

Recognizing Outstanding Service Excellence



Scott Cochrane
Food and Nutrition

Ecole Copen from Food and Nutrition submitted the following nomination...

I would like to nominate Scott Cochrane for a Golden Rose Award. Scott is the buyer for Food and Nutrition, who purchases the majority of the raw goods made into meals here at OHSU. I have worked with Scott for the past 5 years on tracking sustainability for Food and Nutrition. I recently worked on a grant where we featured our new program using Carmen Ranch, Grass-Fed Beef from Willowa, Oregon and discovered some amazing things in the process. In 2010, Scott went out on a limb and initiated a conversation with Carmen Ranch to see if we could work out a deal where we would purchase her whole cows for a discounted rate as opposed to the conventional methods of purchasing single cuts from multiple sources of cows from a distributor. Cory and Scott, together, had to find a butcher and processor that would take on her cows and process them in a way that made sure her beef was kept separate from conventionally raised. This was to ensure that we ended up with the grass-fed, hormone and antibiotic-free, Food Alliance Certified beef we were paying for and committing to; beef that would serve the health of our customers and the environment. They found Fulton, a small, family based subsidiary of Sysco, in NE Portland that was willing to process and wholesale the butchered cows. I found out during the process of writing this grant that no wholesaler was willing to take Carmen Ranch's account until OHSU committed to buying their cattle. It was our commitment that then helped Cory and her family go from \$27,000 to \$238,000 in wholesale sales in just one year's time. This increase in business has stabilized our source of incredibly high-quality, sustainably raised, affordable beef as well as Carmen Ranch's income. They have now hired a part time employee and have been able to expand their business to bring another women-run ranch on as a 2nd supplier of equally high-quality, grass-fed beef. As for our budget, Scott has worked with the kitchen production team to switch out expensive cuts of conventionally grown meat to lower cost grass-fed cuts with just a few menu changes that have been widely accepted. He has managed to keep the program's costs neutral. So many big institutions will tell you there is no way to afford this kind of meat, and Scott has figured it out. This kind of innovative thinking is paving the way for supporting the infrastructures that are absolutely necessary if we are going to shift our food system away from eating at the cost of human and environmental health to eating food that is grown conscientiously and does more good than harm. Cory Carmen was quoted saying, "If only a few more institutions were willing to make the kind of commitments that OHSU has made, the possibilities are endless." Thank you Scott for all you have done to support sustainable agriculture in Oregon.

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