GOING GREEN
Sustainable Initiatives at Chartwells Higher Education Accounts
Sustainability and Giving Thanks

As we move into the holiday season, we have the chance to gather our most dearly loved family and friends to share colorful stories from the past year over delicious meals. It is a wonderful time for reflection on all the accomplishments we have celebrated and challenges we have overcome both as individuals and as communities. This month, Chartwells Higher Education Dining Services is doing just that in our ‘Going Green’ edition.

At Chartwells, we are committed to improving the communities we serve by supporting local economies, fostering green initiatives, and providing great food sourced with a more sustainable food system and healthier planet in mind. For more than a decade, Chartwells has strived to make positive change within the realm of sustainability and we are proud to be a model for what is possible within the foodservice industry, thanks to the passion and commitment of our incredible campus partners.

This month, I’m proud to share some of the advancements Chartwells has made with our green initiatives over the past year, including lowering our carbon footprint, reducing food waste, supporting local farmers and donating excess food to local food banks and shelters. We’re proud of what we have and will continue to accomplish, and I’d like to thank all of the Chartwells team members who have helped in these efforts.

Wishing you and yours a safe and happy holiday season,

Lisa McEuen
President & CEO
Chartwells Higher Education Dining Services

Going Green and Giving: Chartwells’ Initiatives Foster Environmental and Community Conscientiousness
In this issue of Chartwells Monthly, we focus on sustainability initiatives at our accounts, and the ways they are supporting their local communities. What is notable about many of these sustainability initiatives is not only their positive ecological impact, but also the ways that going green has helped the local economy and those in need. What would be food waste is going to feed hungry families and by sourcing produce locally, both local farms and businesses benefit.

Chartwells' kitchens, resources, and manpower are being donated for the betterment of those in each community. Food unable to be donated is composted. More materials are being recycled and carbon footprints are decreasing. While celebrating each success in sustainability, Chartwells continues to look for ways to continue to go green. We’re proud to share the following stories from Chartwells accounts around the country.
going green and giving

California State University, Stanislaus

Stanislaus State Grows Fruitful Agricultural Partnership

The partnership between The Sustainable Garden and Chartwells at California State University, Stanislaus (CSUS) began in 2009 and has gained momentum over the past year. Currently, Chartwells purchases 75 percent of the garden's produce and the remaining 25 percent is sold to the campus community through the StanFresh market. Last spring, Executive Chef Richard and Sous Chef Caleb hosted a series of live cooking demonstrations in support of the StanFresh market, using the fresh seasonal ingredients available that day.

“We are very fortunate to have a great partnership with Dr. Odeh, Martin, and the entire Sustainable Garden team. Our goal is to source produce from as many local farmers as possible, and how much more local can they get than right in our backyard?” explains Executive Chef Richard. Seasonal produce is highlighted by a special “StanFresh” identification card to help educate students and guests that the product is grown only yards away from the dining facility.

The Sustainable Garden’s produce is also incorporated into catering events. In October, Chartwells was a featured participant at the Agricultural Studies department’s Tastes of the Valley. Chartwells served limequat-infused water, fire-roasted tomato bruschetta and roasted seasonal vegetables. Dr. Odeh, lead Agricultural professor, complimented the team by stating, “On behalf of the Agricultural Studies Department, thank you for your support of our Taste of the Valley event yesterday. Having Chartwells at the event added color and greatly exemplified the strong partnership you have with Stanislaus State and Agricultural Studies.”

Eastern Michigan University

EMU Grows Relationships With Local Farmers

EMU Dining came to the Eastern Michigan University campus in August and has been moving quickly to engage with the community.

In October, EMU Dining Services started working with the local non-profit organization, Growing Hope, to feature a weekly farm stand on campus. At the farm stand, students, faculty, staff and visitors can purchase fresh local produce and non-perishables such as honey. Once a month, registered dietitian, Callie de Gracia hosts a culinary demonstration featuring a recipe that pairs the Chartwells monthly superfood and a farm stand seasonal item. All sales go directly to local farmers and leftover produce is donated to EMU’s Swoop’s Student Food Pantry, an on-campus resource for students in need of food assistance.

