Locations, services and hours of operation at www.foodmap.utoronto.ca

Recipes, news, events and all things food at www.UealT.utoronto.ca

Information about Food Services, commuter meal plans and flex dollars at www.food-beverage.utoronto.ca

Yummy tweets and interesting things at twitter.com/ueatoronto

Questions, comments, concerns and hello’s at food.beverage@utoronto.ca
Welcome to the University of Toronto Food Services Annual Report for 2009-2010.
In the fall of 2009, University of Toronto Food Services adopted a new look, and with this new look came a new way of looking at food and what it means to the community. As you turn the pages in this annual report, you will see that foodservices on the St. George campus offer more that just food; they offer diversity, community, celebration and commitment to our customers, our staff, and the environment.

Over the past year, the St. George campus food providers have collectively worked to bring new programming and cultural events to the campus. Our Farmers’ Market continues to grow, and with the help of student engagement we have developed a Farmers’ Market policy that benefits the farmers as well as the University community.

One of our major accomplishments the past year was to launch the University of Toronto Halal Standards, which were not only implemented at the St. George campus, but also on the Scarborough campus. Other programs and initiatives are outlined further in this report.

Sustainability has been one of our beacons in 2009-2010. We have increased our efforts to help reduce the University’s environmental footprint and launched some new initiatives to ensure that we treat the environment with respect. Some of these initiatives include front-of-house composting, adhering to the Seafood Watch list, growing LFP food procurement, and sustaining and growing Farmers’ Market.

I hope you enjoy flipping through this Annual Report and learning about our programs. I appreciate your interest, and welcome your feedback.

Thank you,

Jaco Lokker,
Director, Food Services

You are what you eat......

~ Victor Lindiahr
Dear campus readers,

I am very pleased to introduce the second annual report for foodservices at the St. George campus. It has been a busy year! If you notice certain themes running throughout this report, that is not by accident; building community has been one of our goals over the last two years. The University is a diverse community, and there are few better ways to celebrate diversity than at the dinner table: our “dinner table” this year included cooking classes, a farmers’ market, events focused on nutrition, and cultural celebrations. The renovation at Sid Smith provided a friendlier space as well as a wider variety of food options, and the Halal project provided a more welcoming environment and clearer information for those seeking Halal foods. I am also very proud of our sustainability programs such as the Lug a Mug program, the U of T Water Initiative and our ongoing connection with local farmers through LFP.

Many thanks to Jaco Lokker, our Director of Food Services, for his efforts in the creation and implementation of these innovative programs and events, and to Sarah Khan, our Marketing and Communications Coordinator, for all of the terrific promotion and outreach work that she has done this year. Many thanks as well to our campus food providers and their staff and management, who serve our students, faculty and staff every day.

Enjoy the report, and look forward to more delicious things to come!

Anne Macdonald
Director, Ancillary Services

Hello and welcome to our annual report!

My name is Sarah, and I joined University of Toronto Food Services in June 2009 as the Marketing and Communications Coordinator. Over the past year, I have worked with Jaco Lokker to promote and coordinate the events mentioned in this report. I have also helped establish some of the sustainable initiatives discussed here, and am excited to say that next year will see a growth in our sustainable initiatives. As a U of T alumna, I am proud to be a part of a team that works hard to encourage a sense of community and student engagement in every one of its initiatives and events.

You will notice that the word UeAT is used throughout this report as well as in our various communication and marketing materials. Student feedback indicated that students tend to interact less with official departments like foodservices. To encourage open interaction and communication with the students, we introduced UeAT: an unofficial, more dynamic side of foodservices. UeAT is a team of individuals at foodservices who come together to launch events and initiatives which encourage interaction and community building on campus. UeAT initiatives are promoted through the UeAT blog and other media outlets. In future years, we hope to grow familiarity with the UeAT brand, as well as the initiatives it promotes.

I encourage you to take a few moments to browse through our annual report and to keep an eye on the UeAT blog for exciting announcements and promotions coming up in the following year. If, at any point, you have a question or a comment about anything, or you want to share an idea with me, feel free to send me a message at sarah.khan@utoronto.ca. Your feedback will help us improve our programming for future years.

