# MINDFUL MEETS HEALTHY CRITERIA FOR SALT, FAT, SUGAR... making eating healthy, delicious!







## Degan and Vegetarian Options





OFFERED DAILY ON CAMPUS. LOOK FOR THE SYMBOLS WHEN MAKING YOUR CHOICES!







#### FOOD RECOVERY NETWORK

We are proud to support our campus' Food Recovery Network Chapter by donating surplus perishable food to charity.







#### FOOD RECOVERY CERTIFIED

We are proud to be Food Recovery Certified for our efforts to donate surplus perishable food to charity.









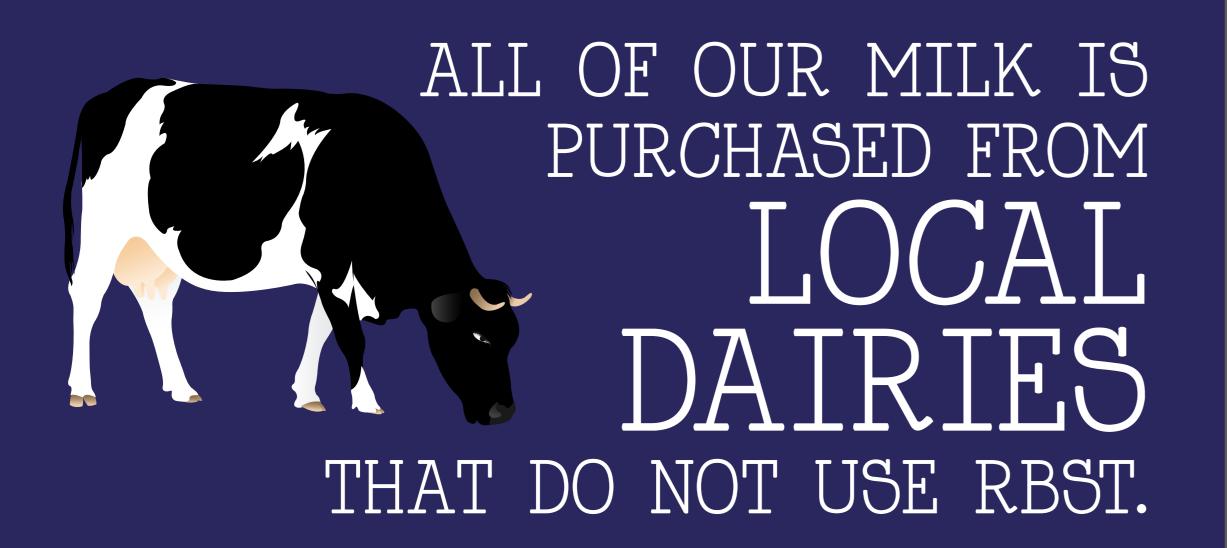


### Going forward by giving back.

100% FAIR TRADE CERTIFIED ASPRETTO COFFEE AND 100% USDA CERTIFIED ORGANIC AND ETHICALLY SOURCED NUMI TEAS.









We are committed to sourcing:

sustainable fish and seafood.

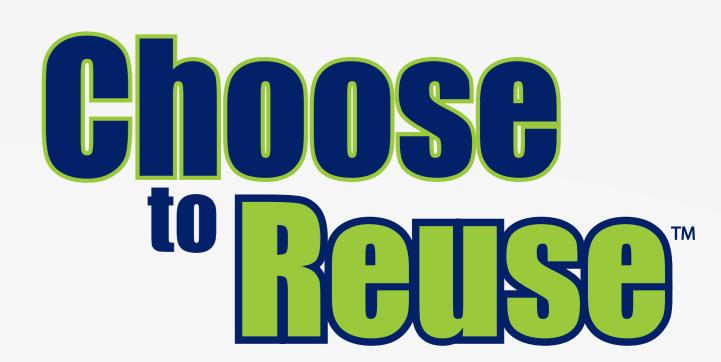
CAGE FREE SHELL EGGS BY 2015.

of our eggs will be from cage-free hens by 2020.

