



FY20 SUSTAINABILITY GOAL FACT SHEET

Healthy Environments

SUSTAINABLE FOOD

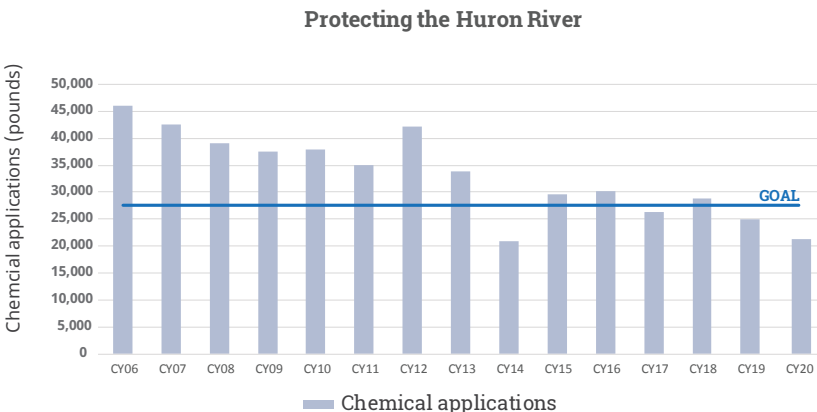
GOAL: PURCHASE 20% OF U-M FOOD FROM LOCAL AND SUSTAINABLE SOURCES BY 2025

STATUS: 19% PURCHASED

PROTECTING THE HURON RIVER

GOAL: PROTECT THE HURON RIVER THROUGH STORMWATER CONTROL STRATEGIES AND REDUCE CHEMICAL APPLICATIONS TO CAMPUS LANDSCAPES BY 40% BY 2025

STATUS: 54% REDUCTION



Chemical applications have decreased 54% despite a 47% increase in maintained green space since FY06.

COVID-19 IMPACT

- The typical process for verifying the sustainable attributes of products from Gordon Food Service was unavailable due to pandemic staffing limitations. GFS used information available to them to determine which products met U-M's definition of sustainable. This resulted in a likely overcount of sustainable items.
- Dining hall and hospital spending was focused on providing safe meals for students and patients.
- Due to reduced staffing, funding, and use of some areas of campus, many lower-priority lawns were not fertilized or otherwise treated to the usual extent. While it has been common in recent years to reach the goal, this degree of reduction is thought to be partially COVID-driven.

KEY INITIATIVES

- The student-run Campus Farm sold over \$90,000 of produce for use on campus.
- Continued to expand naturalized areas (prairies, woodlots, and lower maintenance areas) and pollinator habitat.

NEXT STEPS

- Staff and faculty are reviewing the carbon impact of food to inform potential changes to campus food offerings.
- Review and update the U-M Sustainable Food guidelines.
- Circumstances allowing, pilot fully organic treatment on the Diag to assess feasibility of broadening this approach.
- Continue planning campus pollinator corridors and the pursuit of Bee Campus certification.