

1 Title: **RESOLUTION IN SUPPORT OF THE UNIVERSITY OF WASHINGTON**  
2 **SIGNING THE REAL FOOD CAMPUS COMMITMENT**

3  
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8 Resolution Number: 05. 14-15  
9

10 WHEREAS the Food and Agriculture Organization -contributing to the 2014 Intergovernmental  
11 Panel on Climate Change Report<sup>1</sup>- reports that annual global greenhouse gas emissions from  
12 agriculture are at the highest level in history; on this trajectory, global agricultural emissions are  
13 projected to increase 30% by 2050<sup>2</sup>; and  
14

15 WHEREAS due to corporate consolidation and concentration in the agricultural industry of the  
16 United States, the largest scale operations only account for 4% of all farms yet produce 66% of  
17 the crop supply<sup>3</sup>, thus contributing to annual loss of family farms<sup>4</sup>; and  
18

19 WHEREAS the farm workers who cultivate nearly our entire supply of fruits and vegetables are  
20 some of the lowest paid, least protected, workers in the most unsafe working conditions in the  
21 United States<sup>5</sup>; and  
22

23 WHEREAS upwards of 99% of animals farmed for their meat and by-products are raised on  
24 factory farms in deplorable conditions with routine physical abuse<sup>6</sup>; and  
25

26 WHEREAS our food system is driving an epidemic of diabetes and diet-related disease with  
27 more than one-third of U.S. adults, and 17% of U.S. children, obese, with related medical costs  
28 for adults alone soaring to \$147 billion in 2008<sup>7</sup>; and  
29

30 WHEREAS, defined by the national Real Food Challenge movement, Real Food nourishes the  
31 earth, producers, consumers and communities by adhering to third party certifications qualifying  
32 a product as ecologically sound, fair, local/community based and/or humane<sup>8</sup>, therefore actively

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<sup>1</sup> IPCC, 2014: pp. 816-887

<sup>2</sup> F.N. Tubiello, M. Salvatore, R.D. C ndor Golec, A. Ferrara, S. Rossi, R. Biancalani, S. Federici, H. Jacobs, A. Flammini (2014). Agriculture, Forestry and Other Land Use Emissions by Sources and Removals by Sinks 1990-2011 Analysis. FAO Statistics Division Working Paper Series ESS/14-02.

<sup>3</sup> United States Department of Agriculture. *2012 Census of Agriculture*. Tom Vilsack, Cynthia Z.F. Clark. AC-12-A-51. Washington, D.C.: United States Government Printing Office

<sup>4</sup> Starmer, E. Corporate Power in Livestock Production: How it's Hurting Farmers, Consumers, and Communities and What We Can Do About It. Agriculture Accountability Initiative, LEVELING THE FIELD – ISSUE BRIEF #1

<sup>5</sup> Inventory of Farmworker Issues and Protections in the United States. Bon Appetit Management Company Foundation, United Farm Workers and Oxfam America. March 2011.

<sup>6</sup> Cited in "Eating Animals" by Jonathan Safran Foer from the 2007 census inventory and EPA regulations and the Humane Society of the United States

<sup>7</sup> "Obesity - At A Glance." Centers for Disease Control and Prevention. 26 May 2011. Web.  
<<http://www.cdc.gov/chronicdisease/resources/publications/AAG/obesity.htm>>

<sup>8</sup> As defined and ensured by 3rd party certifications:

<http://www.realfoodchallenge.org/sites/g/files/g809971/f/201403/Real%20Food%20Guide%20Version%201.0%20>