Thank you and best regards,

Sarah Khan

PS: We have included some of our favorite recipes from the past year in this report; please do try them at home!
SIDS CAFÉ
During the summer of 2009, the cafeteria in Sidney Smith Hall underwent major renovations. Highlights include study-friendly tables and chairs, an electric fireplace, brighter colors, and a new layout which maximizes space and allows for streamlined traffic flow. New food stations offer healthier choices and allow more fresh food to be prepared on site.

The cafeteria also underwent a name change. Previously known as Sid's Southside Café, it is now known as Sid's Café. The new logo appears on both entrances to the cafeteria, as well as the facade of the building. UeaT organized a grand opening of the cafeteria with the President and Executive Members of ASSU, Anne Macdonald, Jaco Lokker, and Georgie, Student Life’s robot.

SECOND CUP PHARMACY
The Leslie L. Dan Pharmacy Building is located close to transit lines, and thus, is popular with commuters on campus. When the location became available last year, Second Cup was awarded the contract to open a kiosk in the main lobby. In its first year, this location is popular with the occupants of the building, as well as pedestrian traffic from College Street.
The University of Toronto Halal Standards ensure that all aspects of preparation, processing, packaging and distribution of Halal foods are free from any najis or unclean materials. Cleanliness of Halal food preparation areas, equipment and personal hygiene of employees preparing Halal food are all ensured.

Halal food preparation at the University of Toronto also utilizes safety controls under the Hazard Analysis and Critical Control Points (HACCP) food safety system as implemented by the Canadian Food Inspection Agency.

The University of Toronto does not mark any foods as Halal unless all ingredients used are completely permissible for ingestion by the Islamic faith and have not come into contact with non-Halal food.

On the St. George campus, the implementation of the Halal Standards has received positive feedback from the Muslim Students Association.

In 2009-2010, the following locations signed on to carry Halal Food under the University of Toronto Halal Standards:

- Chestnut Residence
- Law Café
- Sammy’s Student Exchange
- McLennan Labs Café
- Medical Sciences Building (MSB) Cafeteria
- Audrey Taylor Dining Hall (New College)
- Robarts Cafeteria
- Veda Healthy Indian Takeout
- Sid’s Café
- Howard Ferguson Dining Hall (University College)
- Café Reznikoff

In conjunction with the Anti Racism and Cultural Diversity Office, foodservices launched the University of Toronto Halal Standards in September 2009. These Standards have been developed under the guidelines of the Canadian Government’s Agriculture and Agri-Food Department and ISNA’s Halal Certification Agency.

These Halal Standards ensure that the Halal food is prepared under Islamic dietary regulations, is not harmfully prepared and has not been contaminated by unclean ingredients. In addition, the Zabiha method to slaughter animals is followed, as outlined by the Islamic Society of North America (ISNA).

The University of Toronto Halal Standards are modelled after the Islamic Food and Nutrition Council of America (IFANCA). The University also upholds to only distribute Halal food from ISNA or IFANCA certified suppliers.
We do not inherit the earth from our ancestors.
We borrow it from our children.

~ Aboriginal Proverb

LUG A MUG CAMPAIGN
The Lug a Mug campaign is now in its third year. Under this program, foodservice outlets on campus provide a 25¢ discount on the purchase of a beverage in a reusable container. The use of reusable containers not only diverts waste from landfills, it also helps save resources used to make paper cups, including trees and water.

Over the past year, students, staff and faculty members on the St. George campus have been increasingly supportive of the program. As a result, Lug a Mug purchases have consistently increased since the inception of the program in 2008.

As the chart on the right shows, beverage purchases using reusable mugs increased by 157% within one year. Our goal for the 2010 Lug a Mug campaign is to reach 200000 beverage purchases in reusable containers, which is equivalent to:

- $50000 in savings for our customers
- 86.2 trees saved from being cut down for paper cup production
- 50000 gallons of water saved which would have been otherwise used in paper cup production

Environmental impact calculations based on data from Environmental Defense Fund Paper Calculator and Starbucks Sustainability Report.
U of T WATER INITIATIVE

In conjunction with Public Water Initiative (PWI), a student group working to promote public drinking water on campus, University of Toronto Food Services formed the U of T Water Initiative. In 2009-2010, the U of T Water Initiative grew to include:

- Foodservices
- Public Water Initiative (PWI)
- ARAMARK
- University College
- Victoria College Residence
- Trinity College Residence
- Innis College Residence
- Chestnut Residence
- Facilities and Services
- a growing number of student groups

Foodservices led information campaigns to educate the University of Toronto population about the health and environmental concerns attached to bottled water; and encouraged residences and cafeterias to limit the sale of bottled water by promoting the sale of aluminum and stainless steel bottles. Over the 2009-2010 year, 1800 reusable aluminum bottles were distributed in residences, cafeterias and student lounges by the members of the U of T Water Initiative.

