

Tips To Help Dining Go Green

What can you do on campus to help dining go green?

- 10. Use Canvas Bags:** Chances are you won't be buying as much as you did when you lived at home, so why waste a few plastic bags when you can be prepared with your own canvas ones? Doing so will help keep plastic bags from hitting the landfills.
- 9. Eat greener.** Choosing a diet based in whole-grains, fruits and vegetables, and lean proteins from plants sources, such as beans and nuts, will not only reduce your carbon footprint, but will help fight off the dreaded freshman 15. We offer a wider-variety of meat-free entrees, and partner with local farms to offer organic and local produce. Throughout the year we hold Farmers Markets allowing the community to purchase local produce, so take advantage.
- 8. Reuse.** Cut down on waste and purchase a mug or sports bottle that can be refilled on campus with 10 cent discounts. It is cost effective and limits the use of disposables.
- 7. Recycle everything.** Cans are the most commonly recycled items. Recycling aluminum and steel cans directs valuable metal into new products, saving 95% of the energy required to manufacture aluminum from scratch and 74% of the energy needed to make steel. It's so efficient these days that a can is regenerated and back on the shelf in as little as 60 days.
- 6. Limit the use of disposable cups and plates.** If you're living on campus or moving into your first off-campus apartment, it can be tempting to buy disposable cups and plates to save time. This adds up to a lot of waste *and* money. Buy yourself some inexpensive plates and wash them. When eating at dining locations on campus, use bio degradable plates, cups and containers.
- 5. Walk, bike and limit your use of a car.** Do you really need a car on campus? With numerous dining locations and convenient hours, save a good deal of money on gas, repairs and overpriced student car insurance. If you do own a car, try to limit your use.
- 4. Conserve Resources.** Do you really need ten napkins or would you be okay with one or two? Think green when sitting down to eat and grabbing a handful of napkins which will mostly go to waste.
- 3. Greener Delivery and Takeout.** Bring your own reusable container for leftovers instead of using a new container each time. For takeout, limit the unnecessary items such as plastic ware, and condiments that you already have back at your room or at home.
- 2. Go Paperless.** When you are at the register paying for a meal, let the cashier know that a receipt is not necessary to cut on paper waste.
- 1. Annual Going Green Event.** Attend Dining Services Annual Going Green Event in April to show your support of the environment and stay current with our Going Green efforts.

Dining Goes Green



Lackmann Culinary Services Sustainability Vision

Lackmann Culinary Services clearly understands the importance of a sustainable environment. That understanding must be woven through the inner fabric of our company in all that we do and with all our business partners. As a result, the idea of a significant company effort has been underway and will continue to be a major corporate thrust in upcoming years. Additionally, we have put together a Sustainability Committee, that has created policies and programs that highlight our ongoing commitment to a sustainable environment. As a Company, we have a responsibility for corporate social responsibility, and must play a leadership role in putting the full force of our expertise, research and community outreach to do our part to solve the greatest challenge of our century.

