**Resources for Chapter 9. Agriculture, Land Use, Food, and Sequestration**

## 2010 iCAP strategies:

* Develop and promote a “local foods network” and innovative production options.
* Incentive sustainable and organic practices on campus agricultural lands.
* Incorporate carbon costs into food products sold on campus.
* Landscape with native plants, convert turf grass and other shallow-rooted plants to natural prairies or wooded areas. Develop and implement a sustainable landscapes plan.
* Purchase at least 30% of food from local sources within 100 miles by 2015.
* Sp. 2010 prairie in No Mow Zone on Florida Ave.

## FY13 summary of iCAP Progress:

* Space Limitation – The iCAP committed campus to incorporate a “no net increase in space” policy by 2012. This policy will have a very high impact on the Energy Master Plan. There are two committees discussing the possibilities for this need. Jill Maxey is the point of contact for this in the Division of Management Information. There were 20,113,569 Gross Square Feet (GSF) in FY08 and 20,908,187 GSF in FY13. That is an increase of 794,618 GSF, or 4%.
* An effort to demolish old buildings, identified by facility assessments as not worth renovating, was under taken. From FY08 to FY13, 53 buildings were razed. At the end of FY13, five more buildings were in the queue to be demolished.
* The 2010 iCAP included the recommendation to identify short term sustainable landscape projects and implement a sustainable landscapes plan. As of the end of FY13, there were numerous areas around campus which have incorporate native plant species. These species provide much needed habitat for pollinators and assist with carbon sequestration. This includes the 2.8 acre prairie restoration at the corner of Florida and Orchard, two prairie areas at the Vet Med complex, native woodland plants at the Natural Resources Building, as well as other locations throughout campus.
* LEED Certification – The Facility Standards require that every large capital project achieve LEED Gold certification. iCAP includes the commitment to require LEED Platinum certification for any project planned after 2015. However, there are discrepancies between the LEED Platinum requirements and the state building codes. These discrepancies are under review by F&S. Additionally, there has not been a decision made about whether it is appropriate to require LEED Platinum projects for campus. That is an open item for discussion.
* Incentivize sustainable and organic practices on campus agricultural lands. This has not been addressed; however, there are efforts to slow the impact of non-point source pollution from South Farms.
* The Research Park on campus is a unique area for this campus, developed in partnership with the City of Champaign, and coordinated with the university through a developer agreement. The 2010 iCAP recommendation is to modify the developer agreement in the future to incorporate the principles of the iCAP. In June 2010, the Executive Director of F&S said, “As UA negotiates the next UIRP agreement I suggest that the goals of the Climate Action Plan be considered and where appropriate incorporated into the development agreement.” To which the Vice President for Technology and Economic Development replied “Yes agreed. We have already discussed this conceptually with developer. If you have specific examples or issues let me know.”
* Purchase at least 30% of food from local sources within 100 miles by 2015. – in progress through Housing
* Develop and promote a “local foods network” and innovative production options. – in progress through the County Board

