

A close-up photograph of a beekeeper wearing a white protective suit and a mesh veil. The beekeeper is holding a wooden frame from a beehive, which is densely populated with bees. The background is a soft-focus green, suggesting an outdoor setting. The text '2023' is centered above the main title.

2023

# **ANNUAL SUSTAINABILITY REPORT**

CAROLINA DINING SERVICES

# A NOTE FROM CDS



The Carolina Dining Services (CDS) team understands its responsibility in integrating sustainability into everyday operations in order to achieve success and promote a sustainable culture.

Campus dining programs have a considerable impact on many resources, including food, water, waste, energy and building construction. CDS strives to reduce its impact through several initiatives, which include increasing selection of local and third-party certified offerings, minimizing waste stream and reducing water and energy usage.

At Carolina Dining Services, we work to foster partnerships within the campus community to garner support and participation in our sustainability initiatives. Conscientious of the fact that dining services always have opportunities for improvement, CDS continually seeks to implement new initiatives and evolve current ones to achieve greater success in sustainability with each passing academic year.

\*Please note some sustainable initiatives were paused/reduced during the COVID-19 pandemic.

Please feel free to share your comments or ideas with us.

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# PROGRAM HIGHLIGHTS

*Sustainability goes beyond “just food” - our holistic approach addresses waste stream, energy consumption, resource + facility management, as well as education, promotion + awareness.*

**Sustainability Manager** | In March 2022, we introduced our new full-time Sustainability Manager, Victoria Hill. She works with our team, student groups, and UNC departments to incorporate sustainable initiatives into the overall dining program. They are also available to the campus during educational tabling sessions to engage students, highlight environmentally-related holidays and promote our ongoing sustainability efforts.

**North Carolina & Local Purchasing** | We prioritize purchasing locally within 250 miles of campus, with an emphasis on NC farmers, whenever the supply chain allows. In the 2021-2022 academic year, 26% of our residential purchases were sourced from our home state!

**Composting** | We offer front of house composting and compostable packaging in our main dining locations, along with educational signage to explain to guests how to properly sort their waste. We also compost trim waste in our back-of-house operations, and all food returned to the dish return in Chase and Top of Lenoir.

**Real Food Challenge** | We partner with a group of students each semester to audit our purchases to ensure at least 20% of our food purchases qualify as “Real Food” based on strict third party standards around local, fair, humane, and environmentally sustainable qualifiers.

**Food Donations** | We donate leftover food to local organizations like the Inter Faith Council and Carolina Cupboard whenever possible.

**Food Waste Messaging** | We promote consumer awareness and responsibility by developing specific collateral and programming (including signage at dish machines, Wipe Out Waste events, and Pick Your Portion) to encourage students to “think before they take.”

**Sustainable Menu Items** | We implement and maintain continuous sustainable menu options including but not limited to grass-fed burgers, organic yogurt & bananas, local dairy & chicken, and North Carolina produce and seafood whenever possible. We also partner with Larry’s Coffee to exclusively offer organic, Fair Trade, and locally-roasted coffee in our dining halls.

**Local Restaurant Partnerships** | We partner with local restaurants to integrate a diverse range of ethnic cuisine into UNC retail operations as well as generate a sense of community by providing local businesses an opportunity to interface with students and offer food on campus.

**Surveying** | We keep our finger on the pulse of our campus sustainability initiatives. To determine which of our efforts are most effective and pertinent to the campus community, we solicit feedback from our meal plan customers (at least 5%) through an annual survey; we then review and apply that feedback to future planning.

**Waste Audits** | We host monthly Wipe Out Waste events to collect data on food waste in the dining halls. We also conduct monthly front-of-house composting and recycling audits in our main dining locations to determine contamination rates and common contaminants in the waste streams.

**Vegan, Vegetarian & Plant Based Offerings** | We have a Plant Forward station available daily in both dining halls that provides healthy, nutritious vegan meals during lunch and dinner. Our online menu also has filters for vegan and vegetarian dishes to make plant-based eating even easier.