This November, EMU’s Residential Executive Chef, Demetrios Kyprianos, initiated the Trim Trax program in the residential dining areas. Future plans on EMU Dining Services agenda include bringing food trucks on campus, launching a feedback campaign for guests, implementing the Chartwells Carbon Food Print Program, and a social media health tip series.

Sous Chef Caleb Sisco in the Sustainable Garden at California State University, Stanislaus

Callie de Gracia
UNCA Steps Up Green Initiatives

As a member of a progressive eco-conscious community, UNCA Dining is shifting its focus from simply feeding and entertaining students to establishing meaningful partnerships with local purveyors and growers, stepping up its efforts to reduce food waste, and striving for a more sustainable food program.

In the past month, UNC Asheville Dining has:

- **Met with French Broad Chocolates**, an Asheville, North Carolina-based chocolate shop which makes its own chocolate and owns a cacao plantation in South America. Laura Sexton, registered dietitian and a leader in sustainability efforts, and Brooks Casteel, director, met with French Broad to discuss future partnerships including tablings and specialty UNCA products.

- **Featured a Food Day event** in which it hosted several farmers who provide supplier, Mountain Foods, with their products. They set up tables in the dining hall and talked to students about the importance and benefits of eating local and supporting local farmers. Continuing to support these relationships allows UNCA to better meet student wants, such as featuring local products on a regular basis.

- **Broadened its “Cupanion” program.** Each time a student purchases a drink with a reusable mug and sticker, they receive a 15-cent discount that is then donated to Food Connections, a local non-profit organization. Called “ AsheFILL It Up,” the program helps reduce waste on campus and strengthens Dining Services’ partnership with the Student Environmental Center and Sustainability centers on campus.

- **Taken part in a campus-wide trash audit** in partnership with Waste Management – putting the focus on what is thrown away, and what is being composted. In addition, eco-friendly take-out containers are being offered in dining halls.

- **Continued its partnership with Food Connection**, a food-recovery program to prevent unused food items from going to waste.

- **Formed a sustainability committee** on campus to better address the needs and wants of the UNCA community and help establish a more eco-friendly dining program.

- **Participated in Project Clean Plate**, which resulted in a 15-percent reduction of food waste in just one week.

Thanksgiving at Chartwells

UNF Teaching Kitchen: Traditional vs. Healthy Thanksgiving Options

At the University of North Florida, Registered Dietitian, Yemila Lowry, joined forces with Executive Chef, Brook Adams and the marketing team to teach students how to prepare their own Thanksgiving meals with less fat, sodium, and calories, and still pack plenty of flavor. The two-day teaching kitchen began with a side-by-side comparison of traditional side dishes and more health-conscious sides.

Recipe cards were provided featuring healthier alternatives such as olive oil mashed potatoes, wild rice and pecan stuffing, pumpkin pie mousse (dairy free, less sugar) and green bean casserole (reduced sodium soy sauce, 2% milk). Day two featured the annual Thanksgiving meal at the resident dining hall that included traditionally prepared Thanksgiving dishes and their lighter, healthier alternative versions.

### Thanksgiving at Chartwells

Wild Rice & Pecan Stuffing

- 1/4 tsp olive oil
- 3/4 cup long grain wild rice
- 1/2 cup diced onion
- 1/2 cup diced green bell pepper
- 3/4 cup dried cranberries
- 1/4 cup pecan pieces
- 1/3 cup dry thyme
- 1/4 cup dry sage
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/2 cup extra virgin olive oil
Bowling Green State University

BGSU Shoots for Sustainability and Scores

The Oaks Dining Center now has a new piece of equipment that has students talking at the Shoots station. Shoots is a station dedicated to vegan culinary fare and now moves students one step closer to the garden. In early October, an Urban Cultivator was installed to grow a variety of micro greens including wheat grass, pea shoots, radish sprouts, arugula, mighty broccoli, power kale, basil and crisp lettuce. Each crop has a growth cycle between one and five weeks, depending on the selection, and are all GMO free and 100 percent organic.

