The Real Food Calculator, developed by the non-profit Real Food Challenge (RFC), represents a third-party standard used by over 130 institutions of higher education. RFC defines “real food” as being ecologically sound, humanely raised, community based, or fair. The rigorous standards for each category were developed in tandem with the Association for the Advancement of Sustainability in Higher Education (AASHE). The Carleton RFC Calculator project is a joint effort between the Center for Civic and Community Engagement, Sustainability Office, and Bon Appétit. Student workers analyzed all September and January Bon Appétit invoices in order to keep track of how much “real food” Carleton purchases annually and to make informed decisions about how Bon Appétit can shift its purchases toward more “real food.” Below are highlights from the 2018/2019 results:

2019 results: 22% Real Food

Real Food Breakdowns by Category:

- **Poultry:** 0% Real Food A, 29% Real Food B, 71% Conventional
- **Seafood:** 0% Real Food A, 45% Real Food B, 55% Conventional
- **Meat:** 0% Real Food A, 17% Real Food B, 83% Conventional
- **Dairy:** 0% Real Food A, 0% Real Food B, 100% Conventional
- **Grocery:** 0% Real Food A, 4% Real Food B, 96% Conventional
- **Baked:** 0% Real Food A, 0% Real Food B, 100% Conventional
- **Beverages:** 0% Real Food A, 8% Real Food B, 92% Conventional
- **Tea/coffee:** 100% Real Food A, 0% Real Food B
- **Eggs:** 0% Real Food A, 9% Real Food B, 91% Conventional
- **Produce:** 19% Real Food A, 13% Real Food B, 68% Conventional

Light green: Real Food B, signifies that the food item fulfills one RFC standard.
Dark green: Real Food A, signifies that the food item fulfills at least two RFC standards.

Real Food 2017-18 vs. 2018-19

Where to go from here?
- Focus on partnerships for locally sourced bread/baked items
- Shift to more local poultry/meat and dairy products
- Increase organic beverage options in Sayles
- Equal Exchange avocados
- Buy real veggie sausage
- Involve students in product shift research

For more complete findings or any questions or comments, contact richardsonk@carleton.edu.