**Opportunity**

HDAE’s Residential Dining and UCEN Dining combined service 4 dining commons, two catering services, 18 retail units, a faculty club, concessions, cafes, and convenience markets around campus. Almost 10 years ago, UCSB transitioned to using single stream composting at both dining operations, composting 100% of pre- and post-consumer food waste as well as all compostable disposable products used by catering, concessions, and retail markets. Both units are committed to sustainability and the UC’s Zero Waste by 2020 goal. Building off this momentum with engaged departments, this bid was able to address not only the compostability of products, but also health and sustainable sourcing concerns related to materials within the products.

**Approach**

Despite the diverse operations of these two large units, due to their commitment, this bid was able to identify a vendor who could fill both the service and technical capacities required by the departments, but also surpass the UC’s sustainable procurement policy goals.

**Client Quote**

“Thanks to you as well for all the coordination and back and forth!”

Danielle Kemp

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**Results**

- Cost reduction of $31,825 per year for HDAE alone
- Consolidated from two vendors to one
- Negotiated with vendor to agree to 2% patronage incentive while maintaining low cost
- Collaboration across departments on campus with very diverse operations
- First Environmentally Preferable Disposables bid for campus, incorporating Preferred Sustainability Criteria addressing fluorinated and other hazardous chemicals, and sustainably sourced and recycled-content materials.

**Total Benefit ($63,650)**