**Sustainable Design Principles** | We commit to using sustainable design principles in construction projects on campus. This can be shown in reusing existing layouts for new restaurants on campus and repurposing building materials when possible

**BIPOC Farmers** | We partner with several historically underutilized businesses, including Black, Indigenous, and People of Color (BIPOC) farmers in North Carolina including Hines Family Farms, New Ground Farm, and the Piedmont Progressive Farmers Cooperative. In 2023, we will be providing a \$10,000 grant to a nonprofit focused on bringing BIPOC farmers to campus.

## SUSTY TIMELINE

### 2001 - 2010

- Recycled cardboard, bottles and cans
- Used recycled napkins in dining halls
- Recycled fryer oil into biodiesel fuel
- Created pre-consumer composting program
- Hosted annual Farmers' Market
- Eliminated trans-fats in dining halls
- Offered Fair Trade coffee
- Implemented trayless dining program
- Partnered with Interfaith Council on weekly food donations
- Promoted campus awareness + involvement in initiatives via tabling + special events
- Served grass-fed beef weekly in dining halls
- Implemented reusable to-go containers
- Developed reusable mug promotion
- Developed Annual Sustainability Report
- Created Carolina Catering green menu guide
- Utilized bulk dispensers when possible to reduce excess packaging waste

### 2011 - 2013

- Increased energy efficiency (equipment and lighting) in all renovations
- Recycled and reclaimed materials (diningware and counter tops) in Top of Lenoir renovation
- Installed water refill stations in Lenoir Hall
- Implemented digital screen menuing system, eliminating the need for paper menus
- Utilized Green Seal Certified® cleaners
- Partnered with Real Food Calculator Program
- Opened 1.5.0., a retail dining concept focused on utilizing local and third party certified food
- Tracked local food purchases to identify local spending & increased sourcing for menu development based on growing seasons
- Expanded Farmers' Markets to once per semester
- Implemented food waste management processes to identify and eliminate wasteful food production procedures
- Participated (with the Sustainability Office) in the Association for the Advancement of Sustainability in Higher Education's (AASHE®)
- Sustainability Tracking Assessment and Rating System (STARS®)
- Featured Meat "Less" Mondays in dining halls to reduce carbon footprint
- Implemented front of house composting program at largest campus retail location in Lenoir Hall

## 2013 - 2015

- Hosted first Feeding the 5,000 event in higher education, the second within the nation. Awarded the following for the event:
  - 2015 NACUFS Gold Award for Educational Outreach and Sustainability
  - 2015 NACUFS Grand Prize for Educational Outreach and Sustainability
- Performed third-party energy assessment in Lenoir Hall and Chase
- Expanded partnership with Real Food Calculator for biannual review
- Extended Ep Eta partnership to promote composting
- Introduced compostable packaging in main retail operation
- Expanded front of the house composting at largest campus retail location, Mainstreet
- Offered a weekly menu feature of local pork and local/humane chicken in the dining halls
- Offered organic yogurt daily in the dining halls
- Converted to Maola Milk, a Durham-based company, in the dining halls
- Offered organic, fair-trade, locally roasted Larry's Coffee exclusively in both dining halls
- Expanded local restaurant partnerships at the Beach Café and McColl Cafe

## 2016 - 2018

- Partnered with local vendors and campus departments dedicated to sustainability to host 5-week Susty Series educating campus on sustainability initiatives
- Increased transparency in sustainable food purchasing by only ordering local/humane chicken, grass-fed beef, local milk, NC catfish and NC produce when available
- Achieved over 20% Real Food Purchasing for 3RD consecutive year in both dining halls as per Real Food Campus Commitment
- Continued food waste education and outreach with Feeding the 500 event in fall semester
- Partnered with Green Restaurant Association to certify both dining halls and 1.5.0. at Mainstreet as 3-Star Green Certified Restaurants
- Partnered with Southern Season and UNC-CH Edible Campus to provide cooking demo open to the local community
- Increased "Environmentally Friendly" score on the National Association of College and University Food Services' (NACUFS) customer satisfaction survey to 4.09, higher than prior year (4.08) and national average (4.02)
- Expanded compostable packaging options in retail operations, as well as provide an alternative reusable mug for purchase with a sustainability discount at select locations
- Hosted first EatSortWin sustainability campaign. Awarded the following for the event:
  - 2019 NACUFS Silver Award for Educational Outreach and Sustainability

