Agenda

1. Procurement of Food and Beverage for Food Service
   1. Environmental, Social, and Economic Impacts
   2. Recommended Actions
   3. Challenges

2. Q&A + Discussion
Food and Beverage for Food Service Defined

For purposes of the SPLC, food services pertains to direct and indirect spend on food by commercial and non-commercial purchasers, presumably those who are procuring food for the purpose of providing on-site food services, whether self-operated or outsourced to a food service management company.

The scope of this Guidance does not include food manufacturers or retail, or a guide for selecting a specific food service provider.

- Animal Protein
- Beverages (except Milk, Coffee, and Tea)
- Chocolate
- Coffee
- Dairy
- Grains, Rice, and Legumes
- Nuts and Seeds
- Oils
- Produce
- Spices
- Tea
Impacts

Food is a human right

- **Availability**: Food should be available in a quantity and quality sufficient to satisfy the dietary needs of individuals, free from adverse substances, and acceptable within a given culture.
- **Accessibility**: Food should be physically and economically accessible in ways that do not interfere with the enjoyment of other human rights.
- **Sustainability**: Food should be secure, or accessible, for both present and future generations.
- **Non-Discrimination**: Any discrimination in access to food, as well as to means and entitlements for its procurement, on the grounds of race, color, sex, language, age, religion, political or other opinion, national or social origin, property, birth or other status constitutes a violation of the right to food.
Impacts

Climate change and greenhouse gas emissions

- The United Nations FAO estimates of greenhouse gas data show that emissions from agriculture, forestry and fisheries have nearly doubled globally over the past fifty years and could increase an additional 30 percent by 2050.
- Food waste has the potential to add significant impacts. Most food waste goes to landfill; as food degrades, methane—a potent greenhouse gas—is produced.
Impacts

Water System Impact

• Agriculture is also a primary driver of impacts to water and land resources, accounting for more than 70 percent of global freshwater use.

<table>
<thead>
<tr>
<th></th>
<th>42.5 Gallons</th>
<th>15.3 Gallons</th>
<th>15.1 Gallons</th>
<th>0.39 Gallons</th>
</tr>
</thead>
</table>

SUSTAINABLE PURCHASING LEADERSHIP COUNCIL
Impacts

Deforestation.

Agriculture is estimated to be the direct driver of more than 75 percent of global deforestation.

Global concern: Rainforests repurposed for grazing and soybean/grain production (feed)
  • Soil Degradation
  • Erosion
  • Water Pollution
  • Loss of Biodiversity
  • Loss of carbon sequestration
Impacts

Human rights and labor impacts.

A variety of human rights abuses—including gender discrimination, forced labor, extremely low wages, capacity building for small shareholders, threats of violence and safe mechanisms to report abuse—are evident throughout the different categories of food purchasing.
Impacts

Economic system impacts.

• Food production is the source of livelihood for the majority of the world’s population: **60 percent of the world’s population relies on agriculture for their livelihood.**

• Additionally, the FAO estimates that, overall, fisheries and aquaculture assure the livelihoods of 10–12 percent of the world’s population.

