

# The **Sustainability Management and Reporting Tool (SMART)**

is a comprehensive tool that documents baseline sustainability performance, suggests customized next steps and tracks performance in four key areas:

- Energy
- Water
- Waste
- Healthy & Sustainable Food & Environments







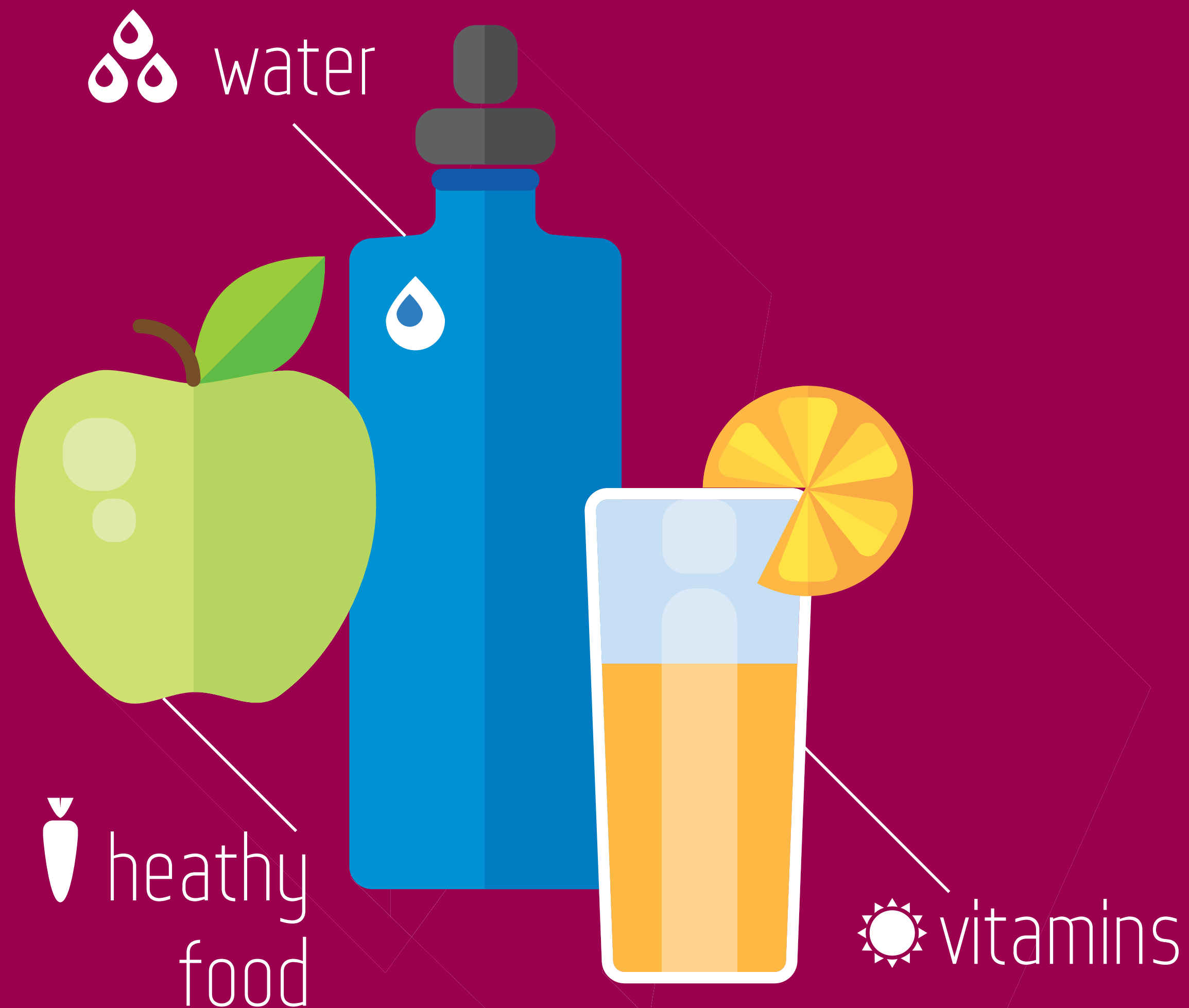
Chefs in our test kitchen develop recipes to meet these criteria in delicious fashion! Mindful offerings meet stringent nutritional criteria based on the Dietary Guidelines for Americans.

Each meal:

- is limited in calories
- has fewer than 30% of calories from fat
- has fewer than 10% of calories from saturated fat

**Look for the Mindful icon to indulge in the healthy and delicious items offered at each meal.**





Look for the section of your c-store offering healthier items made with whole grains and reduced fat and calories. You may also find organic and gluten-free items in this section.



# gluten free

We are happy to serve foods made without gluten-containing ingredients and protect guests from cross-contact. Chefs work closely with customers to meet special needs such as a gluten-free diet.