# 2019 - 2021

- CDS reduced the number of plastic bags on campus in our main food court, encouraged customers to minimize waste by bringing their own reusable bag or not using one at all
- Added front-of-house composting to the Student Union
- Removed single use cups from the dining halls diverting over 500,000 cups from the landfill
- Implemented our Choose 2 Reuse campaign. Awarded the following for the event:
  - 2020 NACUFS Gold Award for Educational Outreach and Sustainability
- Increased “Environmentally Friendly” score on the National Association of College and University Food Services’ (NACUFS) customer satisfaction survey to 4.10, higher than prior year (4.09) and the national average (3.99).
- Carolina Dining Services continues to partner with the Office of Undergraduate Research as students examine the history of the Real Food Challenge (RFC) on UNC’s campus, looking for alternatives to RFC, and interviewing stakeholders in the NC Food System with the goal of achieving over 20% Real Food purchasing in both dining halls as per the Real Food Campus Commitment.
- Increased educational opportunities about sustainable/plant forward dining options.
- Partnered with Midway Community Kitchen to provide a hands on cooking class for UNC-CH’s Business and Finance for Student Affairs
- Partnered with Southern Season and UNC-CH Edible Campus to provide a cooking demo open to the local community
- Developed vibrant and unique plant-based (vegetables, whole grains, beans, etc.) options.
- Encouraged all future incoming brands to provide sustainable packaging, when available.
- Expanded partnership with UNC Edible Campus to identify and execute educational opportunities



# 2021 - 2022

- In March 2022, we hired a full-time Sustainability Manager to manage, increase, and improve sustainability initiatives into our overall dining program.
- Eliminated Styrofoam Chick-Fil-A cups from on-campus locations.
- Added back of house composting in Bojangles.
- We began a CDS Farmers Market in the fall to bring local vendors to our campus community and bring students closer to their local food system. The markets will continue in 2023 on a monthly basis during the academic year.
- Farm Stand events were started in the fall to increase access to local produce and foods on South Campus.
- New educational signage on local purchasing, composting, and recycling was installed in both dining halls and in other main dining locations. We now have a map of our North Carolina partners in Chase!
- CDS Sustainability Internship Program was introduced in the fall to gain student feedback on our initiatives and further our sustainable dining program through education and outreach.
- Increased “Environmentally Friendly” score on the National Association of College and University Food Services’ (NACUFS) customer satisfaction survey to 3.81, higher than prior year (3.59) and the national average (3.73).
- Carolina Dining Services continues to partner with the Office of Undergraduate Research as students examine the history of the Real Food Challenge (RFC) on UNC’s campus, looking for alternatives to RFC, and interviewing stakeholders in the NC Food System with the goal of achieving over 20% Real Food purchasing in both dining halls as per the Real Food Campus Commitment.
- Introduced produce and grocery options to Rams Market which can be purchased in a new Plus Swipe Program in order to increase food access on South Campus.



# 2021 - 2022

- Increased partnerships with campus sustainability organizations and hosted several collaborative events focused on promoting our sustainable efforts. Some new partners include the Food Recovery Network, UNC Sustainability Coalition, and Compost Mates.
- Assisted in founding the UNC Sustainability Coalition, which brings together student organizations, faculty, and university departments working towards creating a more sustainable campus.
- This summer, we partnered with the Piedmont Progressive Farmers Cooperative, a member-owned co-op of small and underserved farmers, to exclusively serve their pastured eggs during summer orientation. We continue to purchase from them during the academic year when available.
- We began hosting monthly Wipe Out Waste events in Chase Dining Hall to collect data on food waste in the dining halls. We also conduct monthly front-of-house composting and recycling audits in our main dining locations to determine contamination rates and common contaminants in the waste streams.
- Conducted an energy audit of Lenoir to examine energy efficiency of appliances and determine next steps of renovations and appliance replacements.
- Continued to research options for accepting SNAP benefits at Rams Market.