• The ability to produce food over the long-term, maintain a consistent food supply, and cover the costs of product all pose risks for systemic economic volatility.
<table>
<thead>
<tr>
<th>Category</th>
<th>Impacts</th>
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</thead>
</table>
| Produce           | • Chemical use  
                   • Human and labor rights  
                   • Water use  
                   • Energy  
|                   | • Energy use  
                   • Water use to support livestock  
                   • Water pollution (e.g. fish and seafood; beef, bison, and lamb; poultry, pork)  
                   • Animal welfare (e.g. fish and seafood; beef, bison, and lamb; poultry, pork)  |
| Animal Protein    | • Energy use and greenhouse gas emissions  
                   • Water use to support livestock  
                   • Water pollution (e.g. fish and seafood; beef, bison, and lamb; poultry, pork)  
                   • Animal welfare (e.g. fish and seafood; beef, bison, and lamb; poultry, pork)  
                   • Human health impacts associated with antibiotic use (e.g. fish and seafood; beef, bison, and lamb; poultry, pork)  
                   • Human and labor rights  
                   • Discrimination (e.g., seafood)  
| Dairy             | • Impacts associated with antibiotic and other chemical use  
                   • Animal welfare  
                   • Energy use  
                   • Water use and quality  
                   • Waste  
| Grains, rice, legumes | • Chemical use  
                   • Energy use and greenhouse gas emissions  
                   • Water use and quality  
                   • Land and biodiversity degradation  
| Coffee            | • Human and labor rights  
                   • Land use and deforestation  
                   • Biodiversity degradation  
                   • Fair pricing to cover cost of production (particularly small farmers)  
| Tea               | • Human and labor rights (specifically wages on estates, capacity building of smallholders, and temporary labor),  
                   • Soil erosion  
                   • Land use and deforestation  
                   • Biodiversity degradation  
| Chocolate         | • Human and labor rights (specifically gender equality and child labor)  
                   • Chemical use  
| Spices            | • Human and labor rights  
                   • Biodiversity degradation  
                   • Chemical use and threats to long-term supply  
| Oils              | • Deforestation  
                   • Biodiversity degradation  
                   • Land, air, and water pollution  
                   • Human and labor rights  
                   • Public health impacts of consumption  
| Sugar             | • Water use,  
                   • Biodiversity degradation  
                   • Human and labor rights  
                   • Public health  
| Nuts, seeds       | • Land use and water intensity  
                   • Chemicals  
                   • Biodiversity degradation  
                   • Worker health and safety  
| Beverages (except milk, coffee, tea) | • Water use and contamination,  
                   • Public health  

Recommended Actions

Understand the food needs of the population being served.

Understand the food needs—including portion sizing, nutritional value, and cultural considerations—of the population being served.

<table>
<thead>
<tr>
<th>Who is the target population?</th>
<th>Nutritional needs and portion sizing vary based on gender, age, and other factors.</th>
</tr>
</thead>
<tbody>
<tr>
<td>What are the dietary preferences, including cultural considerations, of the target population? (e.g. gluten-free, diabetic-friendly, vegetarian, vegan; Kosher or Halal foods)</td>
<td>Depending on the size organization or target population, this step could take a fair amount of research and surveying to adequately understand. This information will be helpful when considering solutions to the target food categories determined in the following steps.</td>
</tr>
</tbody>
</table>
Recommended Actions

Measurement: identify spend specific to food categories.

<table>
<thead>
<tr>
<th>Determine what food is currently purchased, in what volume, at what cost, from where, from whom, how, and with what attributes.</th>
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</thead>
<tbody>
<tr>
<td>Using purchasing data gathered from food service operations and suppliers (e.g., invoices), an institution can establish its purchasing history to include:</td>
</tr>
<tr>
<td>• Food product procured</td>
</tr>
<tr>
<td>• Whether the food product is received in whole (e.g., loose raw carrots) or is a manufactured product (e.g., bread)</td>
</tr>
<tr>
<td>• Geographic origin (e.g., carrots from California or bread from local baker)</td>
</tr>
<tr>
<td>• Third-party certification</td>
</tr>
<tr>
<td>• Price</td>
</tr>
<tr>
<td>• Vendor</td>
</tr>
</tbody>
</table>
Recommended Actions

Identify primary impact areas associated with food purchasing based on categories with highest spend.

• Examine categories and individual products that represent large volumes and spend with key areas of potential impact.

• Once an institution has established what it buys, from where, in what quantity, it can compare purchasing patterns with potential solutions for improving sustainability performance.

For example, if beef represents 50 percent of all protein spend for the institution, it might consider how to increase spend for the same amount of beef raised according to improved sustainability practices and/or reduce overall procurement of beef in favor of alternative proteins (e.g., pulses).
Recommended Actions

Align primary impacts areas with institutional goals through the creation of a Food Purchasing Policy.

- Institutions can utilize enclosed resources and market specific guidance, where available, to inform goals for food service procurement and waste reduction.

- Goals should be realistic, but aggressive, and target key areas of potential greatest impact and quick wins.

- Strategies for sourcing may be tiered to allow for incremental improvement, while maintaining longer-term stretch objectives.

- Goals should be dynamic and modified with relevant new information.
Recommended Actions

Explore opportunities to reduce overall demand for food purchasing.

• Food should be available in a quantity and quality sufficient to satisfy the dietary needs of individuals.

• Work with vendors to explore appropriate portion sizes for catering and food service.

This will not only reduce the overall impact of purchasing food and beverages, but will reduce the impacts associated with organic waste from uneaten food.
Recommended Actions

Consider shifting to less environmentally, socially, and economically impactful food choices.

