



Meat of the Matter:

Fighting Climate Change through Institutional Food Purchasing

Chloë Waterman
**Program Manager, Climate-Friendly Food
Program**

A group of people are gathered for a protest or demonstration. In the background, a large rainbow flag features the text "#DoYourJob". To the left, a circular NAACP logo is visible with the text "FOR THE ADVANCEMENT OF COLORED PEOPLE", "NAACP", and "FOUNDED 1909". A man in the center holds a white sign with a green circular logo containing the text "MONEY OUT PEOPLE IN" and "Friends of the Earth" below it, with the website "www.foe.org" at the bottom. Other individuals in the crowd wear a yellow shirt with a NAACP logo and a red sign that says "COUNTRY".

**Friends of the Earth strives for a more healthy
and just world.**

“GOVERNMENTS HAVE FEW SOURCES OF LEVERAGE OVER INCREASINGLY GLOBALIZED FOOD SYSTEMS, BUT PUBLIC PROCUREMENT IS ONE OF THEM.

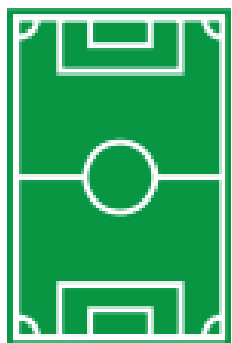
When sourcing food for schools, hospitals, and public administrations, governments have a rare opportunity to to support more nutritious diets and more sustainable food systems in one fell swoop.”

OLIVIER DE SCHUTTER

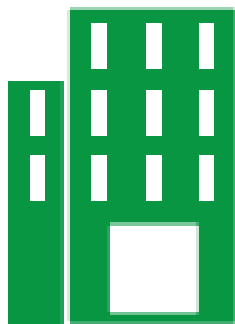
Former U.N. Special Rapporteur on the Right to Food (2014)



\$\$



Stadiums



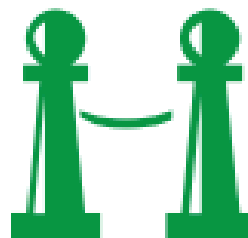
Municipal meetings



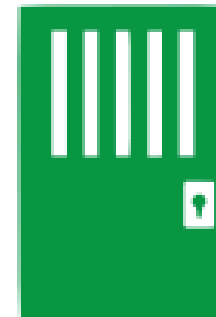
Airports



Park vendors



Municipal events



Correctional facilities



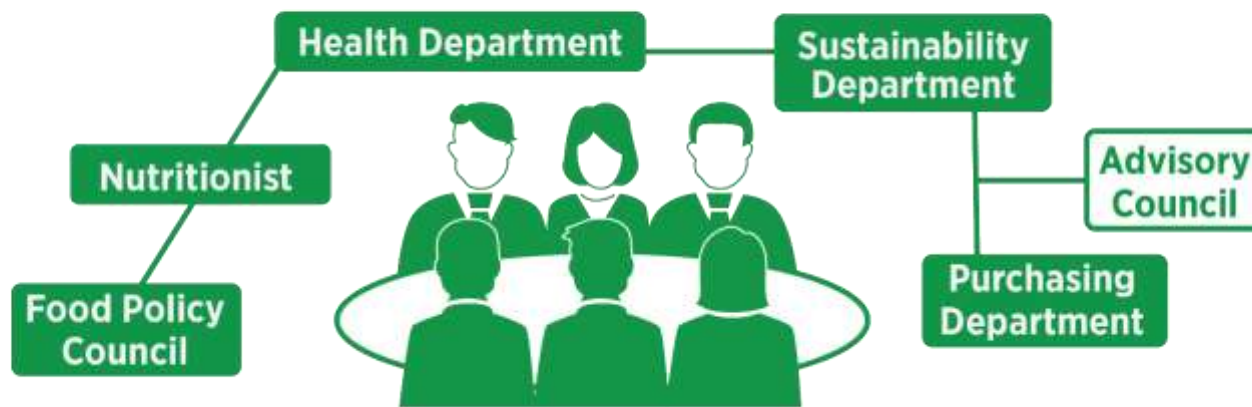
Hospitals

MEAT OF THE MATTER:

A MUNICIPAL GUIDE TO CLIMATE-FRIENDLY
FOOD PURCHASING



STEP 1: Establish a working group



STEP 2: Enact a climate-friendly food procurement policy

Find A **Vehicle** + Find a **Mechanism**



Standalone
food
procurement
policy

Green
purchasing
policy



Climate
action plan

Food or
wellness
policy



Executive order or ordinance



Integrate
into
existing
policy

Non-binding
resolution





PURCHASING PROGRAM

LOCAL • HUMANE • HEALTHY • SUSTAINABLE • FAIR



NUTRITION



LOCAL ECONOMIES



ANIMAL WELFARE

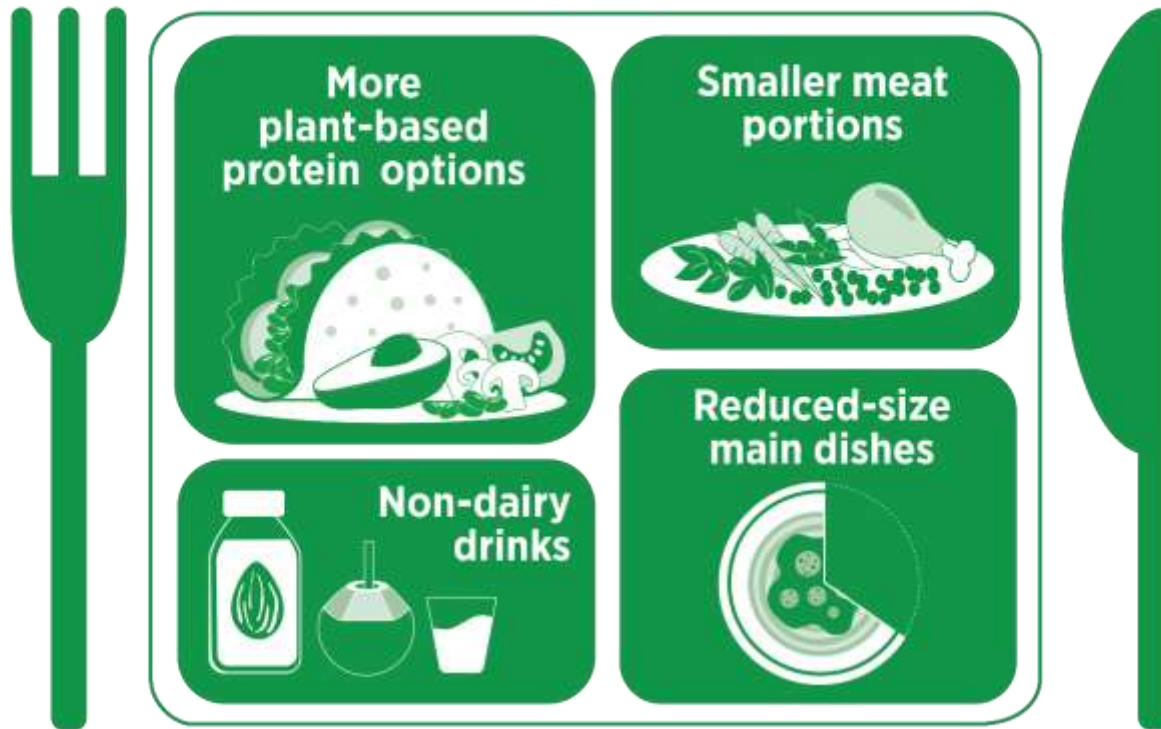


VALUED WORKFORCE



ENVIRONMENTAL SUSTAINABILITY

STEP 3: Develop climate-friendly food standards

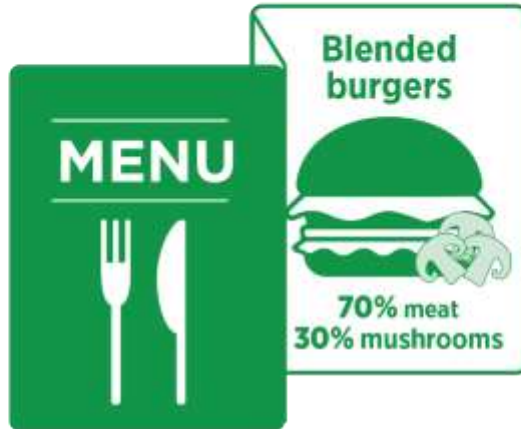




LIVE WELL
SAN DIEGO

STEP 4: Develop a communications & training plan

Creative
menus



Customer surveys



Marketing & Education



Make the business case

STEP 5: Update bid solicitations & contracts



**Integrate
climate-friendly
food standards**



**Identify top priority
commodity, food service,
and concession contracts**



**San Francisco
International
Airport**

Tenant must feature:

1. Displays that promote healthy eating and good environmental stewardship
2. Visible food preparation areas
3. Portion sizes which support good health
4. Portion-appropriate menu items for children

