

VILLANOVA'S SUSTAINABLE DIET



PROJECT DESCRIPTION

This initiative focuses on educating the student body and spreading awareness on the impact of our foods. This includes signage and outreach programs that educate students on the impacts of different foods and diets. Dining services should work to reduce their plastic use in food packaging by switching to reusable options and, if necessary, replace with single use compostable options.

PROJECT UPDATES

Extensive social media outreach efforts have been implemented regarding vegetarian and vegan diets. Coordination efforts are underway with Dining Services to improve and increase vegetarian and vegan diet options in the dining halls.

PROJECT OUTCOMES

- Student education of the benefits for health, animals, and environment when you change your diet.
- Increased access to sustainable options.
- Awareness of not just WHAT we are eating but also WHERE it comes from and packaging.

AFFECTED METRICS



Metric	Metric Description	2021 Key Results
2.1	Prevalence of moderate or severe food insecurity in the university population, based on the Food Insecurity Index.	Reduce food insecurity for Villanova students to no more than 10%.
2.3	Percentage of food disposed of in a non circular manner.	Divert 100% of pre-consumer food waste from landfill or incineration.
9.2	Scope 1 and 2 net greenhouse gas emissions.	Conduct a waste audit and develop an action plan.
12.1	Proportion of total waste disposed of in a non-circular manner.	Divert 100% of pre-consumer food waste from landfill or incineration.
12.2	Percentage of food disposed of in a non-circular manner.	

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AFFECTED METRICS *(CONTINUED)*



Metric	Metric Description	2021 Key Results
13.1	Scope 1 and 2 net greenhouse gas emissions	Develop a plan to reduce scope 1 and 2 emissions to meet the 1.5 IPCC report by 2030. Buy at least 10% of electricity from renewable sources.
14.2	Percent of unrecycled waste on campus.	Conduct a waste audit and develop an action plan.
14.3	Proportion of seafood consumed on campus that is sustainably caught or raised and certified sustainable by third party standards.	Assess third party sustainable seafood standards for adoption.