## 2023 - 2024 GOALS

### **Innovative Sustainability Practices and Education**

- Work to develop and bring new innovative programs to campus such as SNAP benefits, improved local & sustainable purchasing metrics, a CDS beehive, educational hydroponics systems, and more.

### **Reusable To Go Program Analysis**

- Research ways to track rentals and returns. Explore new partners/programs to improve reusable to go program. Research options for implementing reusable to go program in retail locations.

### **Creation of Diverse Supplier Purchasing Guide**

- Identify local BIPOC, women, and minority-owned businesses to prioritize for food purchasing.
- Increase total percentage of purchases from historically disadvantaged farmers.

### **Reduce Contamination Levels in Recycling/Compost Waste Streams**

- Continue regular auditing of front of house composting and recycling bins to identify common contaminants and track contamination rates.
- Implement new signage educating students how to properly sort their waste, and conduct regular trainings and educational events for staff and students through the Green Guide program.

### **Expansion of Sustainability Website**

- Expand Sustainability Website to include newsletter content, disposables & waste diversion guide, local sourcing, and other related information.

### **Establish Monthly Staff Sustainability Training**

- Provide sustainability training monthly to our managers and staffs focused on different topics around responsible purchasing, waste prevention/diversion, efficient operations, and more.

# RESPONSIBLE SOURCING



*We understand the power and centrality of food in our daily lives and recognize that the foods we choose to serve have a direct impact on our health, culture, environment and local economies. We are committed to changing the culture of food by nourishing guests with menus that emphasize sustainable, fresh, whole foods that are raised, grown, harvested and produced locally whenever possible. With each passing year, we seek to find new ways to enhance sustainable food sourcing and educational touch points.*

## NC PURCHASING

We are dedicated to local food, which strengthens and supports small farms and local economies, increases the ease of food traceability, and reduces overall carbon output. Over the last several years, CDS has increased partnerships with North Carolina producers and distributors. Approximately 26% of our residential dining purchases in the 2021-2022 academic year were sourced in North Carolina, and 44% of our total purchases directly impacted independently owned farms and businesses within 250 miles of campus.



## PARTNER HIGHLIGHTS

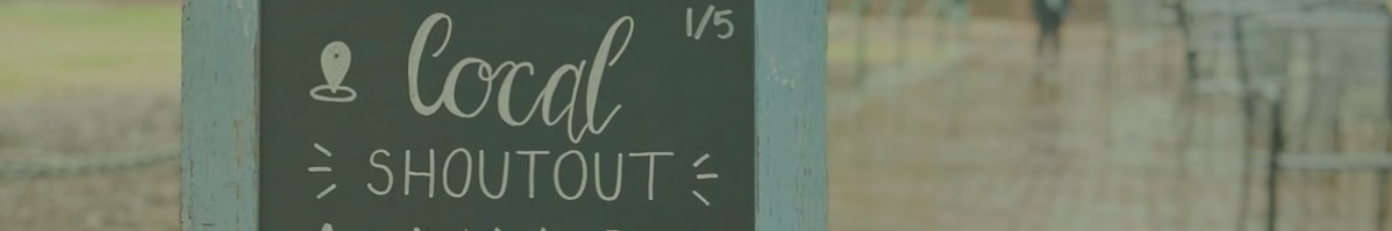
### Notable 2021-2022 North Carolina Purchases:

- We partner with produce distributors and food hubs like Freshpoint Raleigh (\$1,065,934) & 4P Foods (\$53,023) to bring in local fruits and vegetables like apples, bell peppers, greens, peaches and more to the campus community on a regular basis.
- First Hand Foods, a women-owned, B-Corp certified meat cooperative based in Durham provides our dining halls pasture-raised animal proteins, specifically for our breakfast meats. (\$119,682).
- We purchase dairy products from NC-based companies like Maola Milk (\$130,596) and Homeland Creamery (\$42,021).
- Manhattan Bakery, located in Durham, provides most of the bread in our dining halls. (\$145,306).
- We serve exclusively Larry's Coffee in the dining halls. Their coffee is organic, Fair Trade, and locally roasted in Durham! (\$47,573).
- Joyce Farms, located in Winston-Salem, NC, provides us with all of our locally raised chicken.
- This summer, we partnered with the Piedmont Progressive Farmers Cooperative, a member-owned coo-op of small and underserved farmers, to exclusively serve their pastured eggs during summer orientation.