Further information about the U of T Water Initiative can be found at www.WaterInitiative.utoronto.ca
**UNIVERSITY OF TORONTO FARMERS’ MARKET**
The University of Toronto Farmers’ Market is now in its third year. 2009-2010 marked the first year it remained open from August to April. Many have noticed that the Farmers’ Market has expanded its offerings over the last year. In addition to the local produce, cheese, honey and baked goods from previous years, the Farmers’ Market also includes new local farmers and products.

**Cheese of Canada**
Gurth Petty brings his love and knowledge for cheese to the Farmers’ Market each week. He is a well-known chef, author and cheese connoisseur, and his presence at the market is much appreciated. His offerings include a diverse selection of artisanal and heritage cow, goat and sheep milk cheese.

**The Cutting Veg**
Daniel describes the Cutting Veg as a community-health promotion enterprise rooted in organic farming. Aside from coaching on organic farming practices, The Cutting Veg grows a variety of vegetables, fruits, and herbs, which are sold at the Farmers’ Market. Their “global garlic” varieties from Tibet, Persia, Italy, Russia, Korea and Israel are especially popular.

**Kawartha Ecological Growers**
The team from Kawartha Ecological Growers is a collective representing twenty family farms committed to small-scale sustainable food production in the Kawartha Lakes region. They provide a wide range of seasonal fruits and vegetables, eggs, honey, maple syrup and preserves. Their Community Shared Agriculture (CSA) boxes help draw 60 additional customers to the Farmers’ Market each week.

**St. John’s Bakery**
Steve from St. John’s Bakery has been bringing some of Toronto’s most unique artisanal breads to campus each week. Offering a rich history with the varying selection of breads made with certified organic flour and natural ingredients, St. John’s Bakery is a popular vendor at the Farmers’ Market.

**ChocoSol**
ChocoSol are one of Toronto’s most ecological chocolatiers. Their pedal-powered, stone-ground, horizontally traded chocolate made from local ingredients and Mexican cacao beans is much loved in the community. Their drinking chocolate, free samples and unique stories keep students, staff and faculty engaged each week.
Within Ontario, this area is at minimum 350 kilometres from Toronto. Within Ontario, this area is at maximum 350 kilometres from Toronto.

Local Food Plus certified farms providing to U of T are all located within 350 km from Toronto.

**LOCAL FOOD**

Food services are increasing the use of local food sources on the St. George campus. These local sources include small family owned/operated farms, small businesses, and farms certified by Local Food Plus. Local products used on campus include seasonal fruits and vegetables, herbs, honey, maple syrup, grains and meat.

**LOCAL FOOD PLUS: CERTIFIED LOCAL SUSTAINABLE**

University of Toronto is one of the first institutions to be certified by Local Food Plus (LFP). In 2009-2010, LFP has grown to include a network of over 200 farms in Ontario, ensuring more variety and quantity of local and sustainable food. This has allowed Food Services on the St. George campus to increase the products and ingredients used in retail and residence menus.

The graph below shows the LFP certified products currently being used in Chestnut Residence and New College.*

Out of the $332441 spent on LFP certified products by Chestnut and Aramark in the 2009-2010 academic year, 4.8% was spent on purchasing LFP apples, 16.6% was spent on LFP tomatoes, 11.1% went towards purchasing LFP certified beef, 45.7% was spent on purchasing LFP organic milk, 6.6% on LFP potatoes and 15.2% of the total was spent on purchasing other fruits and vegetables.

![Percentage of LFP purchases made by Aramark and Chestnut in 2009-2010](image)

4.8% 16.6% 11.1% 45.7% 6.6% 15.2%

More information about Local Food Plus can be found at www.localfoodplus.ca.

* For information about LFP products used at Aramark or University College operations, please contact their management.