Vegan offerings contain no meat, fish, eggs, milk or other animal-derived products such as honey. Look for the menu icon to find vegan items daily.



**Look for the menu icon  
identifying vegan foods.**







Menu items with the vegetarian icon contain no meat, fish or poultry, nor any meat products such as soup base. Our vegetarian offerings meet the needs of lacto-ovo vegetarians, and may include eggs and/or dairy products. Vegan items are also offered for those who wish to avoid all animal products.

**Look for the menu icon  
identifying vegetarian foods.**





**Our Sustainability  
Student Promotions  
coordinators are an  
integral part of  
our sustainability  
efforts on campus.**

Propose, Implement & Measure  
Sustainability efforts on campus  
in collaboration with Sodexo's  
Better Tomorrow Plan.



**Engaging their  
peers to make a  
difference.**



# Servathon - United to Fight Hunger in Our Communities

April is dedicated to focusing our combined attention on the fight against hunger through volunteer efforts, fundraisers, canned food drives, food donations and more.







This month we are asking you to help us STOP Hunger by donating to our food drive. Thousands of locations across the country are joining us in this community outreach event.





# FRESH FROM THE FARM



From field to fork and without ever leaving campus. It doesn't get more local than food grown right here. We are proud to work with the campus community to grow and serve food from our campus garden.





# Herb Garden

The discovery of America itself is linked to Western civilization's search for easier access to rare spices and herbs. Columbus was searching for easier access to rare spices and herbs when he unveiled the New World. You do not have to be explorer to enjoy the delights of fresh herbs. Our campus herb garden opens the door to a world of flavor in our very own "backyard."



Farmer's Markets bring the idea of local home for many of us. That is why we work closely with our local suppliers to feature locally grown products at campus Farmer's Markets.

FRESH PRODUCE







Locally Grown



We are committed to sourcing 30% of our products from your community from local and small businesses by 2015!



FOR YOUR  
PLANET



# Sustainable Fish and Seafood

By 2015 100% of our fish and seafood will be sustainable.  
We do not purchase any at risk species.







# Local Dairy

All of our fluid milk is purchased from local dairies that do not use rBST.



# aspretto

## Going forward by giving back.

### Featuring:

- 100% Fair Trade USA certified coffee
- 100% USDA certified organic and ethically sourced Numi Teas
- 10% post consumer fiber cups
- Fair Trade sugar in recyclable paper printed with vegetable dyes





# Organic Farmers

- Emphasize using renewable resources
- Conserve water and soil
- Do NOT use antibiotics or hormones
- Do NOT use most conventional pesticides or fertilizers with synthetic ingredients

**Look for the menu icon  
identifying organic foods.**







The windows in our dining room allow us to enjoy a tremendous amount of natural light while dining. Natural light not only provides a more comfortable environment, it also reduces our energy usage.



To save energy,  
we only turn our  
equipment on when  
it is needed and  
turn it off as soon  
as we are done  
using it for the day.