### Real Food Challenge

We partner with UNC students to regularly audit our sustainable food purchasing through the Real Food Calculator Program, which sets strict third-party standards qualifying foods as local, fair, environmentally sustainable, and humanely raised. Since the signing of the Real Food 1.1 Campus Commitment in April 2016, we have been dedicated to maintaining over 20% "Real Food" purchases for the dining halls with consistent improvement each year. In September 2021, 21.47% of our food purchases qualified as Real Food, and approximately 11% of purchases were sourced from women- and minority-owned businesses.





# SUSTAINABLE FOOD PURCHASING

- We purchase products from within a 250-mile radius of campus, with preference given to North Carolina vendors, whenever the quality and quantity meets our need and financial parameters.
- We seek out third-party certified options, including Organic, Fair Trade, humane, grass-fed, Animal Welfare Approved, and “Best Choice” as defined by Monterey Bay Seafood Watch.
- North Carolina seafood is served regularly in the dining halls, and we purchase exclusively NC shrimp and catfish whenever the supply chain allows.
- We partner with local vendors who integrate seasonally available local foods, energy efficient transportation, and sustainable growing techniques into their operations.

## Vegan & Vegetarian Offerings

We offer vegan and vegetarian options at every meal period in the dining halls, with a 4-week rotating vegan menu at our Plant Forward Stations in Chase and Top of Lenoir. The menu introduces a wide variety of vegan-friendly proteins, such as seitan, tempeh, soy nuggets, polenta and legumes, and utilizes new cooking techniques to enhance overall flavor and appearance. The Plant Forward station was designed not only to increase vegan offerings but to ensure nutritionally complete meals that appeal to herbivores and carnivores alike.

## Menu Transparency

- We provide transparency in sustainable food purchasing by only ordering local chicken, organic bananas, grass-fed burgers, locally sourced dairy, organic yogurt, cage-free eggs, and locally roasted organic, Fair Trade coffee whenever the supply chain allows.
- We utilize digital menu boards and filters on our website to identify foods with locally sourced, organic, vegan, vegetarian, and sustainable seafood ingredients.
- We update our Local Products chalkboard in Chase biweekly to list the current local ingredients that can be found in the dining hall.

# COMMUNITY ENGAGEMENT

*We regularly engage in community outreach in order to spread awareness of our efforts in sustainability as well as to educate and garner participation in our programs. We make it a top priority to partner with student-led environmental groups and other campus and community organizations on shared initiatives.*

## 2022 PARTNERS

Student Dining Board  
UNC Sustainability Coalition  
Sustainable Carolina  
Office of Waste Reduction & Recycling  
Institute of the Environment  
Edible Campus  
Carolina Cupboard  
Food Recovery Network  
Compost Mates  
Meantime Coffee  
EcoStudio Internship Program  
Vegans for Peace  
Arts Everywhere  
Carolina Center for Public Service  
Real Food Challenge

## HIGHLIGHTS

- We partner with the UNC Office of Waste Reduction and Recycling to seek out cross-promotional opportunities for waste-related initiatives, obtain and exchange waste diversion statistics, and organize recycling and composting pick-ups.
- We partner with Sustainable Carolina to gain insight into top campus sustainability initiatives and to provide the office with food and beverage purchasing data.
- We table at campus sustainability events in collaboration with groups such as Sustainable Carolina and Edible Campus to share information on our programming and engage with students. This fall, we participated in the Sustainability Social and Harvest Moon Festival!
- We meet weekly with our Student Dining Board to discuss new and innovative sustainable dining initiatives.
- We work with a student group to audit our food and beverage purchasing through the Real Food Challenge.
- We participate in community outreach events as a team, including service events with Habitat for Humanity, TABLE NC, Farmer Foodshare, and the Carolina Community Garden.

