



UNIVERSITY OF RICHMOND

Food Fact Sheet

FOOD AT A GLOBAL SCALE

As the global population grows, so does the appetite for food. In particular, the consumption of meat, fish, and dairy products are all increasing as more and more people can afford these products. While climate change impacts food security through changing temperatures and precipitation patterns, the greenhouse gas emissions caused by agriculture, especially animal agriculture, play a part in driving climate change.

39%

increase in global meat production between 2000 and 2014

25%

of greenhouse gas emissions caused by agriculture, forestry and land use change

124%

per capita increase in fish consumption from 1961 to 2015

821

million
people in the world are undernourished

FOOD IN THE UNITED STATES

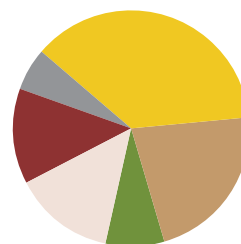
Livestock have shaped the landscape of America, with a third of the country's land being used for pasture and range, and a majority of cropland used to grow livestock feed -- corn, soybeans, and forage. Only 3% of America's cropland is used to grow fruits and vegetables. Food waste, from the farm to the store to the consumer, totals up to \$161 billion every year. Currently, there is a dwindling number of farmers in the country and the average age of principal farm operators is 58 years old.

AGRICULTURAL LAND USE IN AMERICA



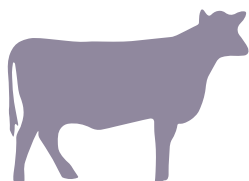
- 17% Cropland
- 29% Pasture and Range
- 6% Grazed Forestland
- 48% Non-Agricultural

WHERE AMERICANS' CALORIES COME FROM

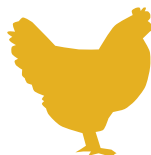


- 37% Sugar and Fat
- 22% Grain
- 8% Produce
- 14% Dairy and Eggs
- 13% Meat
- 6% Other

IMPACT OF PRODUCING DIFFERENT FOODS



Producing 1 kg of beef requires 15,415 liters of water and produces 27 kg of CO₂.



Producing 1 kg of chicken requires 4,325 liters of water and produces 6.9 kg of CO₂.



Producing 1 kg of vegetables requires 322 liters of water and produces 2 kg of CO₂.

FOOD AT UNIVERSITY OF RICHMOND

Unlike many institutions, University of Richmond does not contract an outside company to manage food operations on campus. This means more control over what is served and where ingredients come from. While Dining Services sources from an expanding list of local vendors, UR has room to grow in verified sustainable purchases. Only 2.7% of our food and beverage expenditures in Heilman Dining Center meet Third Party Verified or Local & Community-Based standards.



Reusable to-go containers allow dining hall customers to minimize waste by opting to use a washable container.



Retail dining locations buy from local vendors like including Twin Oaks Tofu, Blanchard's Coffee, and much more.



Heilman Dining Center sources some local food, purchases sustainably sourced seafood, uses green cleaning products, composts 20 tons of waste annually, and donates food to the Central Virginia Foodbank.



Food donations from ETC, 815, and Lou's are brought to the food pantry at St. Steven's church each week. More than 1,500 pounds were donated in spring 2018.

FOOD IN THE SUSTAINABILITY PLAN

The Sustainability Plan will guide University of Richmond's stewardship efforts through 2025. Read the full plan online at richmond.edu/sustainabilityplan.



3.4.1 Create a food system working group to improve sustainable food procurement and publicize green dining efforts.



3.4.3 Establish sustainable food procurement targets by 2020.



3.5.1 Improve food recovery on campus.

EAT WELL FOR YOURSELF & THE PLANET



Eat local and seasonal to reduce the distance your food has to travel and to support your local economy.



Reduce food waste by planning your meals before you shop, freezing leftovers, and going trayless in the dining hall.



Get involved with nonprofits working on sustainable food like the Community Food Collaborative, Renew Richmond, Shalom Farms, Tricycle Gardens, and Vegan Action.



Be mindful of your seafood choices. Many species are overfished.



Eat lower on the food chain. Producing meat uses more water and generates more greenhouse gas emissions than growing vegetables. Eating too much red meat and dairy products contributes to high cholesterol and heart disease.

Sources: UNICEF, Food and Agriculture Organization of the United Nations, National Geographic, World Bank, United States Department of Agriculture, UNESCO Institute for Water Education, Environmental Working Group, American Heart Association