**LOCAL FOOD PLUS CERTIFIED FARMS**

University of Toronto Food Services strive to source Local Food Plus certified sources where feasible, in addition to other local food sources. As the adjacent map indicates, all of the LFP certified farms sourced by Food Services are located within a 350 kilometres radius of Toronto. These LFP farms are located in Ontario towns and cities including Baden, Chatham, Listowel, Grand Bend, Simcoe, Georgina, Lasellette, Waterdown, Grimsby, Kettleby, Bradford, Frelton, Beamsville, Caledon, Rodney, Niagara on the Lake, Leamington, Miligrove, Algoma, Kingville, Brooklin, Lynden, Langton, and Sutton.
FAIR TRADE
Food Services outlets support fair trade by ensuring that in addition to their coffee selection, they offer fair trade, shade grown, organic coffees and teas. Currently, fair trade coffees or teas are available at the locations marked in the adjacent map.

SEAFOOD WATCH
In 2009-2010, a number of food providers on campus implemented measures to eliminate items as per the Monterey Bay Aquarium Seafood Watch. One such location, Chestnut Tree, has ceased purchases of any seafood items in the red list, and serves only items marked as "Best Choices" or "Alternatives". In the coming years, foodservices aim to decrease items listed in the Monterey Bay Aquarium Seafood Watch across campus.
U-COMPOST AND THE GREEN TEAM

University of Toronto Food Services has been working with the Office of Waste Management to reduce organic waste in all kitchens and cafeterias. In January 2010, green bins were installed in the three major cafeterias: Robarts Cafeteria, Sid’s Café and Medical Sciences Building Cafeteria.

To launch the composting program, and to educate the cafeteria public about the program, Food Services hired eight environmentally conscious University of Toronto students. These students, who called themselves the “Green Team” worked in the cafeterias for a week and talked to every person who walked into the cafeteria. They handed out bookmarks reminding people of what can go into the green bins and what cannot; they demonstrated the proper way to dispose organic waste, and they encouraged students to spread awareness about composting and recycling among their peers. The Green Team received positive feedback from the cafeteria public and media attention from the Bulletin (January 26, 2010 issue).

TRAYLESS INITIATIVES

Organic waste scraping stations are installed in Howard Ferguson Dining Hall (University College), Audrey Taylor Dining Hall (New College) and Chestnut Tree (Chestnut Residence). These scraping stations help reduce the amount of food wasted by encouraging guests to take only as much food as they will consume.

In addition, Chestnut Tree and Howard Ferguson Dining Hall offer optional trayless dining while Audrey Taylor Dining Hall offers only trayless dining.

At New College, trayless dining has helped to reduce between 140 and 200 pounds of food waste per day. Staff at the Audrey Taylor Dining Hall has noticed that prior to mandatory trayless dining, cafeteria guests would often take food from two or three different stations, and multiple beverages. However, they would throw away 20-30% of their food at the end of their meal. With the introduction of mandatory trayless dining, the cafeteria has seen a major reduction in organic waste. This has also helped conserve hot water, energy, cleaning chemicals, and manpower. The savings from this program are being used to improve their offerings and menus, purchase more local ingredients, and provide more premium items to the New College community.

Repeat students at the cafeteria have noticed an improvement in the menu, and are happy with trayless dining. In the future, other dining halls will introduce information campaigns to educate their guests about the benefits of trayless dining.
TURKEY TACOS

You will need:
16 ounces turkey, minced
3 ounces onion, diced
3 ounces carrot, diced
1 1/2 tablespoons taco seasoning mix
1/2 tablespoon garlic, chopped
2 ounces tomato paste
4 ounces cheese, low fat
1 cup lettuce, shredded
2 ounces tomato, diced
8 pieces taco shells
1 tablespoon canola oil
Salt and pepper, to taste

Instructions:
Sauté minced turkey in the canola oil.
Add diced onions, diced tomatoes and chopped garlic.
Continue to sauté until the onions start to caramelize, but do not burn the garlic.
Add the taco seasoning and tomato paste and cook for 20-30 minutes.
Place 2 oz of the turkey meat mixture in the center of the taco shell and top with shredded lettuce and grated low fat cheese.