### EAT. WASH. REPEAT.

REUSABLE CLAMSHELL PROGRAM

REDUCES WASTE







#### STOP HUNGER FOOD DRIVES

Our annual STOP Hunger food drive benefits our local food bank









# SODEXOHAS BEENIN DIVERSITYINC'S TOP 5 FOR SIX CONSECUTIVE YEARS

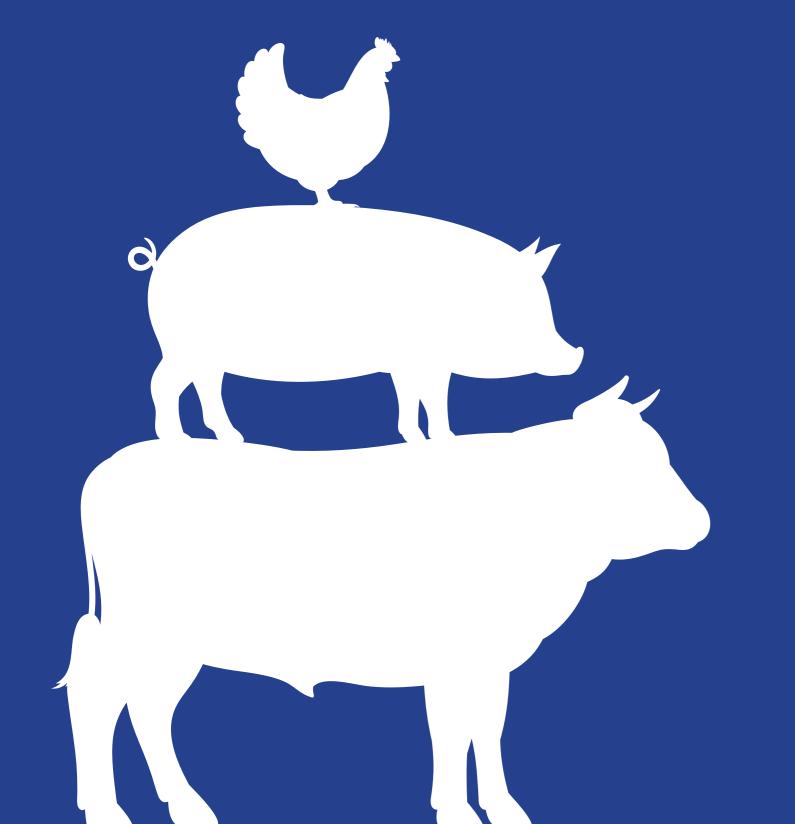




### DAYLIGHTING Natural light reduces our energy usage and provides a better dining atmosphere.







#### DONATING FOOD WASTE TO ANIMALS

Kitchen food waste is donated to local farmers for use as animal feed.