Many students and staff have commented on how amazing it is to see such equipment in the dining center locations. “This thing is so cool! Can I cut the wheat grass with a mini lawn mower?” asked student Caitlyn Spencer.

Chef Joel Perez of the Oaks is already planning a multitude of new recipes to highlight what this small, but mighty piece of equipment can produce. Over six harvests have been completed with no stop in sight.

University of Arkansas

Addressing Food Insecurity is the New Recycling

The word “legacy” holds a place of importance in campus dialog at the University of Arkansas. It is illustrated in the graduate names engraved on the sidewalks around campus and also in community service initiatives that have been handed down to become enduring aspects of campus life. Among the most notable of these are food programs targeted at campus and local community hunger relief. In 2011, Chartwells began a partnership with the Center for Community Engagement (CCE), the umbrella office for food programs on campus. Since the start, student volunteers have been mobilized to staff the pantry and work on specific hunger related initiatives, many in conjunction with Chartwells.

Student leaders within the CCE began working with Chartwells leadership in 2013 to find ways to make fresh food more readily available to clients who were using the Full Circle Pantry. The solution was to develop a process for a continuum of food through the newly formed Razorback Food Recovery (RFR) initiative. The RFR students created an iPad database to capture food data by type, date, and weight. The group set a volunteer hierarchy that included legacy leaders and support volunteers. The legacy leaders were responsible for training the support students. When it became time for the leaders to graduate, they selected the next generation of leaders from the support pool. Within the current process, legacy volunteers also educate new students who are attracted to the program, creating program growth.

Since 2014 the Razorback Food Recovery program has expanded to other campus dining halls. In the spring of 2017, the last remaining location, Fulbright Dining, will be activated, bringing the campus into full recovery of unserved food. Since the beginning of RFR more than 75,000 pounds of food have been recovered and distributed to students, staff and the local community.
Chartwells at SHU Has Heart

2016 will mark the fourth year that Chartwells at Sacred Heart University (SHU) has partnered with the school to help local families in need. Each year Chartwells donates the use of its box truck and team members help to transport donated food from SHU to St. Charles Parish in Bridgeport, Connecticut. The truck is packed from floor to ceiling with donations that have been collected on campus through a series of events, games and individual contributions.

Over 400 families gather annually before Thanksgiving at St. Charles Parish to collect their nonperishable groceries and turkeys. Because they often wait for the donations in cold, dreary weather, the Chartwells team makes the wait more pleasant and festive by bringing its food truck to the location and providing hot cocoa, delicious house-baked cookies and candy canes for everyone. SHU and all of its divisions work together during each holiday season, and Chartwells is looking forward to yet another successful year of this partnership with the local community and campus.

The New School

Striving for a More Sustainable Dining System

The New School Dining’s mission is to provide fresh, delicious-tasting food that balances culinary creativity, complexity, and diversity with stewardship, conservation, community and conscious purchasing. Its vision is to create an integrative and interactive relationship between producers and consumers to foster trust, build community and address issues of health, access, carbon impact, sustainability and responsibility.

In order to calculate progress in relation to sustainable action, The New School Dining utilizes a variety of metrics. These include analyzing waste divergence, disposable goods reduction, food recovery and real food procurement. Waste divergence is calculated the old fashion way: by weighing all trash, recycling and compost. Student interns take the data and using a team-created metric, assesses monthly waste stream divergence as well as opportunities for education and further efficiencies in composting and recycling. To date, The New School Dining is diverting 70 percent of all waste from the traditional waste system by composting and recycling.

Another part of its sustainability mission is to reduce dependence on disposable paper products. The New School Dining created an incentive program of 25 cents off for customers who choose to use in-house china rather than disposable products. Through these efforts and marketing, TNS Dining has seen a 15-percent reduction in disposable purchasing.

The New School Dining also works with The New School Food Recovery Network (FRN) to reduce usable food waste. The FRN picks up food from the kitchen twice weekly and delivers it to the New York Common Pantry in East Harlem. The partnership has yielded amazing results with over 1,000 pounds of food being donated last year.