Per Serving (excluding unknown items): 332 Calories; 17g Fat (45.2% calories from fat); 21g Protein; 24g Carbohydrate; 4g Dietary Fiber; 61mg Cholesterol; 350mg Sodium. Exchanges: 1 Grain (Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.
NUTRITION WEEK
In October 2009, University of Toronto Food Services hosted Nutrition Week. This week long celebration included Nutrition Tips, Nutrilicious and Healthy Cooking Classes. The Nutrition Tips were featured in major cafeterias and the UeaT blog. Nutrilicious gave students, staff and faculty a chance to indulge in healthy and delicious meals at a discounted price all week. Menu items included Turkey Tacos, a Vegetarian Curry, and Whole Wheat Pasta.
The Healthy Cooking Classes were hosted at Chestnut Residence. Attendees enjoyed preparing healthy meals from different cuisines and sharing the meals with others after class.

Topics covered in the classes included:
- Healthy Asian foods (with Edward Low)
- Travel the Spice Route (with Nouman Ashraf)
- New Aboriginal Food (with Jaco Lokker)
- Mediterranean Cuisine (with Nathan Barratt)

ABORIGINAL AWARENESS WEEK
In February, foodservices participated in Aboriginal Awareness Week organized by First Nations House. The discounted Aboriginal menu gave the community a chance to try meals made with ingredients native to Canada. Other events included a profile of Richard Hunt (featured in the poster below) and hand drumming organized by First Nations House.
CHINESE NEW YEAR
Foodservice outlets across campus rang in the Chinese New Year in February by serving a discounted meal of Barbequed Pork with Steamed Rice and Sautéed Bok Choy. Chinese fortune cookies were also handed out at major cafeterias.

BLACK HISTORY MONTH
In conjunction with the Anti Racism and Cultural Diversity Office, foodservice celebrated Black History Month in February by serving discounted traditional meals from the African continent, the Caribbean islands and North America. The menu items included:

- African menu: East African vegetable stew and cumin scented rice
- North American menu: Southern fried chicken, collard greens, corn on the cob and cheese corn biscuit
- Caribbean menu: Jerk chicken, peas and rice, and creamy coleslaw
EARTH DAY
Following Earth Hour in March, foodservice outlets across campus celebrated Earth Day by serving a local and sustainable Vegan Chili at a discounted price. In addition, the Arts and Science Student Union’s Green Team demonstrated proper waste disposal techniques including recycling and composting to students in the Sidney Smith Hall lobby.

$5 MEAL DEALS
In March and April, foodservices ran a six week long promotion called “$5 Meal Deals”. The goal of the deals was to offer the community a complete meal for $5 including taxes, and to encourage them to try different meals in different buildings across campus. Staff, faculty and students were appreciative of the discounted meals, and were excited to discover eateries they were previously unaware of.
EAT LOCAL!
In October, University of Toronto Food Services participated in a student-run event called Eat Local! This event was organized to educate the community about the benefits of eating local foods, and how to change their diets to include more local, seasonal ingredients. Foodservice representatives were present to talk about the Farmers’ Market and available local food choices on campus.

FOOD JUSTICE UNCONFERENCE
During the 2009-2010 year, University of Toronto Food Services participated in two student-led Food Justice Unconferences. These Unconferences were organized by student volunteers with the help of the Office of Student Life, and aimed to facilitate dialogue on issues related to food justice. As a result of the Unconferences, Food Services was able to connect with students and individuals interested in improving food on campus. Feedback from these Unconferences has helped improve programs offered across campus.

Other events foodservices participated in during 2009-2010 include Health day at the Faculty of Dentistry and Orientation where University of Toronto Food Services set up a tent and handed out prizes and LFP apples.

The discovery of a new dish does more for the happiness of mankind than the discovery of a star.

~ Anthelme Brillat-Savarin
CHICKEN CURRY BOWL

Serves 4

You will need:
4 ounces eggplant, diced
4 ounces potatoes, diced
4 ounces red and green bell pepper, diced
4 ounces cauliflower flowerets
4 ounces okra, sliced
4 ounces onions, diced
4 ounces garbanzo beans
1 1/2 teaspoons ginger root, julienne
1 1/2 teaspoons chopped garlic
1 1/2 teaspoons cumin powder
1 1/2 tablespoons curry powder
1 1/2 tablespoons cilantro, chopped
2 teaspoons cornstarch
2 tablespoons canola oil
Salt and pepper, to taste