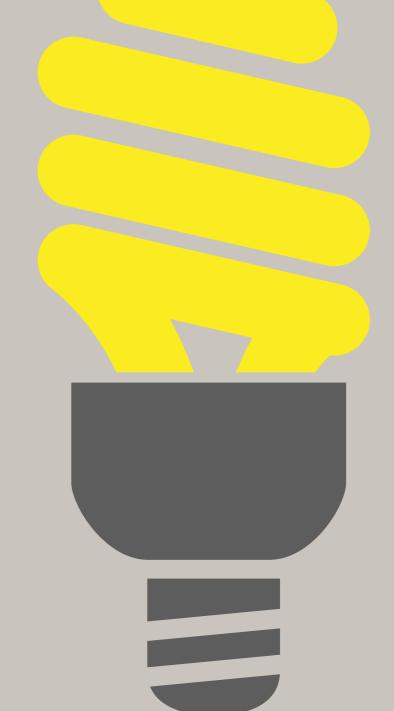


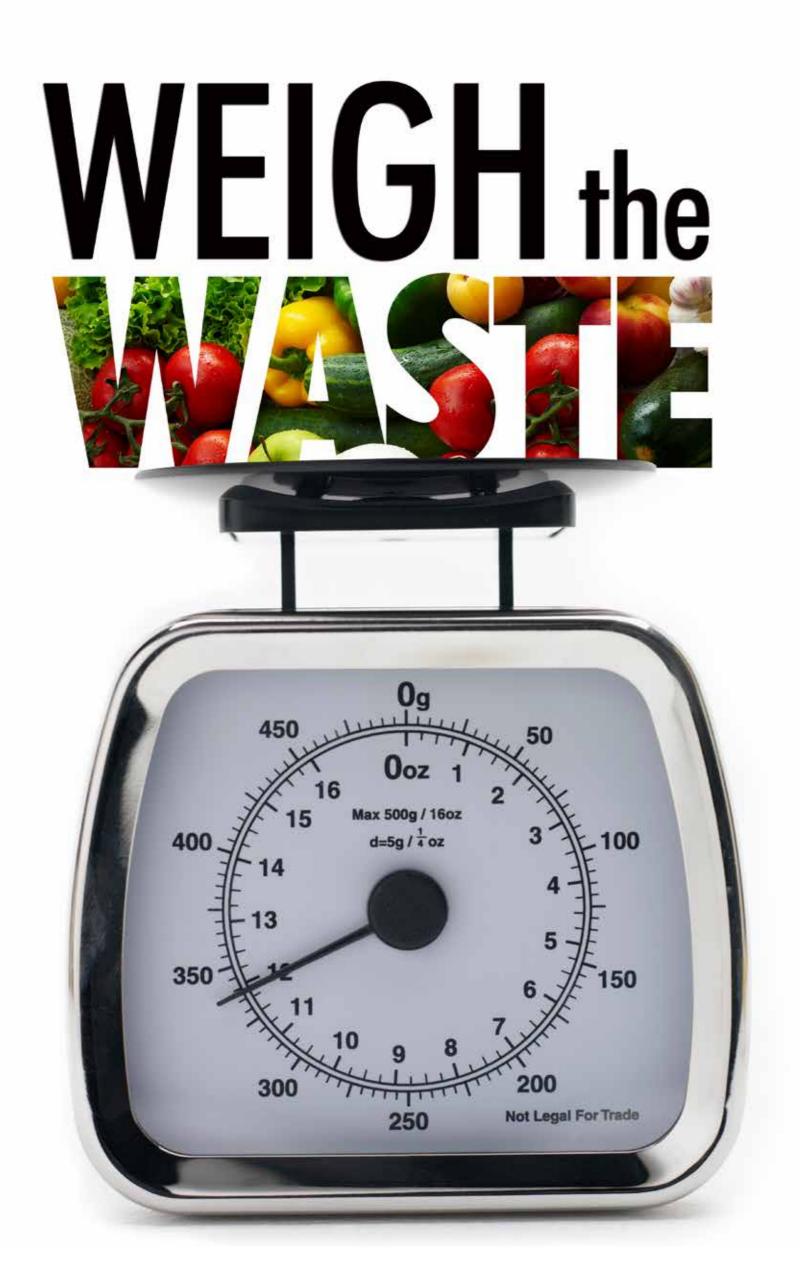
# REPLACING INCANDESCENT LIGHTS WITH CFL BULBS

WHERE FEASIBLE WE HAVE REPLACED OUR INCANDESCENT BULBS WITH COMPACT FLOURESCENT BULBS TO REDUCE OUR ENERGY CONSUMPTION.







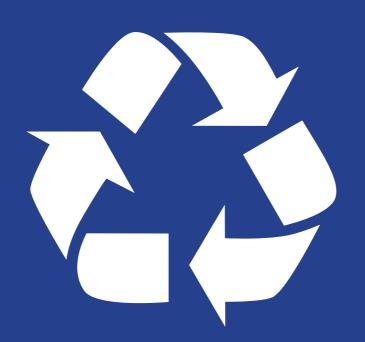


WEIGH THE WASTE EVENTS
RAISE AWARENESS ABOUT
FOOD WASTE AT DINING
LOCATIONS AND AIM TO
REDUCE FOOD WASTE





#### NAPKINS ARE MADE OF 100% RECYCLED PAPER AND DISPENSED ONE AT A TIME TO REDUCE WASTE

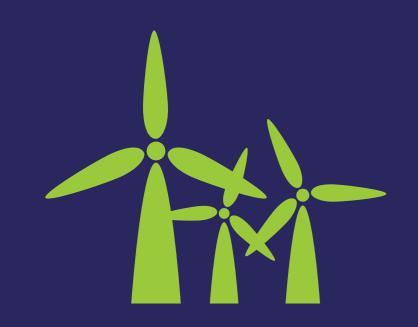






## S.M.A.R.

WE USE THE SUSTAINABILITY MANAGEMENT AND REPORTING TOOL TO MONITOR SUSTAINABILITY PERFORMANCE FOR ENERGY, WATER, WASTE, HEALTHY AND SUSTAINABLE FOOD AND ENVIRONMENTS.











