers (and are less resource intensive to grow); last minute changes to orders and pricing after harvest; lack of distribution and processing systems that cater to smaller scale operations; no predictable sales that result in farmers selling at a loss or crops rotting in the fields.

Uphold standards as outlined in the Good Food Purchasing Program Valued Workforce criteria – <https://goodfoodpurchasing.org/program-overview/>

International Labor Organization – <https://www.ilo.org/global/lang-en/index.htm>

Center for Disease Control and Prevention – <https://www.cdc.gov/niosh/index.htm>

Environmental Protection Agency Pesticide Worker Safety – <https://www.epa.gov/pesticide-worker-safety/agricultural-worker-protection-standard-wps>

Department of Labor – <https://www.dol.gov/>

“Meaningful” 3rd-party certifications are outlined and valued in the Good Food Purchasing Program standards under the Valued Workforce pillar: <https://goodfoodpurchasing.org/program-overview/>. Fair World Project also offers an

evaluation of meaningful fair claims: <https://fairworldproject.org/choose-fair/certifier-analysis/reference-guide-to-fair-trade-and-worker-welfare-programs-2/>, The criteria here are not met by purchases from suppliers outside the US.

The Fair World Project's Reference Guide to Fair Trade and Labor Justice Programs indicates that the 3rd party verified label standards for the Agricultural Justice Project's Food Justice Certification: <https://www.agriculturaljusticeproject.org/en/learn-more/?pane=standards> and Fair for Life: https://www.fairforlife.org/client/fairforlife/file/Fair_for_Life/Standars/Fair_for_Life_Standard_EN.PDF include standards that address pricing based on producer costs of production and have producers and/or suppliers certified in the US.

The main third-party verifier for higher education is the Real Food Challenge – <https://www.realfoodchallenge.org>; Good Food Purchasing Program works primarily with K-12 and municipalities, but also works with other sectors, such as higher education – <https://goodfoodpurchasing.org> ; Healthcare Without Harm has dining service standards for hospitals and health care – <https://noharm.org>

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