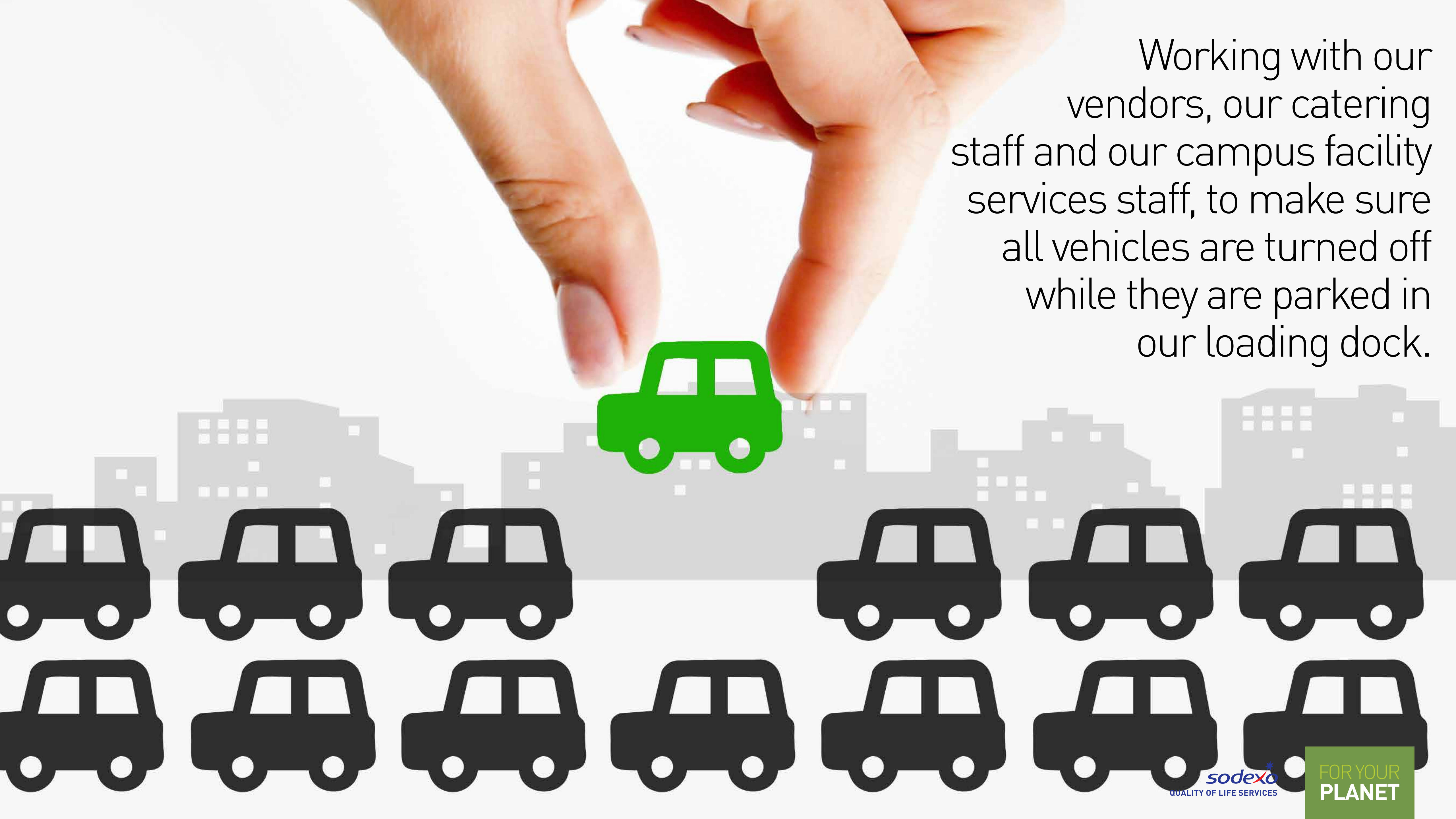


Where feasible we have replaced our incandescent bulbs with compact fluorescent bulbs to reduce our energy consumption.





Working with our vendors, our catering staff and our campus facility services staff, to make sure all vehicles are turned off while they are parked in our loading dock.





# Recycling

On campus we recycle the following products:

