Strategies for developing sustainable campus-wide partnerships to implement institutional changes:
Dining Edition

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About Me

▶ Senior at Southern Oregon University

▶ International Studies, French and SOAN

▶ ECOS- Sustainability Coordinator Assistant and Alternative Break Coordinator

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Focus: Food security and sustainable agriculture

- SOU Dining areas for improvement:
  - Ketchup Bottles
  - Vegetarian/vegan options
  - Non-reusable Dishware
- My four key components for making change:
  - Persistence, Education, Flexibility, Gratitude
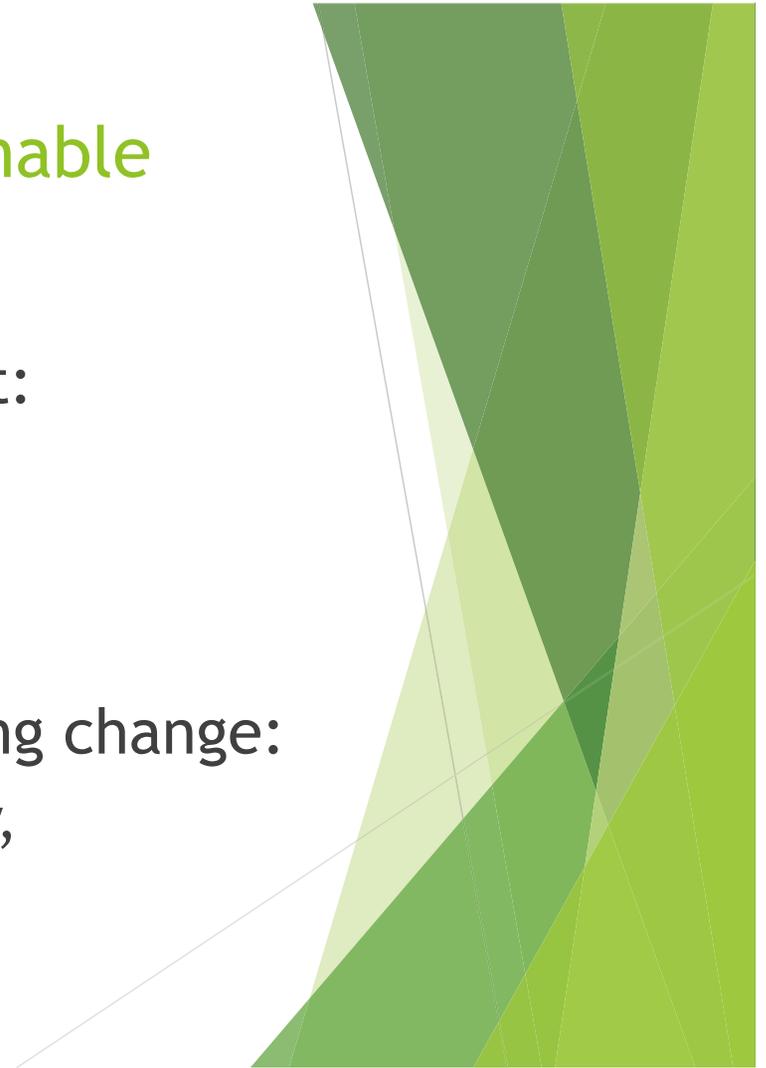
Ketchup and Mustard Bottles

► Key issue: SOU Dining had one-time use glass ketchup and mustard bottles

  ► Not recycled or reused

  ► Partner defense: Restaurant "ambiance"

