

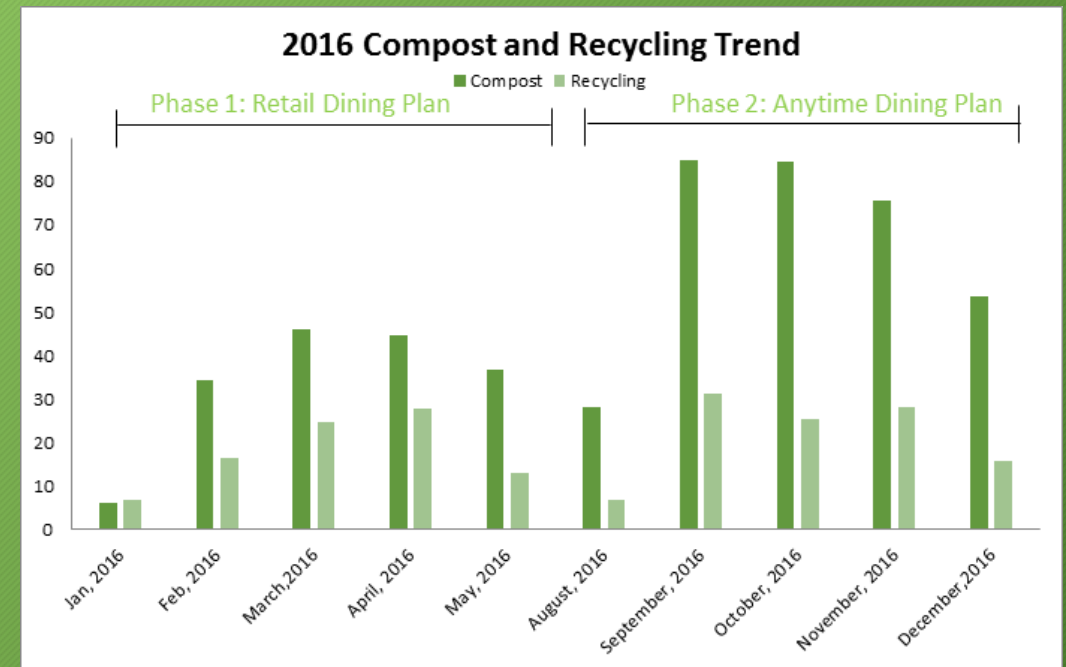
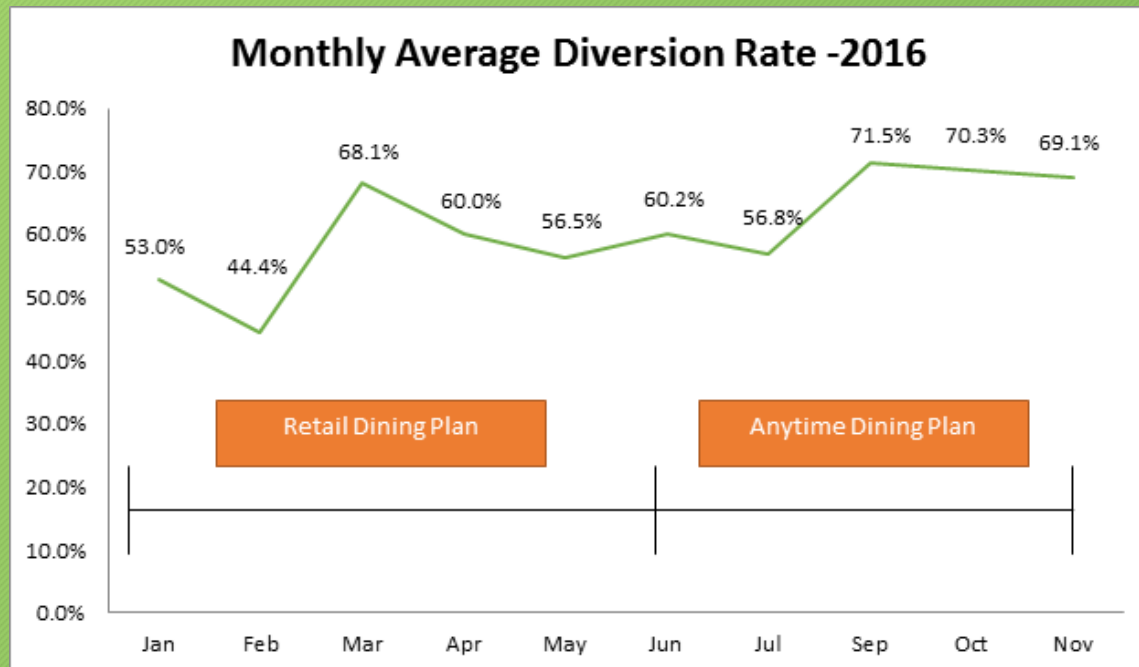
Sustainability Review of Anytime Dining