## EVENTS & OUTREACH

- **CDS Farmers Markets** | We began hosting farmers markets in the Chase Plaza as a way to improve food access on south campus and allow students to get closer to their local food supply chain. Our local vendors provide produce, plants, baked goods, coffee, and more!
- **Farm Stands** | To supplement our farmers markets in bringing more food to south campus, we began Farm Stand events in partnership with student organizations to sell locally sourced produce and other goods to the campus community at affordable prices. All leftover produce is then donated to the Carolina Cupboard!
- **Wipe Out Waste** | We host monthly tabling events in Chase Dining Hall to educate students on the impact and prevalence of food waste, while also collecting data on the amount of waste per person and the most wasted menu items.
- **Ramsgiving** | Our annual Ramsgiving event is a service-centered dinner celebration that provides students the opportunity to get involved with and give back to our community. This year, students could speak with four local service organizations like TABLE NC and the Carolina Cupboard to explore volunteer opportunities in the Chapel Hill area. We also partnered with the Brown Bag Ministries to make and donate over 1,100 sandwiches!



# WASTE DIVERSION

*We recognize the massive amount of discarded material produced by the food industry every day. It is with this in mind that we aggressively pursue waste reduction initiatives. We are committed to finding new ways to divert waste from landfills by reducing and reusing materials whenever possible.*

## DEFINITIONS

**Waste Diversion** is the process of deferring waste from landfills. The recovery rate equals the total weight of recycling and compost divided by the total weight of all waste (trash, cardboard, compost, bottles and cans). We track our waste diversion via the OWRR's Waste Recovery Trend Report (2019-20).

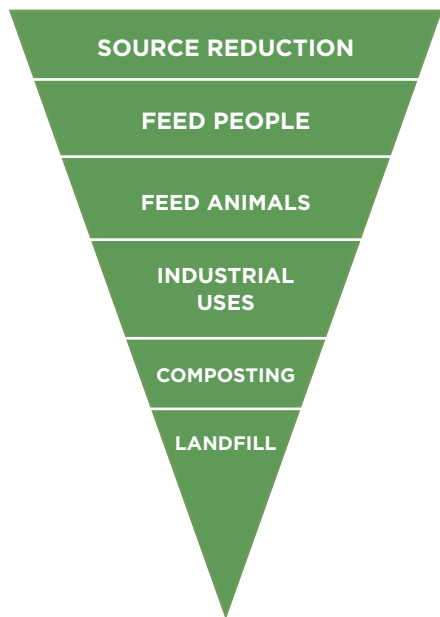
## WASTE PREVENTION

- Reusable to-go containers in the dining halls have entirely eliminated the use of disposable containers for take-out meals.
- Beverage discounts in select locations for reusable cups & mugs. Our Choose 2 Reuse campaign was awarded a 2020 NACUFS Gold Award for Educational Outreach in Sustainability.
- Utilize digital screens for menus and advertisements to reduce use of printed menus and paper signage.
- Purchase bulk dispensers to reduce packaging, e.g. beverages, condiments, cereals.

## WASTE DIVERSION

- Offer metal, glass and plastic recycling bins in all dining locations and paper recycling bins in offices.
- Recycle cardboard boxes from food deliveries at all locations.
- Compostable napkins and compostable straws in all locations.
- Front of house composting system, compostable packaging, utensils and cups available in the Student Union, lobby of Chase Hall, and in Mainstreet and Beach Café, two of our main food courts.
- Pre-consumer food waste composting at the Beach Café and Mainstreet and pre- and post-consumer food waste composting in both dining halls.
- Front of house composting and recycling audits are conducted monthly to identify common contaminants in the waste streams.

# EPA FOOD RECOVERY HIERARCHY



**The EPA's Food Recovery Hierarchy prioritizes different management strategies to prevent and divert food waste.**

## HERE'S WHAT WE DO:

### Source Reduction

- Employ a food waste management process to identify, track and eliminate wasteful procedures.
- Track food production every meal to better forecast future purchasing.
- The Pick Your Portion campaign aims to reduce food waste by encouraging students to request the portion size that best fits their needs. Students can now request half portions at several stations in the dining halls, reducing the chance for leftover food being sent to the dish return.