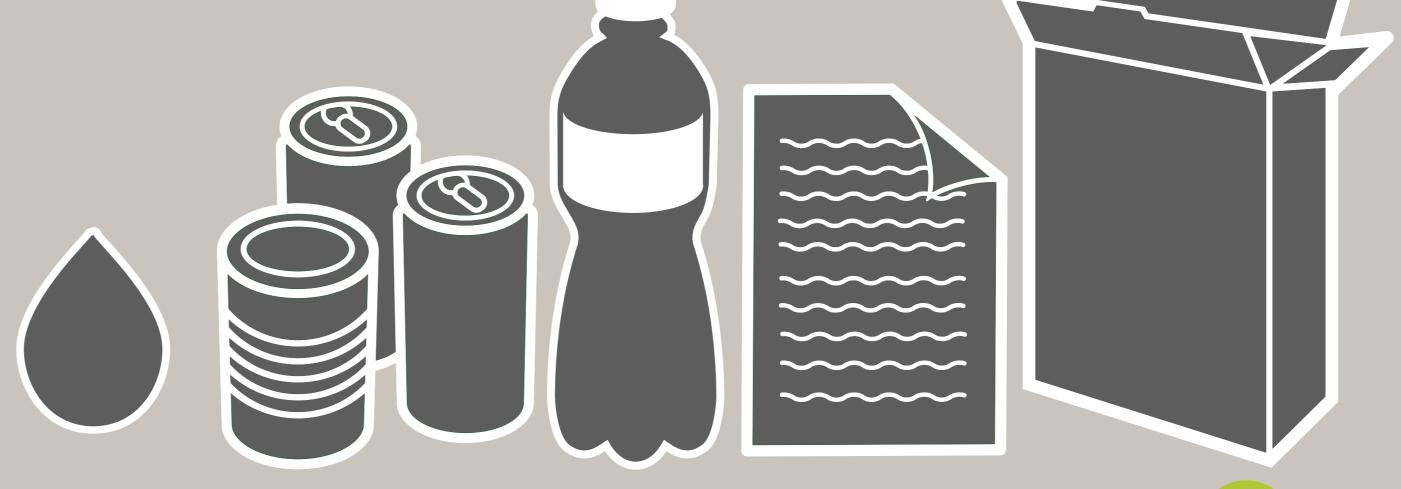




# Recycling 23

RECYCLING CONSERVES ENERGY, WATER AND RESOURCES.

PLEASE JOIN US IN RECYCLING ON CAMPUS.







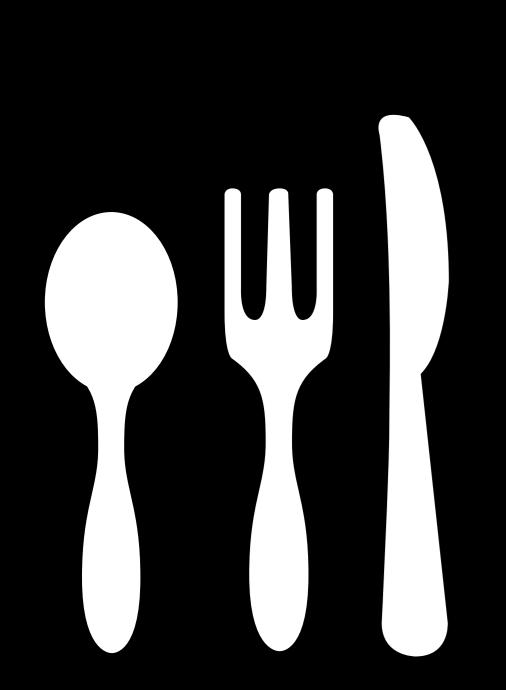
# Composting

We compost our food waste which reduces our environmental impact and creates healthy soil