- If a major area of spend is within food categories of high environmental, social or economic impact, consider ways in which the organization can minimize their consumption of their highest impact food purchases while still meeting the needs of the organization’s operations.
Recommended Actions

Purchase food with certifications that track and (ideally) verify improved environmental, social, and economic performance within food category supply chains.

- Certifications can be an important risk management tool to improve traceability of food products.

- While certifications have many benefits, note that each the various certifications cover different impacts associated with a particular food category.

- Additionally, no certification programs currently cover the entire cluster of significant ESE impacts associated with a particular food category.

- Ensure that—if a certification is the anticipated strategy for addressing the impacts of a food category—that the program chosen aligns with the metrics or indicators selected by the organization.
### Recommended Actions

**Increase visibility into the labor risks of the food and beverage supply chain.**

<table>
<thead>
<tr>
<th>During various stages of contracting, employ strategies that promote sharing of information about human rights and labor issues.</th>
<th>During bid solicitation. Expand notice of risk that human rights are violated in a sector or supply chain. <strong>Rather than asking contractors to certify “no knowledge” of human rights violations within their supply chains, consider requiring them to certify that they know with whom they subcontract, the specific locations of production or supply, and have management systems to ensure compliance.</strong></th>
</tr>
</thead>
</table>
| During the supplier evaluation stage.  
- Incorporate weightings for human rights into the factors for awarding bids, and identify the extent to which this factor is weighted relative to others, particularly cost and price.  
- Consider allocating a greater number of points for **“a supplier’s capacity to protect human rights,” to the extent that a winning bidder would have to establish a “clean” supply chain…”**  
- Ask for relevant information about the supply chain. | During the contract awarding and terms designation stage. Require contractors to **disclose their supply chain**, including specific subcontractors and addresses of factories or sites of supply. |
Challenges

- Cost of “sustainable” versus “conventional (e.g. status quo)” food products.
- Third-party certifications and consumer education.
- Traceability and transparency.
- Healthy food versus more sustainable food purchases.
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QUESTIONS?

www.sustainablepurchasing.org/summit
<table>
<thead>
<tr>
<th>Certification Program</th>
<th>Impact Area</th>
<th>Food Categories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fair Trade</td>
<td>Environmental, Social, Economic</td>
<td>Beans, Grains, Cocoa, Coffee, Packaged foods, Fruits and vegetables</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Honey, Herbs and spices, Nuts and oil seeds, Seafood, Spirits</td>
</tr>
<tr>
<td>Food Alliance Certified</td>
<td>Environmental, Social</td>
<td>Crop, Livestock, Farmed shellfish</td>
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<tr>
<td></td>
<td></td>
<td>Nursery, greenhouse operations, Food handling operations</td>
</tr>
<tr>
<td>Certified Humane Raised and Handled</td>
<td>Animal welfare</td>
<td>Dairy, Lamb</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Poultry, Beef</td>
</tr>
<tr>
<td>Animal Welfare Approved</td>
<td>Environmental, Animal welfare</td>
<td>Meat, Dairy</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Eggs</td>
</tr>
<tr>
<td>Salmon Safe</td>
<td>Environmental</td>
<td>Various</td>
</tr>
<tr>
<td>Marine Stewardship Council</td>
<td>Environmental, Operations</td>
<td>Wild-capture seafood</td>
</tr>
<tr>
<td>Aquaculture Stewardship Council</td>
<td>Environmental, Social</td>
<td>Seafood</td>
</tr>
<tr>
<td>Rainforest Alliance</td>
<td>Environmental, Social</td>
<td>Coffee, Tea, Chocolate</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fruit, Ready to drink beverages, juices</td>
</tr>
<tr>
<td>Fair Food Program</td>
<td>Social</td>
<td>Tomatoes</td>
</tr>
<tr>
<td>Protected Harvest</td>
<td>Environmental, Social</td>
<td>Produce (limited varieties)</td>
</tr>
<tr>
<td>Bird Friendly Coffee</td>
<td>Environmental – biodiversity</td>
<td>Coffee</td>
</tr>
<tr>
<td>USDA Organic</td>
<td>Environmental</td>
<td>Meat, Poultry, Eggs</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dairy, Processed foods, Fresh vegetables</td>
</tr>
</tbody>
</table>