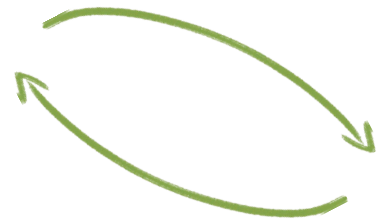


# sustainability



## meet Leslie

### **EU Dining has its own Sustainability Coordinator, Leslie Bosse!**

Leslie leads our sustainability initiatives and hosts pop-ups around campus.

You can contact her via email at:

*bosse-leslie@harvesttableculinary.com*



## just try it!

**Not sure if you're going to like something?** One way to prevent food waste in the dining halls is asking to "just try it."

**Ask the server to "just try it"** and they will serve you a smaller portion! Remember, you can always go back for more. This way, we can prevent wasting extra food on our plates.

## composting

We provide front-of-house composting for guests along with signage that clarifies which bin to sort waste into.

All food waste in the back-of-house is weighed and composted according to our Leanpath system. Retail locations use compostable packaging and when necessary, residential locations switch to compostables from reusable dishware.

Not sure where something goes? Feel free to check in with Leslie! Always remember, **"when in doubt, throw it out."**

## choose to reuse

**Choose to reuse** and bring your own bottle or mug to any campus dining facility to use (and reuse) for coffee or fountain drinks!

If you feel you have something important to add to the discussion, drop Leslie a line:

*eudining.com/sustainability*



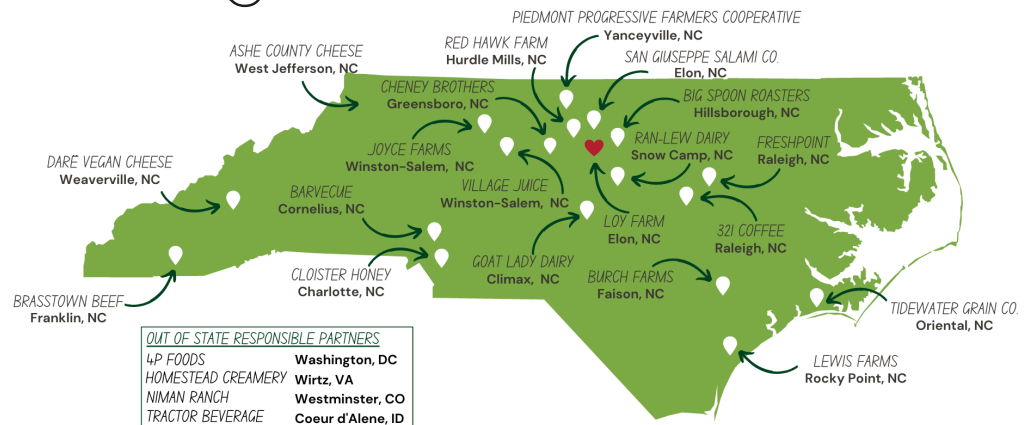
# plant forward options

**Vegan and vegetarian options are a priority** in each of our locations. There is a growing community of diners who are looking for these options, and the environmental impact of serving fewer animal-based products is significant. It is the expectation at every meal service that there are vegan and vegetarian options that are composed dishes comparable to the animal product options. Plant-based eaters should never feel like their options are limited or lesser than at any of our locations. Our menus provide transparency for these options in our dining halls as they are marked with icons on our menu screens to indicate options that are vegan or vegetarian.

# local purchasing

**We understand the importance of buying local** because it supports our local economy, builds the community, and brings fresher products to our table.

We source locally whenever possible, and responsibly when local isn't available. To us, responsible sourcing means sourcing environmentally friendly and humane products.



Our local partners are incredibly integral to our practices and are a fundamental part of our sustainability story.

# Green Restaurant Association



**All of our residential dining halls are registered with the Green Restaurant Association.** This certification demonstrates that the location has made sustainability efforts in each of the following categories: energy, water, waste, reusables and disposables, chemicals and pollution, food, buildings and furnishings, and education and transparency. Lakeside and Clohan are Level One Certified, and McEwen has a 3-Star certification. Boar's Head Deli is our first retail location certified with the GRA and is a Level 1 Green Restaurant. Our Sustainability Coordinator, Leslie, is also a Green Restaurant Certified Employee.

# Leanpath

**Our dining halls track food waste using Leanpath devices.** In all three locations, we track our pre-consumer (before it hits your plate) waste like trim waste or overproduction, and in Lakeside we also track our post-consumer (after it hits your plate) waste. You can even see the statistics for post-consumer waste on the screen by the dish return in Lakeside! These trackers help us to identify areas of concern for waste and come up with ways to address them to prevent food waste in the future.