NUMBER: UNIV

SECTION: University Administration

SUBJECT: Healthy & Sustainable Food Policy Statement

DATE: 2/19/2018

REVISED: Proposed new policy

Policy for: USC-Columbia

Procedure for: USC-Columbia

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Issued by: Division of Administration and Finance

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I. Policy

Healthy and sustainable eating practices are fundamental to good health. It is important for energy and vitality, optimal work performance, weight control, control of cholesterol and blood pressure, and prevention of heart disease, diabetes and other chronic conditions. USC acknowledges that healthy eating and sustainable food sourcing have an impact on our health, and that the provision of healthy and sustainable food options will contribute to better health for all. USC will ensure that a variety of healthy food and beverage choices are available and reasonably priced for all community members. The goals and requirements identified in this policy should strive to cover all meetings, functions and events and to all employees, visitors and any others taking part in organizational activities. USC and its food and beverage vendors will promote and utilize the most recent United States Department of Agriculture (USDA) Dietary Guidelines for Americans and utilize labeling and healthy criteria to make the healthy choice easy for our community. This policy is created in support of our Healthy Carolina campus initiative.

II. Definitions

a) Food environment includes all locations on campus where food and beverages are available, including but not limited to cafeterias, vending machines, coffee shops, bookstores and break rooms.

b) Healthy food and beverage choices are defined by the United States Department of Agriculture (USDA) and published through the USDA Dietary Guidelines for Americans. These are found online at http://www.cnpp.usda.gov/DietaryGuidelines.

III. Procedure

1. USC is committed to ensuring a healthy and sustainable food environment through the following goals and requirements for the campus community and its vendors:

a) Provide healthy food and beverage choices in all primary dining locations;

b) Catered services will offer, encourage and suggest options for healthy food and beverage choices and alternatives at events;

c) Promote healthy food and beverage choices at organization activities that provide food and beverages;

d) Healthy food and beverage choices will be priced competitively and pricing is clearly communicated and labeled;

e) Provide healthy food choices in all campus vending machines on campus;

f) Seek to ensure that all items in dining facilities and vending machines are labeled with nutritional content including, at a minimum, serving size/measure and total calories per serving or item sold. Other nutrient information would be made available upon request.

g) Implement and promote an icon that identifies healthy food and beverage items in all dining and vending locations;

h) Eliminate the use of and food containing trans-fats. Where possible avoid the use of partially hydrogenated vegetable oils, shortening and/or margarines;

i) Seek to increase the preferred food choices that promote local- and community-based businesses; fair trade; the use of ecologically-sound agricultural practices; and the humane treatment of animals as identified by third-party sustainability verification certifications.

j) Strive to increase the amount of diverse, complete-protein, plant-based and vegan options at all regular meal times across campus;

k) Promote and educate the campus community on the role of food in relation to health and the enjoyment of healthy food through the collaboration of campus community partners directly dealing with nutrition.

2. The University and its vendors will continuously seek to improve the campus performance in creating a healthy and sustainable food system at the University of South Carolina while expanding current initiatives that support the University and community:

a) The University and its vendors will regularly evaluate and monitor progress toward these goals on a continuing basis through the work of Healthy Carolina and the Office of Sustainability;

b) The University and its partners will ensure the transparency of the health and sustainability of the food choices on campus by publishing annual metrics;

c) The University and its partners will seek to continuously improve performance through annual review and goal setting for the actions identified in this policy.

III. Related Policies

Catering for Departments - BUSA 1.00 University Dining Services

Catering for Student Organizations - BUSA 1.03 Catering for Student Organizations

Dining Services, University - BUSA 1.00 University Dining Services

Environmental Policy - BTRU 2.00 University Environmental Policy Statement

Vending Services, University - BUSA 3.09 University Vending Services USC-Columbia