

CAROLINA DINING SERVICES



2024

SUSTAINABILITY REPORT

A NOTE FROM CDS

Campus dining programs have a considerable impact on many resources, including food, water, waste, energy and building construction. The Carolina Dining Services (CDS) team understands our responsibility to integrate sustainability into everyday operations by reducing impact through a comprehensive program centered around responsible sourcing, waste diversion, conservation and food access.

CDS also places a strong emphasis on educating our guests on the importance of sustainable food systems. 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.

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PROGRAM HIGHLIGHTS

Sustainability goes beyond just food—our holistic approach addresses waste stream, energy consumption, resource and facility management, as well as education, promotion and awareness.

SUSTAINABILITY TEAM | Our full-time Sustainability Manager, Victoria Hill, and her interns work with CDS, UNC departments and student organizations to incorporate sustainable initiatives into the overall dining program.

AWARD WINNING DINING PROGRAM | In 2024, we won Silver awards in Sustainable Procurement and Waste Reduction through the National Association for College and University Food Services (NACUFS)

LOCAL & SUSTAINABLE SOURCING | We prioritize purchasing locally within 250 miles of campus, emphasizing North Carolina farms and businesses whenever the supply chain allows. We also seek out third-party certified sustainable offerings, such as our partnership with Larry's Coffee to offer exclusively Organic and Fair Trade coffee in the dining halls!

COOLFOOD MEALS & CLIMATE-FRIENDLY EATING | We partner with the World Resources Institute (WRI) to offer Coolfood Meals in our dining halls. Coolfood Meals have low carbon footprints while meeting rigorous nutritional standards, so you can feel confident that your meal is healthy for you and the climate. Our Plant Forward stations in both dining halls also offer daily vegan menu items!



COMPOSTING & FOOD RECOVERY |

We offer front- and back-of-house composting and compostable packaging in our main dining locations and educational resources for guests to learn how to sort their waste correctly. We donate 250+ pounds of surplus food weekly to local organizations like the Inter-Faith Council, Carolina Cupboard, Edible Campus, and Jenna & Friends Animal Sanctuary to divert uneaten prepared foods and produce trim waste from the landfill.

FOOD ACCESS INITIATIVES | We have several programs to increase access to food on campus, including a Meal Donation Program, weekly surplus food donations, monthly Farm Stand events and frequent produce donations to the Carolina Cupboard.

SUSTAINABLE DESIGN PRINCIPLES |

We commit to using sustainable design principles in construction projects on campus, such as reusing existing layouts for new on-campus restaurants and repurposing building materials when possible.



2023-2024 HIGHLIGHTS

This spring, we introduced **COOLFOOD MEALS** onto our residential menus. Coolfood is a certification program created by the World Resources Institute (WRI) to identify recipes with low carbon footprints while meeting rigorous nutritional standards so you can feel confident that your meal is healthy for you and the climate.

PICK YOUR PORTION was introduced in our dining halls in January 2023 as a food waste reduction initiative and allows students to customize their portion as half, standard, or double, depending on their needs. That semester, we saw a 17% decrease in food waste per person and a 37.8% increase in clean plates returned to the dish room compared to Fall 2022!

Our **SUSTAINABILITY WEBSITE** was upgraded, with 20+ pages added with information about our program and how you can get involved.

We introduced a **DISPOSABLES GUIDE** on our website that walks you through how to sort disposable packaging from each of our locations.

In Fall 2023, new **RESTRICTIVE WASTE BIN OPENINGS** were installed in locations with front-of-house composting and recycling to decrease contamination in the waste streams. Compared to the previous academic year, we calculated a 41.6% decrease in the average recycling contamination rate and a 13.7% decrease in composting contamination!

Our monthly **GROWTH NEWSLETTER** keeps the campus community updated on our upcoming events, new sustainability initiatives, features of our current student organization partners and highlights ways to get involved.

Monthly **SUSTAINABILITY TRAININGS** were incorporated into residential teams' pre-shift huddles and manager meetings to increase employee participation and awareness of the program.