Instructions:
Quickly sauté the peppers and set aside to cool.
Heat oil in a sauce pan and add onions, ginger, garlic, curry powder and cumin.
Cook the curry powder till it begins to darken, then add all the vegetables except the saute peppers, stir the vegetables till they are coated.
Add just enough water to cover the vegetables and cook till the potatoes are tender.
Thicken with cornstarch and add the diced peppers, bring to a boil and simmer till the peppers are heated through.
Garnish with chopped cilantro

Per Serving (excluding unknown items): 230 Calories; 9g Fat (34.6% calories from fat); 8g Protein; 31g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 24mg Sodium. Exchanges: 1 1/2 Grain (Starch); 1/2 Lean Meat; 1 Vegetable; 1 1/2 Fat.
FOOD NETWORK
The Food Network is a committee of representatives from food outlets on campus. The Food Network meets five times a year to discuss initiatives, trends, ideas and best practices which help improve all aspects of foodservices. Each meeting also hosts an industry expert to share knowledge on a relevant issue or trend in foodservices both within and outside of the campus.
Projects which have been conceived, discussed or planned by the Food Network in 2009-2010 include:
- Increasing procurement from Local Food Plus certified suppliers
- $5 Meal Deals
- University of Toronto Halal Standards
- University of Toronto Water Initiative
- Lug a Mug Campaign
- Social Networking in Food Services
- Reusable Eco-Tray

FOOD ADVISORY COMMITTEE
The University of Toronto Food Advisory Committee brings together students, staff, and faculty members to give constructive feedback and partake in the continual improvement of foodservices on the St. George campus. In the 2009-2010 academic year, the Food Advisory Committee discussed various aspects of the Farmers’ Market, the University of Toronto Water Initiative, the Reusable Eco-Tray and marketing strategies for foodservices events and initiatives.

ALMOND SHORTBREAD COOKIES
You will need:
- 500 grams butter
- 700 grams toasted and sliced almonds
- 200 grams sugar
- 450 grams all purpose flour
*450 grams is about 2 cups

Instructions:
- Heat oven to 325° fahrenheit.
- Cream the butter and sugar with an electric mixer until combined. For best results, cool the butter before mixing it.
- Sift the flour into the butter mixture, and fold together with a fork until evenly mixed and the dough begins to crumble.
- Add the almonds to the dough and mix with a fork.
- On parchment paper, roll out the dough into a 2 inch roll and refrigerate for one hour.
- Slice the dough into 1/4 inch slices and place on a parchment lined baking tray.
- Bake for 20-25 minutes or until light golden brown. Cool on wire racks.
You can communicate best when you first listen.

~ Catherine Pulsifer

**UEAT - FOOD SERVICES BLOG**

In August 2009, University of Toronto Food Services launched an interactive blog called UeaT to supplement the foodservices website. The purpose of UeaT is to share nutrition tips, recipes, events on campus, and interesting news and videos with the community. The blog has seen an increase in traffic each month since its launch and many individuals sent positive feedback on UeaT. In 2010-2011, University of Toronto Food Services plans to move UeaT to an independent server, allowing for better interactivity and easier navigation.

The UeaT blog can be viewed on www.UeaT.utoronto.ca

**FOOD SERVICES MAILING LIST**

Foodservices has also launched a mailing list to be able to communicate with individuals interested in staying up to date on current events and initiatives.

To be added to the mailing list, please send a message to Sarah Khan at sarah.khan@utoronto.ca
Foodservices and UeaT have been mentioned in several media productions during the 2009-2010 year:

- The Bulletin (September 15, 2009): Anjum Nayyar’s article titled “Food Services get facelift” discusses the Sid’s Café renovations, the UeaT blog, the University of Toronto Halal Standards, The U of T Water Initiative, Lug a Mug, and other initiatives.

- CIUT Radio 89.5 FM (September 24, 2009): In Beyond the Classroom, Jaco Lokker talks with Gavin Nowlan, President of ASSU, about the renovations at Roberts Cafeteria and Sid’s Café as well as healthy food options on campus.

- UpbeaT (October 5, 2009): Cynthia’s post titled “Sid’s Café...and Georgie?!” covers the opening of Sid’s Café after renovations.

- Chomp! Magazine (December 15, 2009): Lauren Hummel’s article titled “Short End of the Carrot Stick” compares foodservices on several GTA campuses. She observes that according to the Food Map created during the Food Justice Unconference, St. George campus has a diverse selection of nutritious food offerings.

