



Resolution 11-16

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Authored by:	The Vegan Club, The Environmental Society, Asian Students Association, Black Student Nurses Association, Art of Living Club, Nursing Constituency Council, UTA Volunteers, Muslim Students Association
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Sponsored by:	Arya Banait, Victoria Tran, Apoorva Arya
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Date Submitted:	2011-09-23
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Date Considered:	0000-00-00
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Committee:	
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Action:	
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Result:	
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Remarks:	
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Whereas:	A number of students on campus are vegans and/or vegetarians,
Whereas:	A number of students' religious beliefs require them to be vegetarian, or require their meat to be prepared with specific methods (see Appendix #1-4), and as these methods are not readily available to all institutions--these students often end up looking for purely plant-based (vegan) options,
Whereas:	More and more health organizations are recommending a plant-based diet as a preventative method to help reduce the risk of some of our most common diseases caused by animal products (see Appendix #3-4),
Whereas:	A number of students on campus are becoming increasingly aware of the health and environmental problems associated with pesticides used in

	conventional food production and genetically modified organisms,
Whereas:	A number of students on campus do not wish to support the mistreatment of animals on factory farms,
Whereas:	A number of students on campus suffer from allergies to dairy, eggs, wheat/gluten, nuts, and/or soy,
Whereas:	All of the above mentioned students rely on food labels and ingredients to ensure they are meeting their dietary needs and restrictions,

Whereas:	The Connection Café and the Food Plaza offer limited vegan and vegetarian dining options and the vegan station in the Connection Cafe is not reliably open with vegan options,
Whereas:	As consumers, students have a right to know what is in their food so they can make informed choices, but the Connection Cafe and the Food Plaza have no ingredient lists/food labels readily available, nor are the employees informed about the food they are serving,
Whereas:	A number of students are, therefore, left with no option but to prepare and get their own food to school. This can be time consuming and inconvenient, especially during exams,
Whereas:	A number of students are affected by one/more of the above listed and also happen to live on campus. Although these students do not benefit from the majority of the food offered, they are required to pay the same amount of money for a meal plan as other students because the meal plan is required with their dorm costs,

Be It Therefore Resolved That:	A greater variety of vegan dining options, as well as more allergen-friendly options, be <u>reliably</u> offered in the Connections Café and the Plaza and the University Center during dining hours, with at least one vegan entree at each meal,
Be It Therefore Resolved That:	The nutritional quality of the food be taken into account--whole foods high in nutritional content, such as whole grains, legumes, fruits, and vegetables, be the basis of the dishes offered.
Be It Therefore Resolved That:	A greater number of organic (and local, if possible) ingredients be used in the food served on campus,
Be It Therefore Resolved That:	Lists of ingredients, nutritional value information (e.g. vitamins, iron, sodium, calories, carbohydrates, sugar, and fiber content, etc.), and labels (indicating whether food is vegan, organic, Kosher, Halaal, gluten-free, dairy-free, egg-free, nut-free, and/or soy-free) be reliably provided for all food items sold on campus,

Be It Therefore Resolved That:	Employees working in the Connections Café and the Plaza should be strongly encouraged to be more familiar with the food they are serving.
Be It Therefore Resolved That:	If food options provided are insufficient in satisfying a student's dietary requirements, they be exempt from the requirement to purchase the student meal plan, or are offered a reduced cost student meal plan.

Appendix:

1. Kosher Certification: <http://www.koshercertification.org.uk/whatdoe.html>
2. Muslim Consumer Group: http://www.muslimconsumergroup.com/ingredient_types.html
3. Hindu Vegetarianism: <http://www.flex.com/~jai/articles/hinmeat.html>
4. Ahimsa (Key in Jainism, Hinduism, and Buddhism):
<http://www.himalayanacademy.com/resources/pamphlets/AhimsaNonViolence.html>
5. Physicians' Committee for Responsible Medicine: <http://www.pcrm.org>
6. American Dietetic Association: <http://www.eatright.org>