## iCAP Portal land and food projects:

1. [Responsible Stewardship of Campus Land](https://icap.sustainability.illinois.edu/project/responsible-stewardship-campus-land)
   1. [Sustainable Agricultural Practices](https://icap.sustainability.illinois.edu/project/sustainable-agricultural-practices) 
      1. [Carbon Sequestration](https://icap.sustainability.illinois.edu/project/carbon-sequestration)
      2. [Growing Local Foods](https://icap.sustainability.illinois.edu/project/growing-local-foods)
         1. [Orchard Downs Community Gardens](https://icap.sustainability.illinois.edu/project/orchard-downs-community-gardens)
         2. [Sustainable Student Farm](https://icap.sustainability.illinois.edu/project/sustainable-student-farm)
         3. [Tomato Processing and Packaging](https://icap.sustainability.illinois.edu/project/tomato-processing-and-packaging)
         4. [Woody Perennial Polyculture (WPP) Research Site](https://icap.sustainability.illinois.edu/project/woody-perennial-polyculture-wpp-research-site)
   2. [Sustainable Landscapes Plan](https://icap.sustainability.illinois.edu/project/sustainable-landscapes-plan)
      1. [Committee on Natural Areas](https://icap.sustainability.illinois.edu/project/committee-natural-areas)
      2. [Native Plantings & Prairies](https://icap.sustainability.illinois.edu/project/native-plantings-prairies)
         1. [Native Plants at Arboretum](https://icap.sustainability.illinois.edu/project/native-plants-arboretum)
         2. [Orchard Downs Multifunctional Landscape (ODMFL)](https://icap.sustainability.illinois.edu/project/orchard-downs-multifunctional-landscape-odmfl)
         3. [Prairie Restoration at Florida & Orchard](https://icap.sustainability.illinois.edu/project/prairie-restoration-florida-orchard)
         4. [Small Prairie at Natural Resources Building](https://icap.sustainability.illinois.edu/project/small-prairie-natural-resources-building)
         5. [The Illinois Path](https://icap.sustainability.illinois.edu/project/illinois-path)
         6. [Vet Med Prairies](https://icap.sustainability.illinois.edu/project/vet-med-prairies)
         7. [Woodland Plants at NRB](https://icap.sustainability.illinois.edu/project/woodland-plants-nrb)
         8. [Campus Honors House](https://icap.sustainability.illinois.edu/project/campus-honors-house)
      3. [Tree Campus USA](https://icap.sustainability.illinois.edu/project/tree-campus-usa)
2. [Reduce Foodwaste](https://icap.sustainability.illinois.edu/project/reduce-foodwaste)
   1. [Enviropures](https://icap.sustainability.illinois.edu/project/enviropures)
   2. [Food Donation](https://icap.sustainability.illinois.edu/project/food-donation)
   3. [Food Waste in the Anaerobic Digester](https://icap.sustainability.illinois.edu/project/food-waste-anaerobic-digester)
   4. [Large-Scale Food Waste Composting](https://icap.sustainability.illinois.edu/project/large-scale-food-waste-composting)
   5. [Vermicompost](https://icap.sustainability.illinois.edu/project/vermicompost)
3. [Sustainable Procurement](https://icap.sustainability.illinois.edu/project/sustainable-procurement)
   1. [Develop Sustainable Purchasing Policies](https://icap.sustainability.illinois.edu/project/develop-sustainable-purchasing-policies)
      1. [Sustainable Food Practices](https://icap.sustainability.illinois.edu/project/sustainable-food-practices)
         1. [Seafood Purchases](https://icap.sustainability.illinois.edu/project/seafood-purchases)
         2. [Confinement-Free Food Purchases](https://icap.sustainability.illinois.edu/project/confinement-free-food-purchases)
         3. [Food Purchases from Local Sources](https://icap.sustainability.illinois.edu/project/food-purchases-local-sources)
            1. [Develop Local Foods Network](https://icap.sustainability.illinois.edu/project/develop-local-foods-network)
         4. [Hormone-Free Food Purchases](https://icap.sustainability.illinois.edu/project/hormone-free-food-purchases)
         5. [Vegetarian-Fed Food Purchases](https://icap.sustainability.illinois.edu/project/vegetarian-fed-food-purchases)
   2. [Sustainable Purchasing Practices](https://icap.sustainability.illinois.edu/project/sustainable-purchasing-practices)
      1. [Dishware at Dining Services Locations](https://icap.sustainability.illinois.edu/project/dishware-dining-services-locations)
4. [Stormwater Management Program](https://icap.sustainability.illinois.edu/project/stormwater-management-program)
   1. [Green Infrastructure](https://icap.sustainability.illinois.edu/project/green-infrastructure)
   2. [Ikenberry Commons Stormwater Plan](https://icap.sustainability.illinois.edu/project/ikenberry-commons-stormwater-plan)
   3. [Construct Tile-Drainage Wetlands](https://icap.sustainability.illinois.edu/project/construct-tile-drainage-wetlands)
   4. [Clean up campus](https://icap.sustainability.illinois.edu/project/clean-campus)

## Questions from the STARS report:

The technical manual for STARS is online at <https://stars.aashe.org/pages/about/technical-manual.html>.

Our report is online at <https://stars.aashe.org/institutions/university-of-illinois-urbana-champaign-il/report/2013-07-31/>. The credit references listed below, are connected with the online report, except that the credits below are from the STARS 2.0 version, and the online report is version 1.2.

