## Plant-based Campus Concordia University

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### About Concordia University

- Montreal, Quebec
- Two campuses
- Over 51,000 students
- Commuter school (900 residents on campus)





### Campus Food Model

- <u>Concordia Food Services</u>
  - Aramark: 2 dining halls, 5 retail & in-house catering
  - Independent retail
  - Vending
- <u>Student-managed Food Services</u>
  - 2 vegetarian cafes
  - 1 pub
- <u>Food Tenants</u>
  - 21 retail locations
  - A&W, M4 Burrito, Tim Horton's, Van Houtte, etc
- <u>Catering</u>
  - 21 Approved Caterers



# Concordia Food Services: Plant-based Targets

1) Concordia's Sustainability Action Plan 2020-25

2025: 30% animal-based purchasing

2) Concordia Food Services x Aramark Contract 2023-2027

2023: 35% animal-based purchasing

2024: 33%

2025: 30%

#### 3) Forward Food Pledge

Vegan, Vegetarian, Animal-based Entrees Options 1:1:1 by December 31, 2025

### Concordia Food Services: Animal Protein Purchasing

Year	% Animal-based Purchasing
2019-20	41%
2021-22	39%
2022-23	35%

### Concordia Food Services: Animal Protein Purchasing

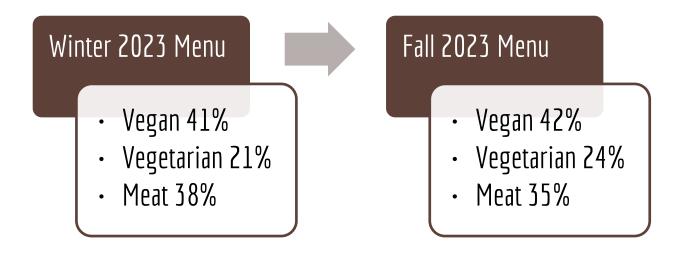
Dairy	11.6% (increase from fall to winter term)
Poultry	9.6%
Charcuterie	3.9%
Beef & Veal	3.2%
Eggs	2.9%
Seafood	2.9%
Pork	1.1%
Total 2022-23	35.2% (Fall 32.7%, Winter 37.3%)

## Potential for inter-university collaboration?



# Concordia Food Services: Forward Food Pledge

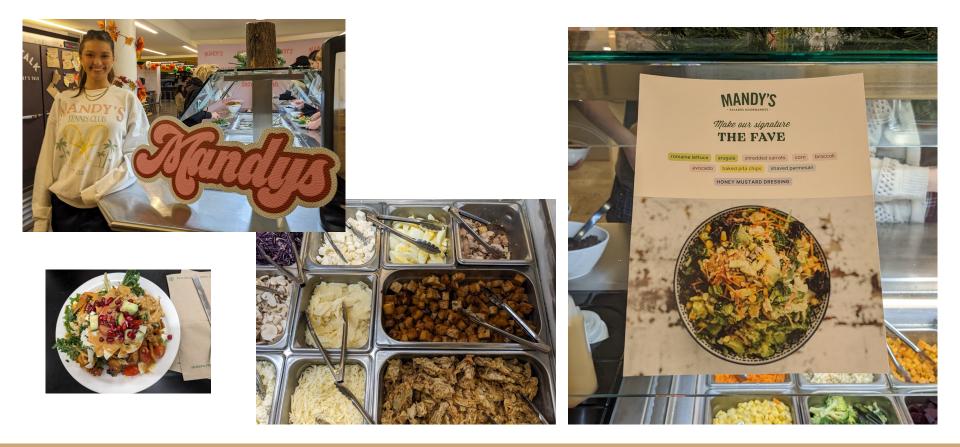
Vegan, Vegetarian, Animal-based Entrees Options 1:1:1 by December 31, 2025



- 1) Partnering with plant-based advocates, suppliers & Residence Life
  - Improving plant-based options
  - Encouraging shift in food choices
  - Raise profile of plant-based eating
  - Accountability



### Supplier Partnership: Salad bar take-over with Mandy's



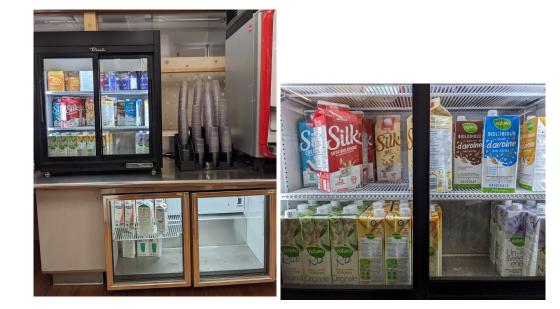
### 2) Assess dining environment

- Plant-based options at each station
- Samples plant-based entrees
- Equipment
- Marketing channels

### Before

#### After





**CLIMATE AWARENESS WEEK** Flex for the environment! Adopting a flexitarian diet (eating mostly veggies, fruits, grains & legumes + occasional meat & dairy) can significantly reduce your daily emissions. 🙂

3) Menu review

- **Recipe modifications** *reduce meat and replace with plant protein*
- In-house baked goods *exclusively vegan*
- **Catering menu** options list vegan, then vegetarian, then animal protein; does not include beef, only purchase on

customer's demand

# Concordia Food Services: Challenges

- Getting front line staff involved (encourage students)
- Plant-protein variety
- Better names for plant-based dishes
- Re-think home zone

# Plant-based Campus

• Shared Food Vision: apply sustainability goals across campus

- Partners:
  - Health & Wellness: Food Ambassadors
  - Conference Services: Sustainable Event Guide

### Any questions?