Agenda

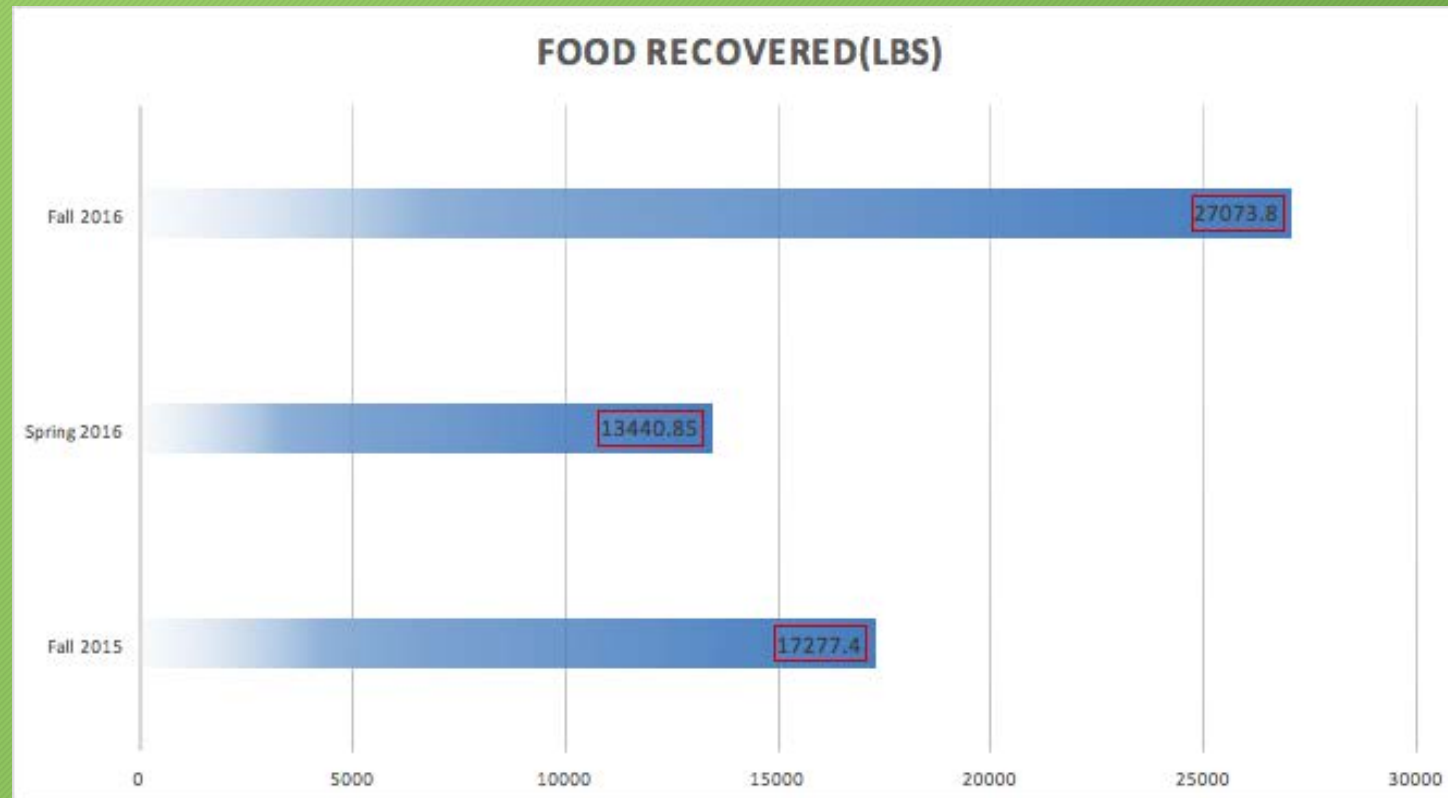
- Waste Management:
 - Collection:
 1. Compost/Recycling
 2. Donations and Food Recovery
 3. New Metrics to monitor and track waste
 - Generation:
 1. Student Audit - Post-consumption Waste
 2. Collaboration with QUEST - Pre-consumption waste + Process improvements
- Green Purchasing and Healthy Food:
 1. Sustainable Food % for 2016
 2. Implementing *Menus of Change* principles