Tenant must use:

5. Low- or non-phosphate detergents
6. Un-bleached paper products and compostable To Go containers and utensils

To the very greatest extent possible, Tenants must use:

7. Organic agricultural products from the Northern California region
8. Agricultural products that have not been genetically modified
9. Organic or all-natural meat from animals treated humanely and without hormones or antibiotics
10. rBST-free cheese, milk, yogurt and butter
11. Cage-free, antibiotic-free eggs

STEP 6: Track and report progress

Reduced purchases of



45,000 lbs
Beef



15,000 lbs
Pork



30,000 lbs
Cheese



35,000 lbs
Chicken



100 million gals of water saved



1.7 million lbs of CO₂ avoided



2 million fewer miles driven

**\$\$\$
Saved!**

Increased purchases of

Lentils &
beans



Nuts &
seedst



Whole
grains



Veggies



Lower GHG
emissions

Fewer Resources



PESTICIDES

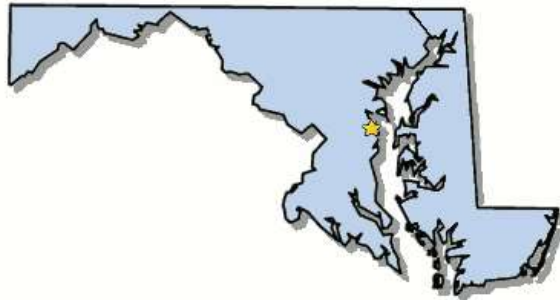


FERTILIZER



Less land & water

More \$\$ for
sustainable food
purchasing



HOUSE BILL 492

9lr1680

By: Delegates Gilchrist, Carr, Charkoudian, Cullison, Fraser-Hidalgo, Jalisi,
Kelly, R. Lewis, Love, Moon, Sample-Hughes, Stewart, and K. Young

Introduced and read first time: February 1, 2019

Assigned to: Health and Government Operations

A BILL ENTITLED

1 AN ACT concerning

2 **Procurement – Carbon-Intensive Foods**

3 FOR the purpose of requiring the Maryland Green Purchasing Committee to publish a list
4 of carbon-intensive foods, in consultation with the Department of the Environment
5 and the Department of General Services, and to establish best practices for units to
6 reduce the volume of carbon-intensive foods purchased to the maximum extent
7 practicable as a percentage of gross food purchases; requiring each unit to give
8 consideration and preference to certain foods; establishing a certain goal of the
9 Department of General Services; requiring each unit to report certain information to
10 the Department of General Services on a biennial basis; and for other purposes.