Expanded weekly **SURPLUS FOOD DONATIONS** with the Food Recovery Network to three new campus locations: Beach Cafe, Cafe McColl, and La Farm Bakery.

Began partnering with **JENNA & FRIENDS ANIMAL SANCTUARY** in Fall 2023 to donate produce trim waste to feed their 20+ pot-bellied pigs.

Partnered with the **RENEWABLE ENERGY SPECIAL PROJECTS COMMITTEE (RESPEC)** to obtain funding to switch to LED lighting in Lenoir.

2024-2025 GOALS

Research opportunities to **REDUCE FOOD-RELATED GREENHOUSE GAS (GHG) EMISSIONS** through Coolfood meals and other plant-forward menu offerings.

REDUCE CONTAMINATION LEVELS in recycling and compost waste streams through the Green Guide program and other educational initiatives to increase the amount of waste diverted from landfills.

REDUCE THE AMOUNT OF FOOD WASTE generated in residential dining halls compared to Fall 2023 baseline through continued food waste awareness education and food recovery strategies.

INCREASE AWARENESS OF CDS SUSTAINABILITY INITIATIVES through outreach events, educational signage, and social media campaigns.

Partner with campus and community organizations to **PROMOTE INCREASED FOOD SECURITY** and access among the UNC-Chapel Hill community.



RESPONSIBLE SOURCING

We understand the power and centrality of food in our daily lives and recognize that the foods we serve directly impact 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 new ways to enhance sustainable food sourcing and educational touch points.

SUSTAINABLE FOOD

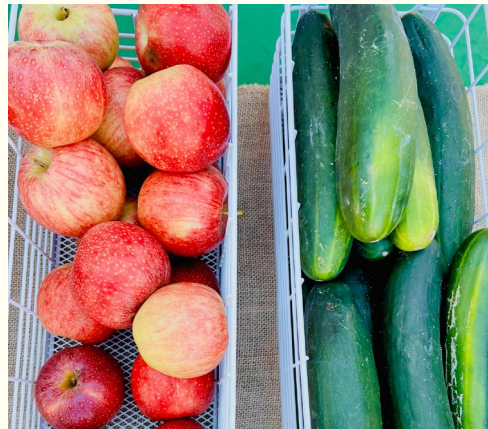
CONSISTENT SUSTAINABLE MENU OPTIONS | We implement and maintain continuous sustainable menu options, including but not limited to organic yogurt and bananas, and North Carolina dairy, produce and seafood whenever possible. We also partner with Larry’s Coffee to exclusively offer organic, Fair Trade and locally-roasted coffee in our dining halls.

THIRD-PARTY CERTIFIED | 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.

LOCAL & SEASONAL FOODS | We work with our regional partners to integrate seasonally available produce into our menus and dining halls. For example, you’ll find Apple Wedge Packers’ apples in the fall and winter and strawberries from Lewis Farms in the spring! Read more below.

SOCIAL IMPACT SUPPLIERS | We purchase from several social impact suppliers, which include enterprises owned by people from marginalized groups, employee-owned/social enterprises, and Certified B Corporations.

MENU TRANSPARENCY | Our digital menu boards and online menu include icons and filters that make it easy for guests to identify foods with locally sourced, organic, vegan, vegetarian, and sustainable seafood ingredients.



LOCAL PRODUCTS

We are dedicated to local food, which strengthens and supports small farms and regional economies, increases the ease of food traceability, and reduces overall carbon output. In the 2023-2024 Academic Year, 17% of the foods in our dining hall directly impacted independently owned farms and businesses within 250 miles of campus!

NC PARTNER HIGHLIGHTS

We partner with produce distributors and food hubs like Freshpoint Raleigh and Farmer Foodshare to regularly offer local fruits and vegetables such as apples, bell peppers, greens, peaches and more to the campus community.

First Hand Foods, a women-owned, B-Corp-certified meat cooperative based in Durham, provides our dining halls with pasture-raised animal proteins, including breakfast sausages and bacon.

We serve exclusively Larry's Coffee in the dining halls, which is USDA Organic, Fair Trade and locally roasted in Raleigh!