- Cardboard
- Glass
- Aluminum
- Paper
- Plastic

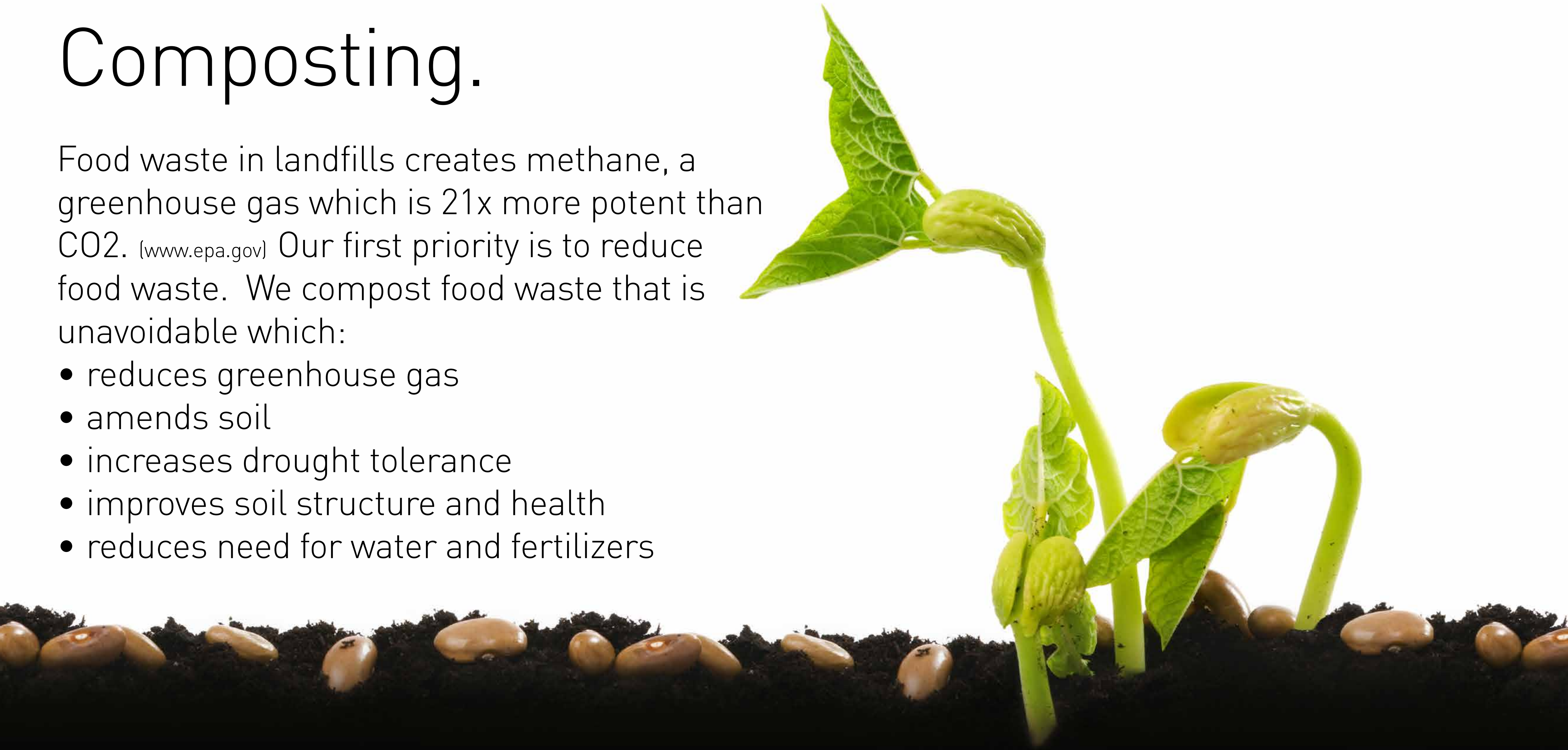




# Composting.

Food waste in landfills creates methane, a greenhouse gas which is 21x more potent than CO<sub>2</sub>. ([www.epa.gov](http://www.epa.gov)) Our first priority is to reduce food waste. We compost food waste that is unavoidable which:

- reduces greenhouse gas
- amends soil
- increases drought tolerance
- improves soil structure and health
- reduces need for water and fertilizers





# WEIGH the



**Did you know that 40% of the food produced in our country is wasted?** Weigh the Waste Events raise awareness about food waste and its impact on the environment. Frequent campaigns allow us to compare results and hopefully see a decline.



# **We are a trayless campus.**

Customers without trays typically waste less food and beverages. It is also a healthier approach to eating, as we all know that at times our eyes are bigger than our stomach. Trayless dining also reduces the amount of water and detergents needed to wash trays - and saves energy too!







# LeanPath

The LeanPath kitchen waste tracking system records and tracks all of the food waste from our kitchen. This helps us to identify and change practices which result in food waste. On average, Sodexo has experienced a 40% decrease in kitchen food waste when the LeanPath system is in place.





## Xprss Nap Dispensers save energy and waste.

The napkins are made of 100% recycled paper and the dispenser will encourage customers to take (and waste) less napkins. Energy is saved because less power is used to recycle paper products than to create them from virgin material.



The APEX management approach uses technology to establish each foodservice operation's "rack-to-guest ratio." By monitoring and improving this ratio, the system helps reduce the amount of water and energy used at each facility, and improve total operational efficiency.





## Bulk Condiments

Individual packets of condiments are useful in some instances, but they result in extra waste. If you are dining on site or you can add the sauce to your item before you leave, please use the bulk dispensers to reduce our waste.





# Fryer Oil Recycling for Biofuel

French fries to fuel. Indeed, our fryer oil is recycled into biodiesel that is used to power a variety of vehicles - from delivery fleets to farm equipment.





Choose to Reuse is a reusable container program designed to reduce waste and help achieve Sodexo's Better Tomorrow commitments by replacing single-use disposable food and beverage containers with reusable containers.





The environment and your pocketbook win! Bring your own reusable cup to purchase coffee or a fountain soda on campus and receive a discount at every location, every time.





**We offer china dishes  
in our dining locations.**

This reduces waste  
associated with using  
disposable containers.  
Dining in? Be sure to  
use china. We also use  
china at our catered  
functions on site.





The image features three tall, vertical stacks of paper, likely representing a large volume of printed documents. The stacks are positioned on the left side of the frame, extending from the bottom to the top. The paper appears slightly aged or off-white. The background is a bright blue sky with scattered white clouds. On the right side of the image, there is a block of white text.

To save paper,  
we use paper  
with recycled  
content and we  
print on both  
sides whenever  
possible.





92% of the cleaning chemicals that Sodexo uses are “Green Seal” certified, concentrated or sustainable.







All it takes are a few simple  
steps to more sustainable  
catered events.

We use china serveware whenever possible.

We strive to eliminate bottled beverages  
by replacing them with pitchers of  
drinks and reusable glassware.



Each season we unveil a catering menu that highlights the season's bounty. Not only does it increase variety, it also features food that is in season.

