

Sustainable Food

for your Green Event



To meet the green event sustainable food certification requirements at UC Berkeley, at least 20% of the total cost of the food and beverages at the event must be fair trade, local, organic, or humane. By providing food under these categories, your event will contribute to Berkeley's sustainability efforts. The Office of Sustainability and Energy, and especially your food provider, can work with you to green the food offered at your event.

Local

UC Berkeley's Office of Sustainability and Energy strives to support local farmers as well as small producers. By purchasing food from farmers around the area, your event will help to reduce the impact of food transportation from long distances. We define local as grown - fruits, vegetables, dairy products, meats - within 250 miles of campus. While many people believe that places such as Berkeley Bowl and Farmer's Markets are in fact local, some of the food provided is grown past a 250 mile radius. When deciding what foods to offer consider what is in season in California.



Fair Trade

By supporting farmers and workers in developing countries who are fairly compensated, you can support communities around the world. Some foods, such as coffee, can be found with a fair trade certification, which helps to improve the quality of product lifestyles while protecting the environment.

Organic

While the definition of organic has changed over the past decade, the Office of Sustainability and Energy supports the process of production without sewer-sludge fertilizers. Most synthetic fertilizers and pesticides, genetic engineering (biotechnology), growth hormones, irradiation and antibiotics can harm consumers and the surrounding environment. Keeping that in mind, a lot of produce, grains, meat, dairy, eggs, and processed foods can be produced organically.

Humane

According to the Organization Certified Humane standards, humane food is defined as "nutritious diet without antibiotics or hormones, animals raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors."

Flyer written and designed by Kendra Wrightson.

Photos courtesy of Elena Zhukova.

Copyright © 2014

UC Berkeley Office of Sustainability and Energy



For more information on green events and our sustainable food guidelines, visit sustainability.berkeley.edu or email sustainability@berkeley.edu