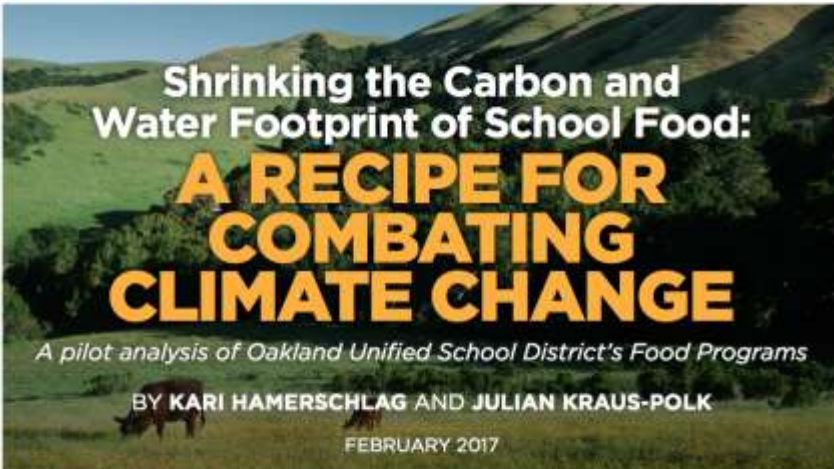


Scaling Up Healthy, Climate-Friendly School Food

STRATEGIES FOR SUCCESS



 Friends
of the Earth



**Shrinking the Carbon and
Water Footprint of School Food:**

A RECIPE FOR COMBATING CLIMATE CHANGE

A pilot analysis of Oakland Unified School District's Food Programs

BY KARI HAMERSCHLAG AND JULIAN KRAUS-POLK

FEBRUARY 2017

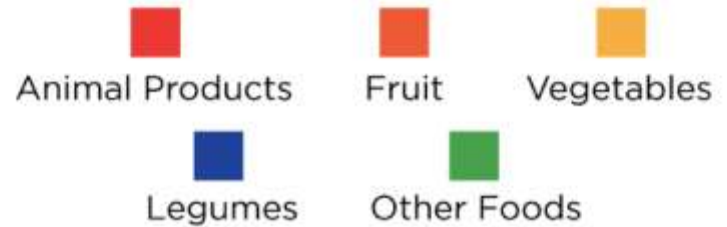
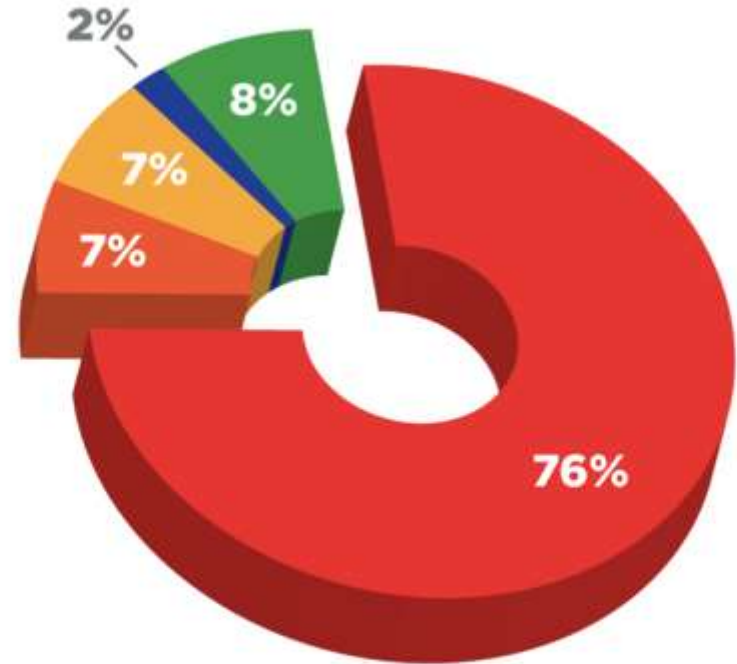


 **Friends of
the Earth**



**OAKLAND UNIFIED
SCHOOL DISTRICT**
Community Schools, Thriving Students

Carbon Footprint by Food Group (2012-13)

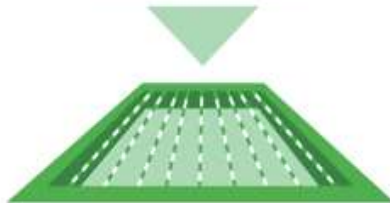


FOOD SHIFTS MATTER

Over 2 years, Oakland Unified School District reshaped its menu with fewer animal foods and more protein-rich legumes and vegetables. This shift generated considerable **water** and **climate benefits**, and **cost savings**:



SAVED 42million
GALLONS OF
WATER



63
OLYMPIC SIZED
SWIMMING POOL



14% REDUCTION
IN THE
CARBON FOOTPRINT
OF ITS ENTIRE FOOD PURCHASES



1.5million
FEWER MILES DRIVEN

87 SOLAR SYSTEMS INSTALLED
ON THE SCHOOL DISTRICTS' ROOFS



COST
SAVINGS

\$42,000



[Home](#) / [News Releases](#) /

[First-Ever Legislation Incentivizing Plant-Based School Lunch Options Moves Forward in California](#)

First-Ever Legislation Incentivizing Plant-Based School Lunch Options Moves Forward in California

March 28, 2019

State bill enabling California's schools to cut greenhouse gases and serve healthier food passes first legislative hurdle

SACRAMENTO, Calif. – The California Assembly Education Committee has approved legislation incentivizing K-12 public schools across the state to offer healthier, climate-friendly lunch options. [Assembly Bill 479](#) establishes a new California School Plant-Based Food and Beverage Program that would provide public schools with additional state funding for serving a plant-based entree and non-dairy milk.

Beyond procurement: Other policies encouraging meat reduction

Consumption strategies

- Meat tax
- Ban on processed meat in default kids meals
- Waiving licensing fees for food trucks with plant-rich offerings
- Requiring supply chain emissions reporting for food companies that do business with governments
- Public awareness campaign such as Meatless Monday

Beyond procurement: Other policies encouraging meat reduction

Production strategies

- Shifting subsidies away from meat and dairy and toward healthy foods that are under-consumed
- Internalizing the externalities of meat and dairy production by holding the companies financially responsible for their pollution, emissions, overuse of antibiotics, etc.
- “Just transition” away from industrial animal agriculture

Thank you!



Chloë Waterman



cwaterman@foe.org



@chlowaterman

@foe_us

foe.org