Vision
In framing the vision for sustainability in Agriculture, participants envisioned UF offering a full range of dining choices, with equally convenient and attractive sustainable options. UF would work in complete cooperation with our corporate food service partners. Our partner brands would lead the way in their national efforts to integrate sustainability into operations and service, just as UF would lead the way among universities. All stakeholders, including farmers and community organizations, would be involved and feel represented in campus decision making.

UF would recognize our responsibility as a university to educate students, faculty, staff, and the community on sustainable agriculture and healthy living. The campus would function as a living laboratory to develop, demonstrate, and teach best practices. Individuals would learn from institutional commitments and feel empowered to implement changes in their own lives.

Desired Outcomes
Adaptive Management Loop - Students, staff, faculty, administration, and corporate partners would regularly communicate with one another and utilize an adaptive management loop.

Comprehensive Assessment Systems - UF would develop and use transparent assessment systems and metrics to measure the effects of our dining supply chain, products, energy, waste, employee retention and wellbeing, health and nutrition. The operational goals of dining would be aligned with UF's sustainability goals, including Zero Waste by 2015 and Carbon Neutrality by 2025.

Cooperation with Corporate Partners - All corporate partners would share in our mission and goals for sustainability at UF. Our dining services partner would continue to advance sustainability practices both on campus and nationally, and work collaboratively within the campus community.

Cradle-to-Cradle Systems - Dining Services would use cradle-to-cradle systems and processes, considering products' sources, use, and eventual recycling, in conjunction with the rest of campus. The life cycle of products would be taken into account prior to their purchase, for minimal negative impact. (See also Purchasing)

Education - Education on campus and through IFAS Extension would create a demand for sustainable agricultural products and responsible business in the surrounding area. Students would learn lessons on campus and use the three E's (environment, economy, and equity) as a framework to make food decisions throughout their lives.

Example for the Community - All food served on campus would be sustainably produced, with a preference for local and regional sources. We would create and strengthen local, regional, and national markets for sustainable products through our purchasing decisions. The university would lead by example and drive change in the local business community by creating a new consumer class.

Living Laboratory - UF research and dining services would be part of the campus living laboratory, developing best practices and providing educational opportunities. Dining services would demonstrate sustainable business models on campus and illustrate sustainability in action within a large corporation. The dining facilities on campus would act as change agents, educating the UF community about sustainable dietary decisions. UF/IFAS would continue to work to develop research and extension programs to support and demonstrate the implementation of sustainable agriculture in our state.

Model for Other Campuses - Other universities and colleges would benchmark sustainability metrics for agriculture and campus dining against UF’s performance and accomplishments.
### Action Plan

The table on the following pages lists the initial actions that can be taken over the next three years to move toward the vision for sustainability in Agriculture at UF. The intention of creating this list of actions is to provide a platform for working groups as they begin to implement the vision. This list can be modified over time, and is meant to be a “living document.” Progress toward these actions will be evaluated annually and an updated action plan will be developed in the spring of 2012.

<table>
<thead>
<tr>
<th>Outcome</th>
<th>Action</th>
<th>People</th>
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<tr>
<td>Adaptive Management Loop&lt;br&gt;Cooperation with Corporate Partners</td>
<td>1. Facilitate discussions on the leverage/influence UF can have on the issue of sustainable agriculture</td>
<td>• IFAS Administration&lt;br&gt;• Office of Sustainability&lt;br&gt;• Government Relations</td>
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<td>Adaptive Management Loop&lt;br&gt;Comprehensive Assessment Systems Model for Other Campuses</td>
<td>2. Work with stakeholders to develop an assessment framework that defines sustainable agriculture for UF and a life cycle analysis for food</td>
<td>• Gator Dining Services, Sustainability Coordinator&lt;br&gt;• 3rd party organizations (i.e. CACP)&lt;br&gt;• IFAS Faculty member/Liaison&lt;br&gt;• Office of Sustainability</td>
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<tr>
<td>Adaptive Management Loop&lt;br&gt;Comprehensive Assessment Systems Model for Other Campuses</td>
<td>3. Work with STARS framework and develop complimentary metrics that measure internal goals (i.e. seafood, connection to agricultural community, student literacy)</td>
<td>• Gator Dining Services, Sustainability Coordinator&lt;br&gt;• IFAS Faculty member/Liaison&lt;br&gt;• IFAS Food and Resource Economics faculty&lt;br&gt;• Office of Sustainability</td>
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<td>Cooperation with Corporate Partners</td>
<td>4. Develop formal liaison and relationship/collaboration with UF, IFAS and Gator Dining Services (GDS) for local food</td>
<td>• IFAS Administration&lt;br&gt;• Gator Dining Services, Sustainability Coordinator&lt;br&gt;• IFAS Faculty member/Liaison&lt;br&gt;• Office of Sustainability&lt;br&gt;• Sustainable Agriculture Research and Education Liaison&lt;br&gt;• Vendors (i.e. Sysco)</td>
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<td>Cooperation with Corporate Partners</td>
<td>5. Work to support/develop opportunities/incentives for farmers to maintain land and help new farmers, especially mid-size farms, and address the issue of consistent supply (e.g. SARE grant)</td>
<td>• IFAS Faculty&lt;br&gt;• Division of Small Business &amp; Vendor Diversity Relations&lt;br&gt;• Emory Office of Sustainability&lt;br&gt;• FAMU Cooperative Extension &amp; Outreach&lt;br&gt;• Gator Dining Services, Sustainability Coordinator&lt;br&gt;• IFAS Extension Administration&lt;br&gt;• Office of Sustainability</td>
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<tr>
<td>Outcome</td>
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</table>
| Cooperation with Corporate Partners | 6. Reach out to agricultural associations to facilitate relationship with growers | - Gator Dining Services, Sustainability Coordinator  
- Agricultural Associations (i.e. Cattleman’s Assoc, Farm Bureau)  
- IFAS Faculty member/Liaison |
| Cooperation with Corporate Partners | 7. Explore pricing as a driver regarding decisions to purchase more sustainable food items | - Gator Dining Services, Sustainability Coordinator  
- IFAS Food and Resource Economics faculty  
- Vendors (i.e. Sysco) |
| Cooperation with Corporate Partners | 8. Assess demand by piloting products and concepts for sustainable dining | - Business Services Division  
- Gator Dining Services Staff |
| Cooperation with Corporate Partners  
Cradle-to-Cradle Systems  
Education  
Example for the Community  
Living Laboratory | 9. Encourage all staff, vendors, and decision makers on campus to engage in sustainability in dining services at UF (i.e. RFI to National brands) and to align with other UF sustainability goals and directives (i.e. Waste, Sustainable Purchasing) | - Business Services Division  
- Aramark Corporate Office  
- Auxiliaries and DSO’s (i.e. UAA, Shands, O’Connell Center)  
- Gator Dining Services, Sustainability Coordinator  
- Office of Sustainability |
| Education  
Example for the Community  
Living Laboratory  
Model for Other Campuses | 10. Educate on the value of food and food systems, develop critical thinking skills around food systems and healthy lifestyles, and provide opportunities and access for students to engage in the local food system on campus | - IFAS Faculty  
- Dietetic Association Faculty  
- Gator Dining Services, Nutrition Coordinator  
- Healthy Gators 2010  
- Office of Sustainability  
- IFAS Faculty member/Liaison  
- Sustainability Studies Minor Advisor  
- Sustainability Committee |