- Chomp! Magazine (December 15, 2009): Tevy Piic’s article “Local Eats at St. George” highlights the Eat Local! event held in October 2009, and discusses foodservices’ relationship with Local Food Plus.

- The Bulletin (January 26, 2010): Jennifer Lanthier’s article titled “U-Compost program sets its sights on dining halls” highlights the Green Team and the composting initiatives in cafeterias. This article also includes excerpts from an interview with Jaco Lokker, and interviews with two students (Ioni Waislguss and Ashleigh Dalton) from the Green Team.

- UpbeaT (February 5, 2010): Fariya’s post titled “Blog your socks off” introduces the UeaT blog as one of U of T’s top blogs.

- The Varsity (March 11, 2010): Indra Noyes’s article “Hunger Pains” covers the places on campus where students can purchase affordable sustainable and ethically produced meals.

- NewsTalk1010: Jaco Lokker talks about University of Toronto’s relationship with Local Food Plus, and offers advice about how other institutions can grow their local food sources.

- The Little Paper: This independent publication has been listing the University of Toronto Farmers’ Market as one of the year round markets available to families in the area.

- Others: Various foodservices events have been mentioned on Twitter feeds by Blog UT, Blog TO, and UpbeaT. The Farmers’ Market has been mentioned in the Globe and Mail.
To eat is a necessity, but to eat intelligently is an art.
~ La Rochefoucauld

In winter 2010, University of Toronto Food Services collaborated with four students from a third year New College course titled “Theory and Praxis in Food Security”. Professor Lauren Baker, who taught this course, worked with the Centre for Community Partnerships to connect students from this class with organizations working in the realm of Food and Food Security. The purpose of this was to allow the students to put their learnings into practice in an organization that deals with food-related issues.

The four students who applied to work with Food Services were divided into two groups. The first group worked on the improvement of the University of Toronto Farmers’ Market. The second group worked on researching University of Toronto’s partnership with Local Food Plus, and Local Food Plus’ presence on campus.

The group working with the University of Toronto Farmers’ Market researched the City of Toronto guidelines for farmers’ markets, and policies of other markets in Toronto. Toward the end of their term, they helped form a policy document for the University of Toronto Farmers’ Market that outlines the rules for production, application process, and selling which protect the interest of both the farmers and the University.

The students researching University of Toronto’s relationship with Local Food Plus identified how students prioritize their food needs on campus, and provided some solutions to help foodservices increase the demand for LFP certified food on campus.

One interesting trend they found is that local and sustainable food is not a priority for students dining on campus. 52% of the students surveyed place affordability as the top priority, while the other 48% place healthy food as the top priority. None of the students surveyed said that sustainability or local aspects are a top priority when dining on campus.

Priorities when dining on campus

Healthy 48%
Affordable 52%
Sustainable 0%
Local 0%
The 2010-2011 academic year will be full of exciting changes. Over the summer, we will be working on new programs and events that will be implemented in September and throughout the academic year.

Listed below are some of the items that will be brought to campus by the University of Toronto Food Services:
- Re-Launch and Re-Branding of our Lug a Mug Campaign
- New Reusable Eco-Take out containers
- Campus wide Earth Week in conjunction with other departments
- New location for the Farmers’ Market with new vendors and offerings including campus agriculture and campus bee initiative
- Wilcocks Street Food Services
- New coffee concepts in Robarts and Gerstein Libraries
- New food concepts at Sid’s Café and Robarts Cafeteria
- A series of shows featuring our eateries at University of Toronto Television

In closing, I would like to thank the Food Advisory Committee and Food Network Committee for their continued feedback and support over the past year. I would also like to thank the following groups for their assistance over the past year:
- Public Water Initiative for growing the U of T Water Campaign
- University College for hosting the Farmers’ Market
- First Nations House for assisting us with Aboriginal Awareness Week
- University of Toronto Waste Management for providing and maintaining our front of house green bins, and for their enthusiastic support of our waste reduction initiatives.

Our door is always open to students, staff and faculty members who wish to learn about food or take part in food initiatives on campus. We welcome your feedback and ideas...because we believe that with your collaboration, we can continue to improve our programs and offerings.

Thank you,
Jaco Lokker
Director, Food Services
UT eaT

what U eaT where U eaT when U eaT