

the

Sustainability Report

Presented by Sodexo at The College of St. Catherine

Picture this: Lunch display going green.

Any marketing specialist will tell you that customers shop with their eyes. With this idea in mind, in the Spring of 2008, Sodexo set up the display area in the entryway of the Dining Room. This area showcased the daily-featured entrées. The benefits were twofold: allowing customers to preview each choice and the ability to make their decision before entering the Dining Room.

Coming in the Spring of 2009, the daily-featured items will be displayed by digital photos in lieu of an actual plate. There are a few benefits from this change both environmentally and visually. By taking pictures of each plate food waste is reduced to only one time, the first time it has been produced. Each subsequent time the product is featured the photo can be reused. Also, since these plates are not getting reproduced each time we are using less chemicals and water daily.

Featuring photos of each item is visually more appealing. The food quality on the premade entrée plates rapidly diminishes over the length of the lunch hour and may not look as appealing from the first customer to the last. Digital photos will show the food looking best from start to



Kitchen improves recycling program

Since the beginning of the 08-09 school year, the dish room has been the main hub of our recycling program. As we move forward in the spring, we will be extending our program into the kitchen. Recycling bins were purchased for aluminum cans and plastic bottle and containers. Although previously we have been recycling cardboard, a large dumpster on wheels was also purchased to make it easier and safer for the staff to take to the dock.

Eco- washing at Sodexo

Sodexo's main purveyor for the supply of chemicals, Ecolab, a local company, has developed an environmentally friendly line of warewashing chemicals. There are three components that maximize the efficiency of this system:

1. The service report shows a monthly ratio of racks washed to customer count and estimates the cost of operation.
2. The product line has been overhauled so the chemicals work harder with fewer products.
3. The dispensing mechanisms have new state-of-the-art technology and features.



These three key features allow the unit to optimize the warewashing process by using less water, less energy, and less labor. The system helps to minimize our impact on the environment and be more cost effective.

Coming Soon!

Dining Services brews about 10 lbs. of coffee a day. The grounds get thrown in the trash as solid waste. In an effort to be more sustainable we are thinking of ways to dispose of the grounds in a more environmentally friendly way.