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the

Sustainability Report

Presented by Sodexo at The College of St. Catherine



balance
mind, body
and soul



Going “green” in campus dining services.

Since 2007, Dannie Crozier has been working closely with Gail Bliven, Director of Auxillary Services and MPIRG, a student group dedicated to “greening” St. Kate’s campus. Sustainability and working towards a cleaner planet are subjects that Crozier feels passionate about. Seeing the same desire from our clients and students we have systematically made changes to the dining services operations in this same vein. Taking St. Kate’s green not only reflects the missions and values of Sodexo, St. Kate’s and students but can be cost effective and socially responsible as well.

Coming Soon!

Catering: Nov 2008

Catering clients can choose to a “green” their event for a nominal fee.

Dining Room: Nov 2008

Wooden stir sticks will be fully integrated into all campus outlets.

Campus: Winter 2008

Reusable grocery bags available for purchase to be used in our outlets.

Action Areas

Dining Room Operations

- Changed to bulk condiments instead of individual packets
- Use of paper disposable products
- Plastic domes on to go packaging can be recycled
- Grease from our food service ops is 100% recycled after use
- Disposable coffee cups that are made with 10% post consumer waste
- Napkin dispensers in Servery

Catering Operations

- Changed to bulk juice instead of bottles to reduce waste

Operations

- Concentrated chemicals
- Apex dishwashing system (uses reduced packaging for less waste)
- Recycling has been moved into the dish room to reduce contamination and ensure that it is sorted correctly
- Cardboard and plastic is recycled
- Pulper in the dishroom reduces waste

Food Service

- Local produce purchased through Bix Produce Company (seasonal)
- Use of local purveyor Sysco that reduces our carbon footprint and helps keeps more money in the local economy
- Local dairy purchased through Kemp's Dairy purveyor supporting local dairy farms
- French fries are cut fresh on site each day to reduce cost and waste
- Organic spinach and granola
- Peace and Seattle’s Best Coffee companies which both support sustainable and green initiatives
- Naked Juice and Odwalla