



SUSTAINABLE PRACTICES POLICY

The UC Sustainable Practices Policy establishes goals in nine areas: green building, clean energy, transportation, climate protection, sustainable operations, waste reduction and recycling, sustainable procurement, sustainable foodservice, and sustainable water systems.

CLIMATE PROTECTION

Campuses must develop plans to achieve climate neutrality from direct or indirect emissions by 2025.

Reduce Greenhouse gas emissions to 1990 levels by 2020.



TRANSPORTATION

50% of vehicles for the on campus transportation fleet must be hybrid by 2025.

No more than 40% of students commuting must be in single occupancy vehicles.

30% of commuters must use zero emission vehicles by 2025.



WATER SYSTEMS

All campuses will reduce potable water consumption by 20% by 2020 and 36% by 2025.

Strive to convert to recycled water and efficient irrigation systems.



CLEAN ENERGY

Each campus must reduce their energy use by 2% year over year and have renewable energy supplies installed when cost efficient.

All sites must also obtain 100% clean energy and have 40% of the natural gas combusted as biogas by 2025.

ZERO WASTE



UC PRIORITIZES REDUCE, REUSE, RECYCLE

UC will reduce per capita waste by 25% by 2025 and 50% by 2030.

Locations will strive to achieve 90% waste diversion as soon as feasible.

The sale and procurement of packaging foam will be banned on campuses, with the exception of laboratory materials.

No packaging foam shall be used in foodservice facilities for takeaway containers.

Plastic bags will be eliminated on campus no later than 2021, and disposable single use food accessories will be replaced with reusable foodware.

SUSTAINABLE PROCUREMENT

The University's sustainable purchasing requirements are:

- 100% compliance with required level Green Spending criteria.
- 25% Green Spend as a total percentage of spend per product category.
- 25% Economically and Socially Responsible Spend as a total percentage of addressable spend.



FOOD SERVICES

Strive to procure 25% sustainable food products by 2030.

Certify at least one food service facility as a green business.



SUSTAINABLE BUILDING OPERATIONS AND LABS

Establish and implement an ongoing Green Lab assessment program and assess at least three research groups.



GREEN BUILDING DESIGN

All new buildings receive at least LEED "Silver" certification. All new buildings will strive to achieve "Gold" certification.

New buildings will strive to be constructed to outperform CBC energy standard by at least 30%.