Jessica Roberts, Director of Sustainability & Campus Operations at The New School
Kennesaw State University

Waste Not, Want Not at KSU

Kennesaw State University provides a sustainable dining program for the campus and local community consisting of various food recovery and waste reduction initiatives. These initiatives include Trim Trax, Project Clean Plate, Campus Food Recovery, and the Culinary Farmers Market.

One of KSU’s most popular student initiatives is the Campus Farmers Market. Partnering with local farmers, artisans, and small businesses, the Campus Farmers Market provides a weekly market for students, faculty, and staff, highlighting the benefits of eating and buying locally. This market provides increased access to high-quality foods for residents of the community who do not have convenient access to grocery stores.

Food accessibility is just one focus of the farmers market. It also serves as an opportunity to increase awareness and engagement with students about ongoing sustainability projects. One of the educational market programs provides samples of Imperfectly Delicious Produce (IDP) products to students while they are browsing the market. The IDP program utilizes produce that would normally be thrown away due to cosmetic imperfections. Not only does this prevent landfills from needlessly filling up with produce, this also provides farmers with a higher level of financial security. Kennesaw State University has continued to grow and expand the ongoing sustainable initiatives in the dining program and is proud to give back to the community.

Compass Group USA becomes first food service company to commit to 100% healthier, slower-growing chicken by 2024 through landmark Global Animal Partnership agreement

November 3, 2016 – Today, Compass Group USA and the animal welfare certification program Global Animal Partnership (GAP) announced a historic and unique partnership to transform the welfare of chickens within Compass’ supply chain. This will be GAP’s first-ever partnership with a food service company and will result in improving the lives of approximately 60 million broiler chickens per year. With this announcement, Compass becomes the first food service company to commit to healthier, slower growing strains of chickens, improved living conditions and more humane slaughter.

Click here to continue reading the press release.

Compass Group is making history by committing to:

- healthier, slower-growing breeds
- natural light
- enrichment
- room to roam

for 60 million chickens a year!
Indiana University - Purdue University Indianapolis

Preparing Meals That Heal

The Campus Kitchens Project (CKP) is a national leader in community service for students and is the future of hunger relief. Not only does CKP help fight against hunger, it also helps Chartwells reduce food waste. Chartwells at IUPUI is excited to partner with the Campus Kitchen at IUPUI (CKIUPUI) and help with its continued growth.

CKIUPUI is the 37th Campus Kitchen and the first to open in the state of Indiana. Since the grand opening in September 2014, CKIUPUI has hit the ground running and not looked back. It operates out of the Chartwells kitchen in the IUPUI Campus Center recovering food that would have otherwise gone to waste. Chef Roger continues to work with the students on proper food and kitchen safety to help them succeed. They are able to create nutritious meals for their partners in the Indianapolis Community, Wheeler Mission Ministries and Ronald McDonald House.

Meal recipients at the ministries appreciate the interaction with the students and the warm, nutritious dishes they serve. Students enjoy being able to support individuals in need by providing friendly smiles and conversation in addition to the meals.

With the office of Sustainability, Chartwells has been able to assist CKIUPUI in the recovery of 10,689 pounds of food that was turned into 4,500 nutritious meals and providing $19,047 in economic value from the meals and extra food provided. The director of CKIUPUI, Rachael Gorham, is always so appreciative of the food donations Chartwells is able to provide, as well as being able to have access to the kitchen to prepare meals and store food. In two years, CKIUPUI has been able to rescue over five tons of food and convert it into meals for those experiencing food insecurity. Chartwells is proud to lend its support to the student leaders who manage this program and strive to solve hunger one meal at a time.

University of North Florida

Organic Garden Brings Local Produce to Campus

Executive Chef Brook Adams at the University of North Florida (UNF) purchases seasonal produce from the university’s Organic Ogier Garden and serves them to students at the Osprey Café resident dining hall.

From fresh herbs on the action stations to less common items like scuppernong grapes, UNF was the first school in Florida to sell campus-grown food to its dining program. In addition, the cafeteria provides compost to the garden, transporting it via bicycle to minimize the carbon footprint.