Composting/Recycling Campaign

- Shift from Retail Dining Plan to Anytime Dining plan has increased composting efforts by almost **48%** while recycling efforts has increased by **20%**



Donations/FRN



Food Waste Generation

Combating waste generation through auditing and collaborative projects:

1. ETE Food Waste Audit
2. QUEST Waste Management

KPIs

- Diversion Rate
- No. of landfill dumping
- Disposable items cost
- Donations

Disposable Items	Fall 2015	Fall 2016
117 Carryout	\$143,423.00	\$76,612.00
Compostable	\$129,669.45	\$51,848.81
Disposable in House	\$99,414.68	\$117,671.55
All Items	\$455,335.12	\$320,436.98

Sustainable Purchasing

Over the past few years the dining services focused on the sole sustainable metric which was defined by the following factors:

- Local
- Humane Animal Practices
- Ecologically Sound
- Fair Trade



Menus Of Change

- Collaborative initiative between Harvard Public Health and Culinary Institute of America
- Objective to link dietary changes with sustainability efforts in the food services industry
- Quantifying consumption patterns by a year-wise methodology

PRINCIPLES OF HEALTHY, SUSTAINABLE MENUS

MENUS OF CHANGE
The Business of Healthy, Sustainable, Delicious Food Choices

HARVARD TH CHAN SCHOOL OF PUBLIC HEALTH

MAKE WHOLE, INTACT GRAINS THE NEW NORM
THINK PRODUCE FIRST
LIMIT POTATOES

MOVE LEGUMES AND NUTS TO THE CENTER OF THE PLATE

BUY Fresh Seasonal Local Global

REWARD BETTER AGRICULTURAL PRACTICES LEVERAGE GLOBALLY INSPIRED, PLANT-BASED CULINARY STRATEGIES

REIMAGINE DAIRY IN A SUPPORTING ROLE **GO "GOOD FAT," NOT "LOW FAT"** **CHOOSE HEALTHIER OILS** **SERVE MORE KINDS OF SEAFOOD MORE OFTEN**

FOCUS ON WHOLE, MINIMALLY PROCESSED FOODS

GROW EVERYDAY OPTIONS, WHILE HONORING SPECIAL OCCASION TRADITIONS

LEAD WITH MENU MESSAGING AROUND FLAVOR

REDUCE PORTIONS, EMPHASIZING CALORIE QUALITY OVER QUANTITY

USE POULTRY AND EGGS IN MODERATION **REDUCE ADDED SUGAR** **SERVE LESS RED MEAT, LESS OFTEN**

DESIGN HEALTH AND SUSTAINABILITY INTO OPERATIONS AND DINING SPACES **CUT THE SALT: RETHINK FLAVOR DEVELOPMENT FROM THE GROUND UP** **DRINK HEALTHY: FROM WATER, COFFEE, AND TEA TO, WITH CEREALS, BEVERAGE ALCOHOL**

CELEBRATE CULTURAL DIVERSITY & DISCOVERY **REIMAGINE DAIRY IN A SUPPORTING ROLE** **RETHINK FLAVOR DEVELOPMENT FROM THE GROUND UP**

MENU CONCEPTS AND GENERAL OPERATIONS **FOODS AND INGREDIENTS**

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Principles

- Guiding principles that the team felt were important to track:
 - Serve less red meat, less often
 - Adding whole grains to the menu
 - Moving legumes to the center of the plate
 - Serving a variety of seafood
 - Substituting dairy consumption

Next Steps

- Using this data for menu planning
- Relating this data to greenhouse gas emissions
- Quantifying more principles