► My approach to creating change: Persistence, Education, Flexibility, and Gratitude
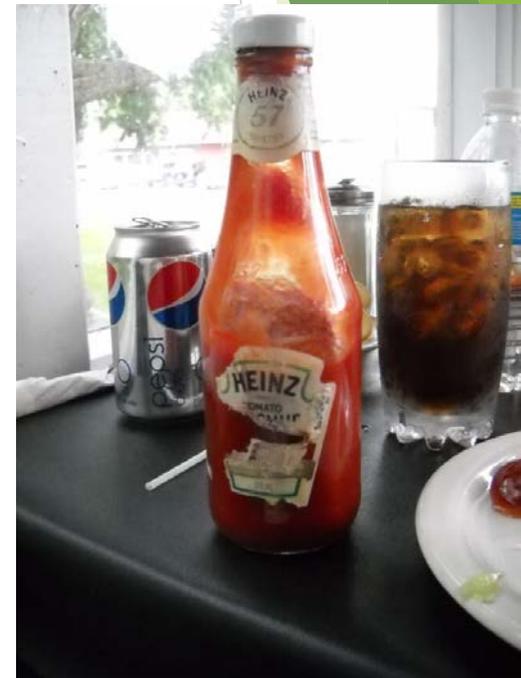
Meatless Monday

▶ Started discussion September 2016. One completel
station out of eight. Much harder for vegans.

    ▶ Lots of resistance from dining.

        ▶ Educational materials

        ▶ Survey students- 500 students surveyed with
acceptance rate

▶ End result: Once a term, only during the lunch hou
stations.

    ▶ Once again, four key components

    ▶ This time, it is an ongoing process.

        ▶ In the works to expand Meatless Monday

Sustainability at SOU Presents

MEATLESS MONDAY

During the 3rd week of each term, the 4 core stations Arriba, Red Plate, Vége and Rossi will be participating in Meatless Monday during the lunch hour.

At this time, exclusively vegetarian and vegan options will be available at these four stations.

SUSTAINABILITY
AT SOUTHERN OREGON UNIVERSITY

Non-Reusable Dishware and Real Food Challenge

- ▶ Student Union cafeteria: completely disposable.
  - ▶ In the works to get reusable to-go boxes and/or allowing students to use our Dish Check Out Program.
- ▶ Real Food Challenge
  - ▶ Currently only at about 1%, even with food being purchased from our on-campus student-run farm.

How to work with campus partners dos and don'ts

- DO
  - Be polite- you'll never even set up a meeting if you come off accusatory or rude.
  - Be persistent- but not pushy! Send follow up emails, phone calls, or catch them in person if you can.
  - Come prepared- Make sure you have all your materials in order BEFORE the meeting. Show that you take this seriously, or they're never going to.
  - Come educated- Bring statistics from reliable sources to your meeting to help back up your points.
  - Be relatable- especially for a group with differing opinions. Show that what you care about can relate to their line of work too.
  - Be flexible- realize that you're coming in with an agenda, probably asking them to make a change that doesn't inherently align with their values/practices. Don't expect change to happen overnight. Persistent, but patient.
  - Be thankful- realize that if you're successful in making a change, your partner listened to your work. Even if it's not above and beyond what you asked for, a small step is still a step.

How to work with parts of campus that don't have aligning viewpoints- dos and don'ts cont'd

▶ DON'TS

  ▶ Blame the partner- certain institutional policies may have been in place for a long time, and the current administration may have had no input into the current policies.

  ▶ Act "Holier than thou"- a condescending tone or judgmental attitude will discourage the partner from wanting to work civilly with you.

  ▶ Expect too much- institutional changes take a long time to implement. If you come in asking for too much, chances are it won't all get done. Baby steps.

  ▶ Tattle tale- Don't go to the superior of your partner. Causing a higher-up to get involved will cause unnecessary drama. Only result to this as a last resort.

  ▶ Forget to acknowledge positives- If every meeting is to complain about what could be better, they could get discouraged. Make sure to acknowledge the positive initiatives they've already done (this may be difficult, but recognition can go a long way.)

THE RED PLATE
comfort classics

Sloppy Portabellas

Veggie Lasagna

Roasted Yukon Gold Potatoes

Steamed Carrots

Sautéed Green Beans

Bread Rolls

SOU DINING

Cre

S

Harv

Vegé

Barley with Shaved Parmesan

Fried Zucchini

Vegetable Minestrone with Orzo

Fresh Cut Fruit Tray

Vegetable Platter

SOU DINING

Crea

¡ARRIBA!

Vegan Taco Meat

Cheese & Bean Chimichangas

Rice

Nacho Cheese

Beans

Peppers & Onions

SOU DINING

Made to
Sandwiches

Honey BBQ Chicke

Ambrosia Sa