



## UC Berkeley Hillel Food and Sustainability Guidelines

Beginning January 2019, Berkeley Hillel is implementing a new sustainability policy in response to the growing crises of our climate, food systems, and animal welfare. We believe that Jewish values compel us to take drastic steps as an institution and to educate our stakeholders about these issues in order to affect change wherever possible. We strive to live by, and empower others to live by, the values of *baaal taschit* and *tzaar baalei chayim* — to avoid unnecessary destruction and the suffering of animals wherever we can.

The following guidelines are a framework that we have developed, with the assistance of Hazon and the Jewish Initiative for Animals, in order to realistically abide by these values. We use a set of guidelines instead of a formal policy to acknowledge the imperfect nature of the world we live in and to allow flexibility in our decision making, where we find it necessary. Berkeley Hillel adheres to the tenets of “**reducitarianism**,” a belief that, among other things, there is a more substantial benefit in a large segment of the population making gradual changes, rather than only a smaller segment of the same population making radical changes. As an institution influencing people at a crucial developmental period of their lives, Berkeley Hillel seeks to instill lifelong practices, rooted in Jewish values, in those who engage with our program.

“It is not our responsibility to finish the work of perfecting the world, but you are not free to desist from it either” - Rabbi Tarfon, Pirkei Avot 2:21

### Eggs

- Eggs purchased for Hillel programming should be of the highest available welfare. Ideally, this includes pasture-raised, a third-party certification, and, when possible, locally raised. Brands can be checked on [buyingpoultry.com](http://buyingpoultry.com).

### Meat (Chicken and Beef)

- All meat served at Hillel programs must be certified as Glatt Kosher.
- We are committed to reducing the amount of meat served, both in the number of meat meals served, and in the quantity of meat served at those meals.
- Meat alternatives will always be served alongside meat options. This is done to expose our community to delicious alternatives, get people used to the idea of serving less meat, and sure that people who choose not to eat meat can have the same culinary experience without feeling “othered.”
- We are in the process of switching to higher welfare kosher meat. The vast majority of kosher meat is raised in factory farms with little regard for animal welfare. We feel that this type of kosher meat is in direct violation of *tzaar baalei chayim* and, while technically kosher, does not enable us to adhere to our Jewish values. Due to the limited supply and prohibitive cost of the meat we want to provide, this is an ongoing process.

## **Fish**

- Fish served at our programs should be wild-caught from sustainable fisheries.
- Every effort should be made to avoid purchasing species of fish whose populations are in decline. For a list of appropriate fish to buy and serve and more information regarding sustainable fisheries, we consult Seafood Watch, <https://www.seafoodwatch.org/>

## **Dairy**

- Only hechshered kosher dairy products will be used in Berkeley Hillel's Dairy kitchen
- Organic dairy products are highly favored
  - When organic kosher dairy products are unavailable, Kashrut takes precedence
- Dairy alternatives should be offered any time dairy is served

## **Dry/Frozen Goods**

- Organic options should be favored
- GMO corn and soy products are discouraged
- Products without added sugars are favored
- Local products are strongly favored
- Whole wheat bread products are favored over those with processed wheat and commercial yeast
- Products with less packaging are encouraged
- Products with preservatives, natural/artificial flavorings, added colors, and other unnatural food additives are discouraged.

## **Food Waste**

- Every effort should be made to minimize the amount of food waste created
- Food scraps from food preparation will be composted
- Leftover food should be offered to students and community members at events
  - Reusable containers are encouraged (look into an incentive program)
  - Only compostable to-go containers will be offered by Berkeley Hillel
- Further leftovers can be eaten by others in the building, donated to a local nonprofit (currently partnering with Daily Bread), or composted

## **Food Service**

- Reusable tableware should be used whenever possible and is available in the kitchenette
- Single-use tableware and disposables purchased by Berkeley Hillel will be compostable whenever possible
- Reusable tablecloths should be used instead of single-use alternatives
- Single-use aluminum serving pans should be discouraged in favor of reusable hotel pans