33 creating a healthy, just and sustainable food system for all; and  
34  
35 WHEREAS, the University has committed to conduct business affairs in a socially responsible  
36 and ethical manner<sup>9</sup>, and be a leader in sustainability to protect and preserve the global  
37 environment<sup>10</sup>; and  
38  
39 WHEREAS, UW Housing and Food Services (HFS) spends over \$12 million on food  
40 annually<sup>11</sup> and these budgets provide the capacity to significantly impact our nation's food system  
41 through purchasing decisions; and  
42  
43 WHEREAS, HFS Dining states that their goal is to provide a sustainable UW dining system, in  
44 recognition of the increasing demand for sustainable dining practices by students<sup>12</sup>; and  
45  
46 WHEREAS, the Real Food Calculator is recognized by the Association for the Advancement of  
47 Sustainability in Higher Education Sustainability Tracking Assessment and Rating System  
48 (AASHE STARS) to be an effective metric for sustainable food procurement and has been  
49 instituted in over 130 college campuses in the US<sup>13</sup>; and  
50  
51 WHEREAS, the University of Washington purchases approximately 20% Real Food annually  
52 based on Real Food Calculator results showing 16% Real Food procurement in January and  
53 February of 2013<sup>14</sup> and the UW Food Sustainability Metrics<sup>12</sup>; and  
54  
55 WHEREAS, Gonzaga University, University of Montana, University of Utah and the entire  
56 California State University system have signed the Campus Commitment to 20% or more Real  
57 Food by 2020; meaning UW would be the second in Pac-12 to sign the Campus Commitment  
58 which would attract and retain students through investment in Real Food; and  
59  
60 WHEREAS additional availability of Real Food provides incentive for increased dining on  
61 campus<sup>15</sup>; and  
62  
63 WHEREAS UW students have shown strong support for the enactment of the Campus  
64 Commitment<sup>16</sup>;  
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<sup>9</sup> University of Washington Code of Conduct. Advisory committee on Trademarks and Licensing.

<sup>10</sup> UW Executive Order No 13, 2012: <http://f2.washington.edu/ess/executive-order>

<sup>11</sup> <http://green.uw.edu/dashboard/food>

<sup>12</sup> <https://www.hfs.washington.edu/sustainabledining/#gsc.tab=0>

<sup>13</sup> AASHE STARS Technical Manual p. 149

[http://www.aashe.org/files/documents/STARS/2.0/stars\\_2.0\\_technical\\_manual\\_-\\_administrative\\_update\\_two.pdf](http://www.aashe.org/files/documents/STARS/2.0/stars_2.0_technical_manual_-_administrative_update_two.pdf),

Real Food Calculator [http://calculator.realfoodchallenge.org/help/getting\\_started#About](http://calculator.realfoodchallenge.org/help/getting_started#About),

<sup>14</sup> Real Food Calculator 2012 // 2013 report by Husky Real Food Challenge:

[https://www.scribd.com/fullscreen/253535568?access\\_key=key-attiKet5jqikbhsH9IWQ&allow\\_share=false&escape=false&show\\_recommendations=false&view\\_mode=scroll](https://www.scribd.com/fullscreen/253535568?access_key=key-attiKet5jqikbhsH9IWQ&allow_share=false&escape=false&show_recommendations=false&view_mode=scroll)

<sup>15</sup> 800 UW students, staff and faculty were voluntarily surveyed over a period of a month, 81% of respondents answered "yes" to the following question: "If Real Food were more available, would you dine more often on campus?"

<sup>16</sup> 800 UW students, staff and faculty were voluntarily surveyed over a period of a month, 93.5% answering 'yes' to support the campus commitment (a copy of commitment was provided on survey)

66 THEREFORE BE IT RESOLVED BY THE GRADUATE AND PROFESSIONAL STUDENT  
67 SENATE OF THE UNIVERSITY OF WASHINGTON:  
68

69 THAT the GPSS supports the University of Washington signing the Real Food Campus  
70 Commitment, dedicating 25% of food procurement purchases to Real Food by 2020 with an  
71 annual increase of 1% thereafter; and  
72

73 THAT in compliance with the Campus Commitment, the GPSS supports the formation of a  
74 campus Food Systems Working Group, made up of staff, faculty, food service managers, food  
75 service workers, relevant local stakeholders and *no less than half* students, responsible for  
76 developing and coordinating the implementation of an official *Real Food Policy*; and  
77

78 THAT a Food Systems Working Group would allow stakeholder engagement, student  
79 participation, and inclusive decision making in the formation of the campus food system through  
80 advising on food procurement and related programming and education; and  
81

82 THAT in compliance with the Campus Commitment, the GPSS supports establishing a  
83 transparent reporting system through the continued use of the Real Food Calculator, to assess  
84 food procurement annually; and  
85

86 THAT copies of this resolution be sent to UW Interim President Ana Mari Cauce and UW  
87 Interim Provost Jerry Baldasty; Vice President of Student Life Denzil Suite; UW Housing and  
88 Food Services Director Pamela Schreiber; UW Board of Regents; GPSS President Alice  
89 Popejoy; ASUW President Christina Xiao; RCSA President Laura McFarlane; Faculty Senate  
90 Chair Kate O'Neill.  
91

92 *Presented to GPSS for approval on April 22, 2015*

93 *Approved on April 22, 2015*