We purchase dairy products from NC-based companies like Maola Milk and Maple View Farm.

North Carolina seafood is served regularly in the dining halls, and we often purchase from Mr. Big Seafood on Harkers Island. We buy exclusively NC shrimp and catfish whenever the supply chain allows!



CLIMATE FRIENDLY MENU OFFERINGS

COOLFOOD MEALS | Coolfood Meals have low carbon footprints while meeting rigorous nutritional standards, so you can feel confident that your meal is healthy for you and the climate. Coolfood is a certification program created by the World Resources Institute (WRI). They calculate a dish's carbon footprint by analyzing the agricultural supply chain and land used to produce each ingredient. If the carbon footprint is at least 38% smaller than the average American diet, it is certified as a Coolfood Meal. You can find them by using a filter on our online menus!

PLANT FORWARD | 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 to increase vegan offerings and ensure nutritionally complete meals that appeal to herbivores and carnivores alike.

WASTE DIVERSION

We recognize the massive amount of discarded material produced by the food industry every day. We aggressively pursue waste reduction initiatives and are committed to finding new ways to divert waste from landfills by reducing and reusing materials whenever possible.

WASTE PREVENTION

Reusable to-go containers in the dining halls have eliminated disposable containers for take-out meals.

Provide 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 the use of printed menus and paper signage.

Purchase bulk dispensers to reduce packaging, e.g., beverages, condiments and cereals. .

WASTE DIVERSION

Utilize all relevant strategies from the EPA's Wasted Food Scale to prevent and divert food waste from landfills (continue reading to learn more).

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 main CDS locations.

**excludes third parties like Bojangles, La Farm, and Mad Hatters.*

Front-of-house compost bins and compostable packaging, utensils, and cups are available at Lenoir Mainstreet, Beach Cafe, Chase Hall, and Joe Van Gogh.

Pre- and post-consumer composting is in both dining halls, Lenoir Mainstreet and Beach Cafe. Pre-consumer composting at Bojangles.

Front-of-house composting and recycling audits are conducted monthly to identify common contaminants in the waste streams.



FOOD RECOVERY

The EPA's Wasted Food Scale prioritizes actions that prevent and divert wasted food from disposal based on what is most beneficial to the environment and a circular economy. Here at UNC-Chapel Hill, we utilize all the most preferred pathways that apply to us!

HERE'S WHAT WE DO:

PREVENT WASTED FOOD: 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 of leftover food being sent to the dish return. We employ a food waste management process to identify, track and eliminate wasteful procedures and track food production for every meal to better forecast future purchases.

When high-quality ingredients are left over at the end of a meal period, they are repurposed into our menu the following day.

DONATE: Partner with the Food Recovery Network to donate surplus prepared food from Lenoir Mainstreet, Beach Cafe, and Cafe McColl to the Inter-Faith Council each week. Donate surplus fruits and bakery items to the Carolina Cupboard when available.

UPCYCLE: When high-quality ingredients are left over at the end of a meal period, our culinary team works to incorporate them into the next day's menu to reduce waste. Our Executive Chef Michael Gueiss won a Menu Master award in 2022 for his Low Waste Bowl recipe that features ingredients that would otherwise be composted!

FEED ANIMALS: We donate produce trim waste from the Top of Lenoir salad bar to Jenna & Friends Animal Sanctuary each week! We divert approximately 500 pounds a semester, which is fed to their pot-bellied pigs

COMPOST: Pre and post-consumer composting occurs in both dining halls, Lenoir Mainstreet and Beach Cafe. We compost all food returned on the dish belts in Chase and Top of Lenoir, as well as pre-consumer waste from Bojangles. Since our partnership with CompostNow began in 2017, we have diverted over 6 million pounds of organic materials from the landfill, avoiding over 15 million pounds of greenhouse gas emissions!

ANAEROBIC DIGESTION (with beneficial use of digestate/biosolids): Fryer oil is filtered at both dining locations for extended life and recycled into biodiesel through our partnership with FiltaFry. We've recycled over 15,000 gallons of oil this year, reducing greenhouse gas emissions by about 55,000 pounds.