### Feed People

- Partner with the Food Recovery Network to donate leftover food to the Carolina Cupboard & Inter Faith Council.
- When high quality ingredients are left over at the end of a meal period, they are repurposed into our menu the following day.

### Feed Animals

- A future opportunity!

### Industrial Uses

- Fryer oil is filtered at both dining locations for extended life and then recycled into biodiesel. We recycled 4,560 gallons of cooking oil in 2022!

### Composting

- Pre-consumer composting in both dining halls, Bojangles, & Beach Café.
- Post-consumer composting in both dining halls, Lenoir Mainstreet, and the Student Union.



## FOOD WASTE AWARENESS & EDUCATION

In the United States, food waste and loss accounts for 30-40% of the food supply, and 18% of total methane emissions from the landfills. We incorporate food waste education into our programming, and have several strategies for communicating the importance of reducing food waste to the student body.

### WIPE OUT WASTE

In Fall 2022, we began hosting Wipe Out Waste events monthly; these plate waste audits conducted in Chase Dining Hall allow us to educate students on the impact and prevalence of food waste in residential dining and collect information on the amount of food wasted per student and most commonly wasted menu items. We survey participants on the reasons for their leftover food, and use this information to provide culinary recommendations and inspire new initiatives like Pick Your Portion.

### EAT SORT WIN

This fall, we hosted Eat Sort Win, a social media campaign that raises awareness of food waste and educates the community about composting and recycling, incentivizing engagement with a basketball tickets sweepstakes. This campaign was first started in 2018, and was awarded the 2019 NACUFS Silver Award for Educational Outreach in Sustainability.

# FOOD ACCESS

*As a food services provider, we recognize that we have a duty to incorporate initiatives that increase and improve access to affordable, nutritious food on our campus while also providing additional resources to food insecure students.*

## HIGHLIGHTS:

- Weekly donations of leftover food to the Inter Faith Council (IFC) in partnership with the Food Recovery Network. Excess food is donated to the Carolina Cupboard and IFC when available and as needed.
- We work to increase access to food on South Campus through new programming such as our CDS Farmers Markets and Farm Stands.
- This fall, Rams Market began offering produce and grocery items that can be purchased with a Plus Swipe!
- Our team is researching options to accept SNAP benefits at Rams Market.

## MEAL DONATION PROGRAM

- 500 Meal Swipes are donated annually to Student Affairs & the Office of Financial Aid to be distributed at their discretion to students experiencing food insecurity.
- Two Meal Plans of 14 meals per week, or similar use opportunity plans, are donated annually to Housing or Student Affairs to be assigned by semester to students at their discretion.

## FOOD INSECURITY FUND

- We donate \$10,000 annually to the Student Dining Board to fund projects of their choice focused on campus food insecurity. In 2022, the Carolina Cupboard received funding to install refrigeration, and the Carolina Community Garden was able to install an automated irrigation system.

# CONSERVATION

*We recognize the critical role water plays in the food and beverage industry. We strive to reduce our impact on the local water supply through various water conservation practices and responsible chemical application. We also strive to incorporate energy efficiency into our dining halls as a means to counter the amount of energy that is consumed to grow, process, package, and distribute food products. We also aim to integrate sustainable construction and design elements into new or renovated locations.*



## TRAYLESS DINING

Our trayless dining program allows us to conserve 144,000 gallons of water each year, adding up to approximately 2 million gallons conserved since implemented in 2007.

## EFFICIENT OPERATIONS

- We utilize Green Seal Certified® bathroom, floor, glass and all-purpose cleaners by EcoLab®.
- We turn kitchen hoods off at the end of shifts to reduce the capacity at which the air handlers work.
- Our digital menu boards within dining halls and select retail locations reduce the need for printed menus.

## SUSTAINABLE DESIGN

- We purchase Energy Star-rated equipment in new construction and renovation when affordable and available.
- We incorporate recycled, reclaimed materials, low VOC paints and glues in new construction and renovation. All countertops installed are made with 25% recycled glass!
- We employ more energy efficient lighting by converting to LED lighting at Top of Lenoir and Chase Dining Hall.