

CORE DEMANDS DRAFT

Please add comments with any feedback, questions, concerns! The goal is to have these ready to present to admin by Spring of 2019.

We, Shred the Contract, demand that WWU's administration commit to creating a self operated dining system for WWU rather than renewing our contract with Aramark or contracting out with another corporation. During the transition to and creation of a self operated dining system, WWU administration must do the following:

- **Workers Rights**

1. Work with the current WWU dining union during the transition to self-op in order to protect and preserve the union.
2. Continue Western's relationship with Kulshan Supported Employment, which supports disabled employees in our dining halls.
3. Re-hire all current dining staff if they wish to continue their employment with dining; ensure that seniority and pay rates are maintained.
4. Provide educational resources to part time and student workers about unionization and what that process entails.

- **Real Food**

1. Prioritize stakeholder input (e.g. from student religious and cultural/ethnic organizations) in menu planning and use accurate labeling to ensure that food meets the needs of historically marginalized groups while avoiding cultural appropriation.
2. Continue to increase Western's Real Food percentage annually, which was established as a goal when WWU's president signed the Real Food Campus Commitment in 2016. ("Real Food" is food that meets standards created by the Real Food Challenge of fair labor practices, environmental sustainability, animal rights, and local sourcing). Prioritize increasing plant based options and educating students about the environmental, health, and ethical benefits on plant based diets.
3. Maximize the amount of food that can be saved and donated, rather than thrown away.

- **Transparency and Accountability**

1. Ensure that information about ingredient sourcing is available to students who request it.
2. Make sure that food labeling is accurate so that folks with dietary and cultural restrictions can eat food that meets their needs.
3. Implement at least once annual forums during which students can give feedback and ask questions about decisions being made for WWU dining.
4. In order to be accountable to students, the self-op system will work with the Food Systems Working Group (FSWG), a committee of students, faculty, admin, and dining staff, which aims to implement the Real Food Campus Commitment.

- **Food Security**

1. Create a task force focused on identifying and addressing food insecurity on our campus.
2. Publish a resource that clearly lays out resources for food insecure students. This resource should be distributed to all incoming freshman as well as incoming transfer students.

- **Racial Justice**

1. Prioritize working with local PoC-owned businesses when catering any university event.
2. Increase funding and support for Vendor's Row restaurants; explore options to expand Vendor's Row.