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| **Credit** | **Reporting Field** |
| AC-8.1.5 | Is the institution utilizing the campus as a living laboratory in the area of Dining Services/Food? |
| AC-8.1.6 | A brief description of how the institution is using the campus as a living laboratory for Dining Services/Food and the positive outcomes associated with the work |
| AC-8.1.9 | Is the institution utilizing the campus as a living laboratory in the area of Grounds? |
| AC-8.1.10 | A brief description of how the institution is using the campus as a living laboratory for Grounds and the positive outcomes associated with the work |
| OP-1.7 | *Figures needed to determine total carbon offsets:* |
| OP-1.7.1 | Institution-catalyzed carbon offsets generated, performance year |
| OP-1.7.2 | Carbon sequestration due to land that the institution manages specifically for sequestration, performance year |
| OP-1.7.3 | Carbon storage from on-site composting, performance year |
| OP-1.7.4 | Third-party verified carbon offsets purchased, performance year |
| OP-1.7.5 | Institution-catalyzed carbon offsets generated, baseline year |
| OP-1.7.6 | Carbon sequestration due to land that the institution manages specifically for sequestration, baseline year |
| OP-1.7.7 | Carbon storage from on-site composting, baseline year |
| OP-1.7.8 | Third-party verified carbon offsets purchased, baseline year |
| OP-1.8 | A brief description of the institution-catalyzed carbon offsets ("local offsets") program |
| OP-1.9 | A brief description of the carbon sequestration program and reporting protocol used |
| OP-1.10 | A brief description of the composting and carbon storage program |
| OP-1.11 | A brief description of the purchased carbon offsets, including third party verifier(s) and contract timeframes |
| OP-6.1 | Percentage of dining services food and beverage expenditures that are local and community-based and/or third party verified |
| OP-6.2 | A copy of an inventory, list or sample of sustainable food and beverage purchases |
| OP-6.3 | An inventory, list or sample of sustainable food and beverage purchases |
| OP-6.4 | Does the institution wish to pursue Part 2 of this credit (food and beverage expenditures for on-site franchises, convenience stores, vending services, or concessions)? |
| OP-6.8 | A brief description of the sustainable food and beverage purchasing program |
| OP-6.9 | A brief description of the methodology used to track/inventory sustainable food and beverage purchases |
| OP-6.10 | *Has the institution achieved the following?* |
| OP-6.10.1 | Has the institution achieved Fair Trade Campus, College or University status? |
| OP-6.10.2 | Is the institution certified under the Green Seal Standard for Restaurants and Food Services (GS-46)? |
| OP-6.10.3 | Has the institution achieved Marine Stewardship Council (MSC) certification? |
| OP-6.10.4 | Is the institution a signatory of the Real Food Campus Commitment (U.S.)? |
| OP-6.11 | A brief description of other sustainable restaurant and food service standards that the institution’s dining services operations are certified under |
| OP-6.12 | Total annual food and beverage expenditures |
| OP-6.13 | Annual food and beverage expenditures that are local and community-based and/or third party verified |
| OP-6.14 | *Which of the following food service providers are present on campus and included in the total food and beverage expenditure figures?* |
| OP-6.14.1 | Dining operations and catering services operated by the institution are present? |
| OP-6.14.2 | Dining operations and catering services operated by the institution are included? |
| OP-6.14.3 | Dining operations and catering services operated by a contractor are present? |
| OP-6.14.4 | Dining operations and catering services operated by a contractor are included? |
| OP-6.14.5 | Franchises are present? |
| OP-6.14.6 | Franchises are included? |
| OP-6.14.7 | Convenience stores are present? |
| OP-6.14.8 | Convenience stores are included? |
| OP-6.14.9 | Vending services are present? |
| OP-6.14.10 | Vending services are included? |
| OP-6.14.11 | Concessions are present? |
| OP-6.14.12 | Concessions are included? |
| OP-6.15 | The website URL where information about the institution's sustainable food and beverage purchasing efforts is available |
| OP-7.1 | Percentage of total dining services food purchases comprised of conventionally produced animal products |
| OP-7.2 | A brief description of the methodology used to track/inventory expenditures on animal products |
| OP-7.3 | Does the institution offer diverse, complete-protein vegan dining options at all meals in at least one dining facility on campus? |
| OP-7.4 | Does the institution provides labels and/or signage that distinguishes between vegan, vegetarian (not vegan), and other items? |
| OP-7.5 | Are the vegan options accessible to all members of the campus community? |
| OP-7.6 | A brief description of the vegan dining program, including availability, sample menus, signage and any promotional activities (e.g. “Meatless Mondays”) |
| OP-7.7 | A brief description of other efforts the institution has made to reduce the impact of its animal-derived food purchases |
| OP-7.8 | The website URL where information about where information about the vegan dining program is available |
| OP-7.9 | Annual dining services expenditures on food |
| OP-7.10 | Annual dining services expenditures on conventionally produced animal products |
