

Food Purchasing Guidelines

Product Categories

Beef/Pork

Poultry

Fish

Dairy- Fluid Milk

Dairy- Other

Eggs

Vegetables- Fresh

Vegetables- Cured

Vegetables- Processed

Fruit- Fresh

Fruit- Processed

Legumes

Grains

Givens

- Delivery
- Packaging
- Quality
- Price
- Open to a student farm visit

Purchasing Criteria

- Distance from farm to Luther
- Distance to supply chain
- Growing practices (labor, land stewardship)
- Freshness
- Seasonality
- Animal Treatment
- Energy Usage
- Size of farm/ type of business
- Feed

Process/Method

- Seek feedback via [Google Form](#)
- Aggregate/analyze data
- Draft purchasing policies
- Discuss with members of Food, Purchasing and Waste Task Group
- Recommend to the cabinet for approval

Who will provide feedback?

- SEEDS
- ECO
- Sports teams
- Food Council members
- Sustainability Email List
- Gardeners
- Recyclers
- Sustainability Student Workers
- Food, Purchasing and Waste Task Group members
- Environmental Philosophy Class
- Bulletin
- Tuesday
- Sustainability website
- Television in cafeteria
- Wellness Ras
- Sustainability House

Goals

- Engage students, staff and faculty in decisions around food purchasing
- Provide framework/guidelines for dining services
- Define what it is that we want

Foods Education

Local Foods Adventure!



Student Cooking Classes



Faculty/Staff Summer Book Series

- Animal, Vegetable, Miracle (Kingsolver)
- In Defense of Food (Pollan)
- My Year of Meats (Ozeki)
- Growing, Older: A Chronicle of Death, Life and Vegetables (Gussow)
- Bringing it to the Table (Berry)
- Radical Homemakers (Hayes)

Questions?

Contact me!

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