FOOD WASTE AWARENESS AND EDUCATION

In the United States, food waste and loss accounts for 30-40% of the food supply and 18% of total methane emissions from 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: Our monthly Wipe Out Waste events help us collect data on food waste in the dining halls while raising awareness of the impact and prevalence of food waste on campus and globally. Student surveys allow us to gauge the reasons for leftover food, provide recommendations to the culinary team, and inspire new initiatives like Pick Your Portion.

EAT SORT WIN: Eat Sort Win is our annual social media campaign that raises food waste awareness and educates the community about composting and recycling, incentivizing engagement with a basketball ticket sweepstakes to see UNC play Duke! This campaign started in 2018 and was awarded the 2019 NACUFS Silver Award for Educational Outreach in Sustainability!

COMMUNITY ENGAGEMENT

We regularly engage in community outreach to spread awareness of our sustainability efforts 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.

2023-2024 CAMPUS & COMMUNITY PARTNERS:

Carolina Center for Public Service

Carolina Cupboard

Carolina Union

CJ's Cupboard

Climate Crisis Committee

Community Empowerment Fund

Compost Mates

Edible Campus

Farmer Foodshare

Food Recovery Network

Institute of the Environment

Sustainable Food Hub

Inter-Faith Council

Jenna & Friends Animal Sanctuary

Meantime Coffee

Nutrition Coalition

Office of Waste Reduction & Recycling

Renewable Energy Special Projects Committee

Student Dining Board

Sustainable Carolina

TABLE

UNC Food Insecurity Subcommittee

UNC Sustainability Coalition



HIGHLIGHTS

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 partner with the **UNC OFFICE OF WASTE REDUCTION AND RECYCLING** to seek cross-promotional opportunities for waste-related initiatives, obtain and exchange waste diversion statistics and organize recycling and composting pick-ups.

We table at annual events across campus, such as Sustainable Carolina's Sustainability Social, Edible Campus's Harvest Moon Festival, the Climate Crisis Committee's Climate Action Day and the Carolina Union's Market Days!

EVENTS AND OUTREACH

FARM STANDS | Our monthly Farm Stands are partnerships with various 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 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, allowing students to get involved and give back to our community. This year, students could speak with four local service organizations, including 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!

MONTHLY SPECIAL EVENTS | Our Sustainability Team hosts monthly events highlighting holidays like National Honey Bee Day, America Recycles Day and National Eat Local Day to empower students to learn more about how sustainability relates to their everyday lives.

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:

MEAL DONATION PROGRAM: 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 are donated annually to Carolina Housing or Student Affairs and are assigned by semester to students at their discretion.

WE DONATE \$10,000 ANNUALLY TO THE STUDENT DINING BOARD to fund projects of their choice to address on-campus food insecurity. All students, faculty, and staff are eligible to apply; applications are typically due in March and are marketed through social media and CDS newsletters. Examples of previous grant projects include installing refrigeration units in the Carolina Cupboard and purchasing an irrigation system for the Carolina Community Garden.

WEEKLY DONATIONS of 150+ pounds of surplus prepared 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 also donate approximately two cases of produce to the Carolina Cupboard biweekly, based on their current needs.

We work to **INCREASE ACCESS TO FOOD** on South Campus through monthly Farm Stand events.

The Rams Market **GROCERY PLUS SWIPE PROGRAM** allows students to use their meal plans to build a custom combo of produce and grocery items on South Campus.

Our Sustainability Manager participates in the **UNC FOOD INSECURITY SUB-COMMITTEE** and UNC Food For All Partnership meetings to stay up to date regarding on-campus resources for students facing food insecurity while also sharing CDS's efforts and available resources with campus stakeholders.

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 aim to incorporate energy efficiency into our dining halls to counter the amount of energy 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, which amounts to approximately 2 million gallons conserved since its implementation 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 when possible.

We partner with RESPC to identify potential energy efficient solutions in our dining halls, including a switch to LED lighting in Lenoir thanks to their grant program.

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

20 | Susty Timeline

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.