| OP-7.11 | Annual dining services expenditures on sustainably produced animal products |
| OP-8.17 | A brief description of any energy-efficient landscape design initiatives employed by the institution |
| OP-10.1 | *Figures required to calculate the total area of managed grounds:* |
| OP-10.1.1 | Total campus area |
| OP-10.1.2 | Footprint of the institution’s buildings |
| OP-10.1.3 | Area of undeveloped land, excluding any protected areas |
| OP-10.2 | *Area of managed grounds that is:* |
| OP-10.2.1 | Area of grounds managed in accordance with an IPM plan |
| OP-10.2.2 | Area of grounds managed in accordance with a sustainable landscape management program that meets the criteria for this credit |
| OP-10.2.3 | Area of grounds that is managed organically, third party certified and/or protected |
| OP-10.4 | A copy of the IPM plan |
| OP-10.5 | The IPM plan |
| OP-10.6 | A brief summary of the institution’s approach to sustainable landscape management |
| OP-10.7 | A brief description of how the institution protects and uses existing vegetation, uses native and ecologically appropriate plants, and controls and manages invasive species |
| OP-10.8 | A brief description of the institution’s landscape materials management and waste minimization policies and practices |
| OP-10.9 | A brief description of the institution’s organic soils management practices |
| OP-10.10 | A brief description of the institution’s use of environmentally preferable materials in landscaping and grounds management |
| OP-10.11 | A brief description of how the institution restores and/or maintains the integrity of the natural hydrology of the campus |
| OP-10.12 | A brief description of how the institution reduces the environmental impacts of snow and ice removal (if applicable) |
| OP-10.13 | A brief description of any certified and/or protected areas |
| OP-10.14 | Is the institution recognized by the Arbor Day Foundation's Tree Campus USA program (if applicable)? |
| OP-10.15 | The website URL where information about the institution’s sustainable landscape management programs and practices is available |
| OP-11.8 | The website URL where information about the institution’s biodiversity policies and programs(s) is available |
| OP-11.7 | A brief description of plans or programs in place to protect or positively affect identified species, habitats and/or environmentally sensitive areas |
| OP-11.6 | A brief description of identified species, habitats and/or environmentally sensitive areas |
| OP-11.5 | The methodology(-ies) used to identify endangered and vulnerable species and/or environmentally sensitive areas and any ongoing assessment and monitoring mechanisms |
| OP-11.4 | Has the institution conducted an assessment or assessments to identify environmentally sensitive areas on institution-owned or –managed land? |
| OP-11.3 | Has the institution conducted an assessment or assessments to identify endangered and vulnerable species with habitats on institution-owned or –managed land? |
| OP-11.2 | A brief description of any legally protected areas, internationally recognized areas, priority sites for biodiversity, and/or regions of conservation importance on institution owned or managed land |
| OP-11.1 | Does the institution own or manage land that includes or is adjacent to legally protected areas, internationally recognized areas, priority sites for biodiversity, and/or regions of conservation importance? |
| OP-22.16 | A brief description of any food waste audits employed by the institution |
| OP-22.17 | A brief description of any programs and/or practices to track and reduce pre-consumer food waste in the form of kitchen food waste, prep waste and spoilage |
| OP-22.18 | A brief description of programs and/or practices to track and reduce post-consumer food waste |
| OP-22.19 | A brief description of the institution's provision of reusable and/or third party certified compostable to-go containers for to-go food and beverage items (in conjunction with a composting program) |
| OP-22.20 | A brief description of the institution's provision of reusable service ware for “dine in” meals and reusable and/or third party certified compostable service ware for to-go meals (in conjunction with a composting program) |
| OP-22.21 | A brief description of any discounts offered to customers who use reusable containers (e.g. mugs) instead of disposable or compostable containers in to-go food service operations |
| OP-26.6 | *Area of vegetated grounds:* |
| OP-26.6.1 | Area of vegetated grounds, performance year |
| OP-26.6.2 | Area of vegetated grounds, baseline year |
| PA-2.32 | Does the institution have formally adopted plans to advance sustainability in Dining Services/Food? |
| PA-2.33 | Do the Dining Services/Food plan(s) include measurable objectives? |
| PA-2.34 | A brief description of the plan(s) to advance sustainability in Dining Services/Food |
| PA-2.35 | The measurable objectives, strategies and timeframes included in the Dining Services/Food plan(s) |
| PA-2.36 | Accountable parties, offices or departments for the Dining Services/Food plan(s) |
| PA-2.42 | Does the institution have formally adopted plans to advance sustainability in Grounds? |
| PA-2.43 | Do the Grounds plan(s) include measurable objectives? |
| PA-2.44 | A brief description of the plan(s) to advance sustainability in Grounds |
| PA-2.45 | The measurable objectives, strategies and timeframes included in the Grounds plan(s) |
| PA-2.46 | Accountable parties, offices or departments for the Grounds plan(s) |