

# SJU Dining Service Sustainability

**SJU Dining Service actively works to improve the relationship with the land, the community, and local producers**

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SJU Dining Service recognizes that it is important for us to support sustainable food system activities. Sustainability is an important concept in the 21st century. While over 200 definitions of sustainability exist, a very inclusive one is "the ability to meet the needs of current generations without compromising the resources of future generations" (Our Common Future, 1987). College campuses provide a unique opportunity to demonstrate sustainable approaches to the way we live, from improving aspects of our home to reducing the impact each individual has on the Earth.

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The greening of our dining halls includes conservation of water and electricity, recycling and reusing materials, and purchasing energy saving products. We are seeking to reduce negative environmental impacts and to build a sustainable community and increase productivity while reducing operating costs.

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When possible, we support local farmers by buying food grown within 250 miles of SJU Dining Service. This way, food is fresher for you and we cut down on diesel fuel emissions. CAFF (Community Alliance with Family Farmers) promotes healthy local food, the farmers who grow it, the markets, restaurants, and farm stands that sell it.

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We monitor over-production in our kitchens, work to educate students to "Eat Your Plate" and take what you want, but eat what you take.

### **What are we doing?**

- Purchase food locally
- Offer seasonal menus
- Use computer timed lights in Dining rooms – when not in use, save energy
- Ask Vendors how to minimize packaging in the products we purchase
- Use computer controlled lighting and thermostats
- Install water treatment equipment in all facilities that reduces the need for chemicals in cleaning procedures and extends the life of equipment
- Mandate recycled paper (at least 50% recycled content) for menus, flyers and other collateral material, and printing with soy-based inks
- Conduct annual food audits in the residential dining facilities to build students' awareness of their consumption habits
- Donate unwanted materials
- Help promote Trayless Tuesday

### **What can you do?**

- Turn off lights and appliances when not in use
- Keep heat at an efficient setting
- Keep shades open during sunny days, closed at night
- Keep refrigerator at 38-40 degrees Fahrenheit
- Reduce Waste
- Use of Florescent light bulbs
- Buy recycled products
- In Dining Halls... Take only what you plan to use and eat  
Includes food, paper, napkins, condiment packets, straws, plastic drink tops, and other disposable items (some might not be necessary at all)
- Offer choices for utensils, plates and cups – eating in? Use the real silverware, cups and plates – eating out? Bring your own silverware to use and buy beverages in recyclable containers instead of paper or plastic cups (or carry your own mug)
- Take only silverware, cups and glasses that you plan to use. Why take a fork, knife, and spoon when you only need a fork? Silverware needs to be washed (using water, cleaning agents, and energy) whether or not you've used it