

Green Business and Building Certifications

Group 4C

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What is the UC Sustainable Practices Policy?

The Sustainable Practice Policy establishes goals for all UC's in 9 areas of sustainable practices:

- 1. Green Buildings**
- 2. Environmentally Preferable Purchasing (Green Business)**
- 3. Sustainable Food Service**
4. Climate Protection
5. Sustainable Operations
6. Waste Reduction and Recycling
7. Clean Energy
8. Transportation
9. Sustainable water systems

UC Commitments : Green Buildings Overview

- For new buildings and major projects:
 - LEED-NC Silver certification
- For Renovation of current buildings:
 - 100% replacement of mechanical, electrical, and plumbing systems
- Exceed CEC efficiency standards by >20%



UC Commitments: Green Business Overview

Food Service:

- Purchase 20% **sustainable food products** by 2020 for campus food service operations
 - UC Davis has met this goal
 - >21% of food purchases for campus dining halls

Use university's purchasing power to purchase “cradle-to-cradle”

- Versus “cradle-to-death”



Key Terms

- **Green Business:** sustainable business that adopt principles, policies, and practices that improve quality of life and environment in local and global scales.
- **Green Building:** building that is planned, designed, constructed, and operates with the consideration of various factors of sustainability



Key Terms (cont'd)

- 🐦 **LEED:** Leadership in Energy and Environment Design
- 🐦 **Zero Waste:** all UCs need to at least meet or exceed 95% landfill diversion of solid waste and ultimately eliminate all material sent to landfills by 2020
- 🐦 **Carbon Neutrality:** all UCs commit to emit net zero greenhouse gases from their buildings and vehicles by 2025



Overview of Strategies for Becoming a Green Business

1. Meet LEED certifications
2. Education: informing the public about how they can help
3. Sourcing and serving local and organic foods
4. Utilizing current resources/environment

Coffee House Sustainable Procurement Analysis		
Sustainability Criteria	Total Dollars Spent	% food cost
Locally Raised, Handled, Distributed	\$54,366	2.33%
Locally Grown - 250 miles	\$130,887	5.62%
Locally Processed - 250 miles	\$666,677	28.61%
Fair Trade Certified	\$45,589	1.96%
Domestic Fair Trade Certified	\$0	0.00%
Shade-Grown or Bird Friendly Coffee	\$155,435	6.67%
Rainforest Alliance Certified	\$1,213	0.05%
Food Alliance Certified	\$0	0.00%
USDA Organic (at least 70% organic)	\$289,776	12.43%
AGA Grassfed	\$0	0.00%
Pasture Raised	\$0	0.00%
Grass-finished/100% Grassfed	\$0	0.00%
Certified Humane Raised & Handled	\$0	0.00%
Cage-free	\$0	0.00%
Protected Harvest Certified	\$0	0.00%
Marine Stewardship Council	\$0	0.00%
Seafood Watch Guide	\$9,576	0.41%
Farm cooperative	\$0	0.00%
Farm social responsibility policy	\$0	0.00%
Other certified processes	\$0	0.00%
Total Food	\$2,330,449	
Sustainable Food (including Locally Processed)	\$1,353,519	58.08%
Sustainable Food (UCOP)	\$686,842	29.47%
Sustainable Food (UCOP) Single Count Only	\$471,693	20.24%

Overview of Strategies for Becoming a Green Business

- 5. Energy/water conservation
- 6. Composting



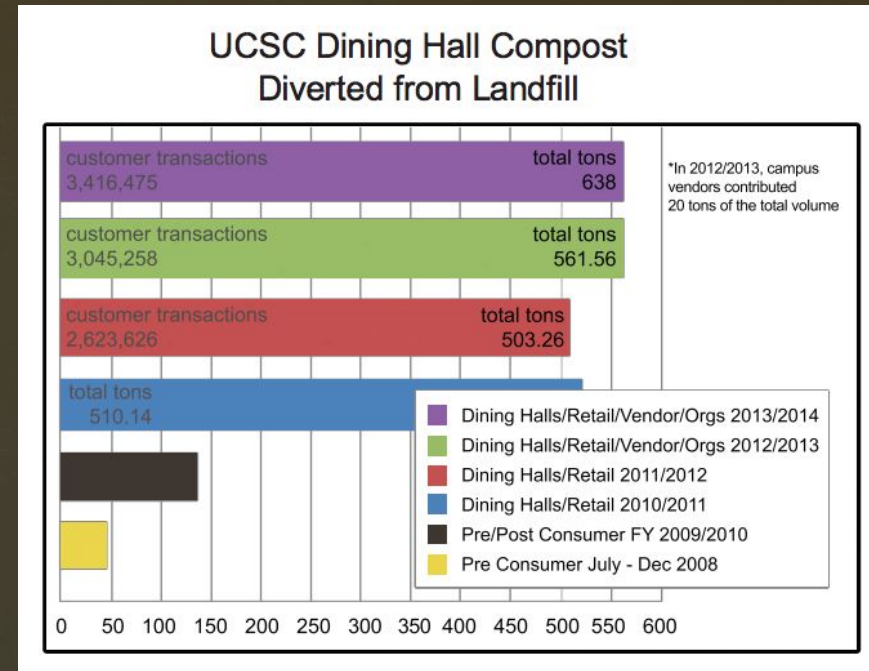
Examples of Strategies that UC's are implementing

- **UC Irvine:** multiple facilities with Zero Waste certifications, Green Captains
- **UC Berkeley:** 50% of Cal Dining is from sustainable sources
- **UC Davis:** 21% of food purchased is local, organic, or sustainably sourced.



UCLA: 16.7% sustainable food practices across 3 food service operations

UC Santa Cruz: 40% "real food" purchases by 2020, 30 acre student farm that provides dining commons with local and organic produce



Strategies from other sources

- **Green Restaurant Association**
 - Offer certification using point system
- **Maine Environmental Leader Certification**
 - self-certification system



Pros/Cons of Green Business

Pros

- ☛ Long-term sustainability
- ☛ Environmentally friendly
- ☛ Brand differentiation
- ☛ Cheaper cost of operation (long-term)
- ☛ Support local businesses



Cons

- ☹ Expensive up-front cost
- ☹ Convenience of our current system
- ☹ Time Consuming
- ☹ Resistant to Change