### Reusable Serviceware

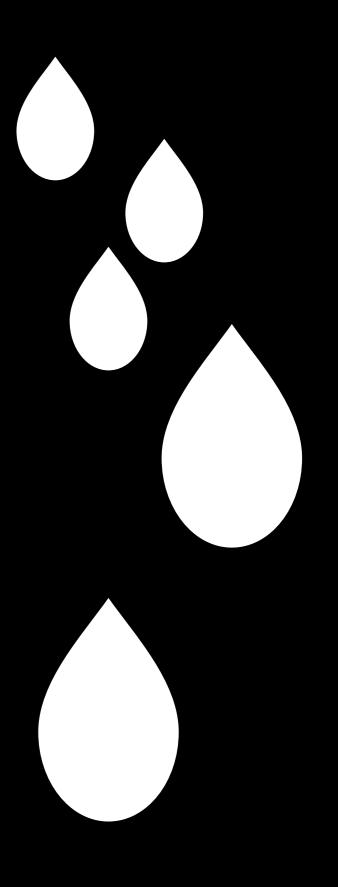
REUSABLE DISHWARE AND UTENSILS REDUCE WASTE





### Trayless Dining

TRAYLESS DINING REDUCES THE AMOUNT OF WATER AND DETERGENTS USED, SAVES ENERGY AND REDUCES WASTE









# Campus Garden CAMPUS GROWN!

We use produce grown right here on campus.





### ON/OFF PROTOCOL



We save energy by turning equipment on and off only as needed.





## Fryer Gil Recycling for Biofuel

French fries to fuel. Our fryer oil is recycled into biodiesel that is used to power a variety of vehicles





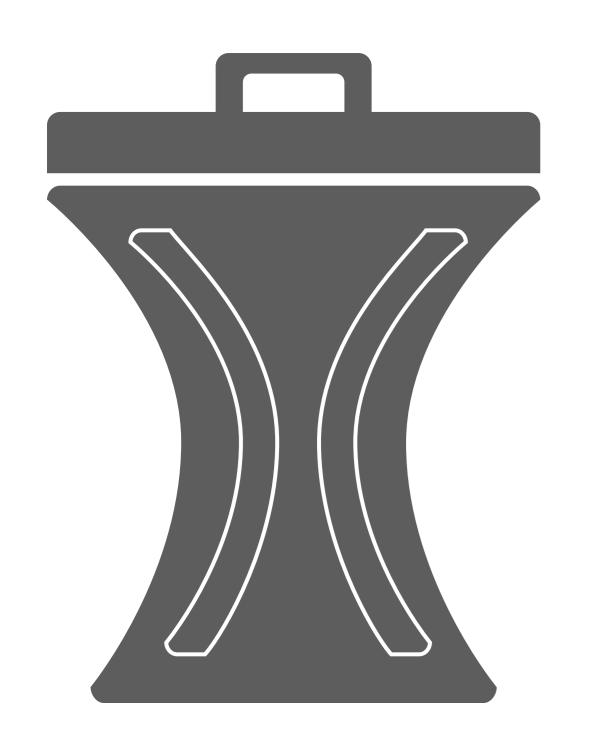
# BULK CONDIMENTS Bulk dispensers reduce packaging waste







#### OUR LEANPATH KITCHEN WASTE TRACKING SYSTEMS MEASURES OUR FOOD WASTE AND ALLOWS US TO IDENTIFY WAYS TO REDUCE WASTE IN THE KITCHEN.







## A B X



APEX DISHWASHING TECHNOLOGY SAVES WATER AND ENERGY AND REDUCES DETERGENT PACKAGING WASTE





# TURNING OFF OFFICE \* EQUIPMENT AT NIGHT

We turn off all of our printers and computers at night to save energy.







## Sustainable Office Practices

We print double-sided on paper made with recycled content to conserve resources.





# Reusable Mug/Bottle with discount

DISCOUNTS FOR REUSABLE MUGS ENCOURAGE REUSE AND SAVE MONEY TOO.







# Real Food Challenge unites students for just and sustainable food.

We're focused on food that is local/community based, fair, ecologically sound and humane.

REALFOODCHALLENGE.ORG





### Vegan Options



OFFERED DAILY ON CAMPUS.

LOOK FOR THE SYMBOLS WHEN MAKING YOUR CHOICES!





## Vegetarian Options



OFFERED DAILY ON CAMPUS.
LOOK FOR THE SYMBOLS WHEN
MAKING YOUR CHOICES!



