

A close-up photograph of a pair of hands, one light-skinned and one dark-skinned, cupping a small, vibrant green seedling with several leaves. The seedling is growing out of a mound of dark, rich soil. The background is a blurred, dark surface, possibly more soil or a dark background. The overall tone is natural and focused on growth and care.

**Growing Research into  
Action: Creating a  
Sustainable Food System on  
Vancouver Island**

***Institutional Purchasing***

**Presented by**

**Lorenzo Magzul**

**February 28, 2012**

# Strategy Four: Institutional Purchasing

Chloe Donatelli and Geneva List (UVic)

**How can Vancouver Island post-secondary institutions improve purchasing policies and practices to benefit local agriculture?**

***How can lessons learned, and opportunities be transferred to other public institutions?***



# Why this matters...

- Food purchasing by Institutions key to viability of local food system – great purchasing power capable of reshaping local food system
- Opportunity for UVic, role model in food sustainability policy and practice



# Why this matters...

- Local food consumption support local farmers, increase agricultural viability
- Increase economic stability for farmers
- Improve sustainability of food system on VI



# Institutional purchasing

Institutional  
Purchasing



# Institutions and sustainability

- Sustainability policies and practice standard feature of institutions
- Sustainable food procurement one such policy and practice



# Ontario gives homegrown food a boost



As prices for imported food rise, hospitals and other institutions are buying more locally grown food.

Kevin Van Paassen/The Globe and Mail

## HOSPITAL FOOD

# A cure for the common hospital meal

**JESSICA LEEDER** — GLOBAL FOOD REPORTER

From Saturday's Globe and Mail

Published Friday, Jun. 24, 2011 9:42PM EDT

Last updated Saturday, Jun. 25, 2011 12:14AM EDT

In the bowels of an east Toronto hospital lined with aquamarine tile and vintage Garland ovens, a star chef has begun a year-long experiment to revolutionize the most mocked and inedible of institutional foods.

Joshna Maharaj built her reputation whipping up healthy feasts at disparate venues, from a food bank to a high-end cooking school. The challenge of restoring palatability to in-patient food is her most daunting yet – and whether she succeeds is likely to influence the future of hospital food across the country.

## Comparing Cost and Nutrition

Selected nutritional data of lower-cost, healthier foods versus more expensive processed/prepared foods. Serving sizes determined by product manufacturer.

### ***Kidney beans***

46 cents per serving, 210 calories, 1 gram fat, 11 grams fibre, 15 grams protein

### ***BBQ chicken wings***

\$1.32 per serving, 250 calories, 16 grams fat, 0 grams fibre, 18 grams protein

### ***Quinoa***

62 cents per serving, 170 calories, 2.5 gram fat, 3 grams fibre, 7 grams protein

### ***Frozen mini-pizza***

\$1.02 per serving, 240 calories, 8 grams fat, 2 grams fibre, 12 grams protein

# Uvic food purchasing

- **Uvic Purchasing Services Department**
  - \$ 5.6 million spent in 2010/11
  - 11 food outlets and catering run by Food Services
  - Increase in procurement of local foods

# Uvic food purchasing

TABLE 2: UVIC'S LOCAL FOOD PROCUREMENT (AGREEMENT WITH ISLANDS WEST)

Total Line items:	202	100%	\$569,683	100%
Line Items Produced & Supplied by VI farmers:	60	29.70%	\$255,317	44.42%
Line Items Produced in BC other than VI:	73	36.14%	\$ 86,113	15.12%
Total Line Items Produced in BC:	133	65.84%	\$341,430	59.54%
Line Items Supplied from Other Markets:	69	34.16%	\$228,253	40.46%

# Uvic food purchasing

- Commitment to sustainability, Sustainability Action Plan 2009-2014 includes carbon neutral goal
- Leadership by key people: Ken Babitch –director Purchasing Services; Rita Fromholt-Sustainability Coordinator, Heather Seymour-Manager, Food Production & Purchasing
- Uvic's food purchasing practices B+, 2010 College Sustainability Card

*We have implemented a "quadruple bottom-line (4BL)" acquisition evaluation framework for major procurement decisions that considers "People, Planet, Profit, Socio-Cultural" factors.*

UVic Purchasing Services, UVic Action Plan 2009-2014

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# Uvic food purchasing

- **RFP and local food procurement**
  - Incorporate GHG emissions
  - Information on origin of products
  - Multi-sourcing, opportunities for more producers, staggered contracts
  - Small RFPs opportunities for small scale suppliers



Source: Building on Progress: A guide to moving UVic beyond Carbon Neutral (2008)

# Uvic food purchasing

- Of 24 suppliers, 20 are from Vancouver Island
- Island West supplies 46.4% local produce
- Hot House Pizza toppings for pizzas VI grown
- 100% baked goods from VI



Source: Building on Progress: A guide to moving UVic beyond Carbon Neutral (2008)

# Uvic food purchasing

- **Uvic Graduate Student Society**
  - Purchase food from 6 distributors, products from VI farmers
  - Challenges: availability and price

*Thank you for choosing the Grad House Restaurant. Our goal is to provide you great food made with fresh local ingredients. Our menu is revolved around local chicken, lamb, pork, seafood and Alberta beef. Local produce is sourced seasonally including BC hothouse products for most of the year. We only use non-processed meat products cooked, smoked and sliced in house. We are proud to offer Victoria craft draught beers, as well as wines from BC and Vancouver Island.*

*Grad House Restaurant Menu, Graduate Students' Society*

# Uvic food purchasing

- **Challenges**

- Long term budgeting restrictions
- Constraints and farmers expectations
- Meet student food budgets
- Quality assurance
- Seasonality and reliability



Source: Building on Progress: A guide to moving UVic beyond Carbon Neutral (2008)

# Uvic food purchasing

- **Next Steps**

- Direct contract with farmers, not through a distributor
- Academic program about local food production –buy food grown on campus
- Long term co-operative agreements between farmers and purchaser.



Source: Building on Progress: A guide to moving UVic beyond Carbon Neutral (2008)

Questions?



# Questions for you

1. In your opinion, which of the four food system strategies explored in this class is most important to / or can have a bigger impact on the sustainability of VI's food system? Why?
2. On a personal, consumer or citizen, what food system actions will a. - you begin or b.- continue to practice, to support a more sustainable food system on VI?
3. What new opportunities do you see that can make VI's food system more sustainable?
4. What kind of learning activities – (possibly supported by UVIC) would you like to see as a follow up to this course? (e.g. courses, field schools/tours, educational presentations, networks)

*Thank You! Keep in Touch!*



