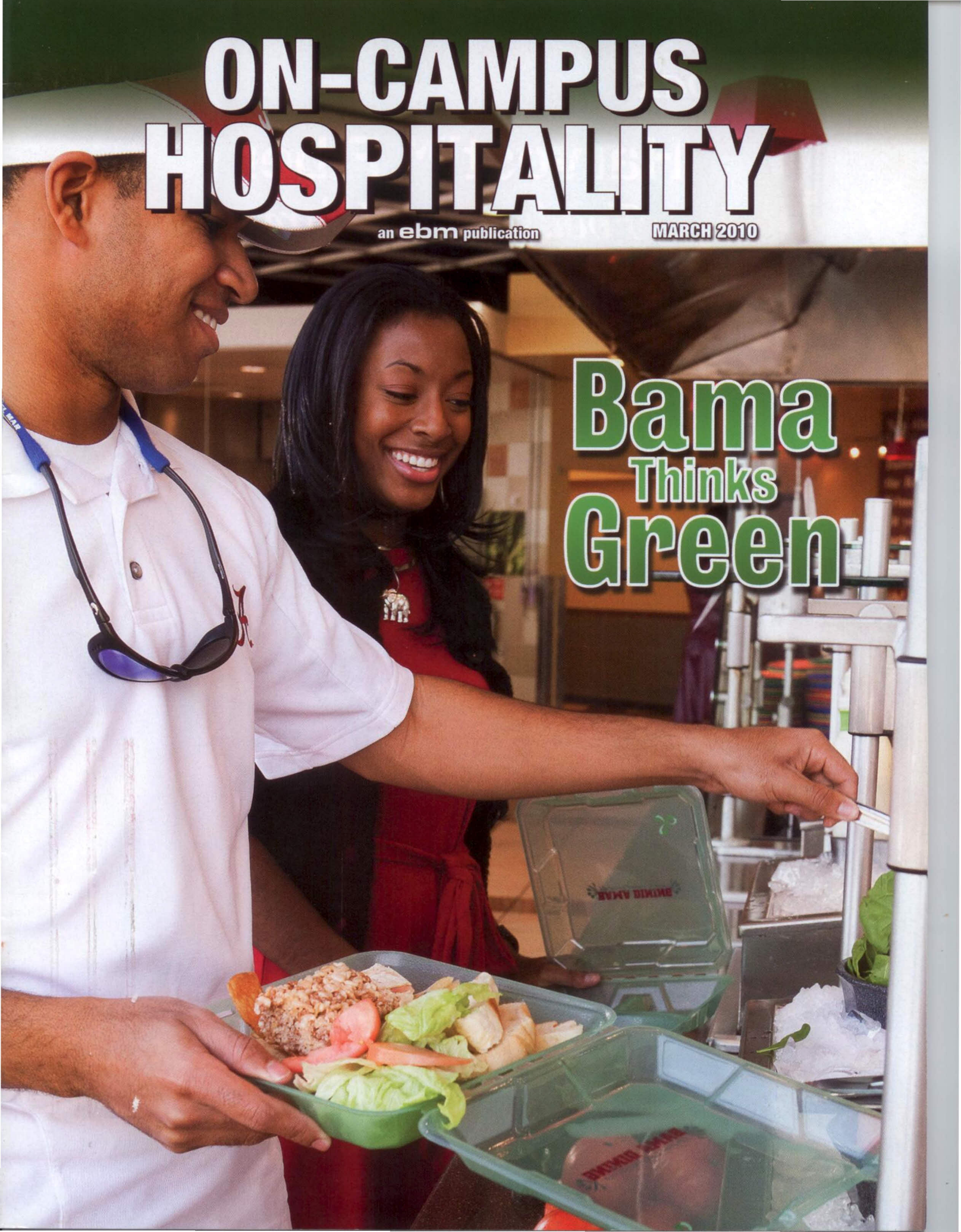


ON-CAMPUS HOSPITALITY

an ebm publication

MARCH 2010

Bama
Thinks
Green



S Market
Share Café luncheon
Michigan

FEATURING:

- Cheddar Cheese Stout Soup Cup: \$1.85, Bowl: \$2.35
- Creamy Coleslaw \$1.49
- Polish Kielbasa \$6.50
- BBQ Chicken Quarters \$8.25
- Ope's Black Bean Veggie Patties \$5.99
- Autumn Roasted Vegetables \$1.99
- Baked Stuffed Apples \$1.99

the quantities needed for the lunch.

"Basically, it had to do a lot with what was available from talking with each of the farmers just to know what they had planted, because they already had their crops in for the year," he said. "Basically, I started to look through the items to really capture what was local. As far as the proteins, we actually had an Amish farmer raise the chickens for us. We partnered with them. That's how we got our chickens. Another farmer raised the pigs that we had the Polish kielbasa made out of."

In addition to meeting the local provider's at the Farmer's Market, Choker visited their farms. "I went out to the different farms and looked at their farms and operations and so forth and took pictures of their grounds, farmland, and went down to the Farmers Market to get the pictures of what they produce," he said. "We really thought it was important to have the students see and bring



Sustainability 'To Go'

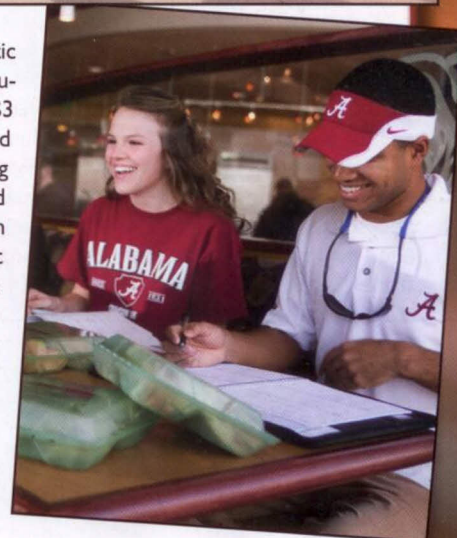
Dining at the University of Alabama in Tuscaloosa, has introduced a new program that has greatly reduced the amount of Styrofoam packages it sends to landfills.

"The team found a plastic hinged container that we could wash in the dish machine and reuse, and they logoed it with our Bama Dining logo on it," said A.J. DeFalco, resident district manager with Aramark, the campus foodservice provider. "We launched it this fall into Burke, one of our four residence dining facilities, as a pilot program to see what customers would think about it."

The voluntary program, part of Aramark's Green Thread environmental stewardship platform, uses a reusable plastic hinged container from G.E.T. Enterprises. Students sign up for the program and leave a \$3 deposit that is returned to them at the end of the semester. Whenever they are taking a meal to go, they receive the container and return it later. "We don't ask them to wash it, they don't ask them to do anything, just bring it back to us," he said. "They can then pick up a new one when they get their next to-go meal. We are trying to avoid having a collection of 30 hinged containers in their rooms, versus just bringing it back and reusing it so the next customer can reuse it."

When students request a to-go container, their card is swiped to see if they are in the program and keep track of who has the container. Those students who are not in the program are asked to participate. About 40 percent of the students who dine in Burke participate in the program.

"At Burke, just by adding the program, we saved more than 500 Styrofoam boxes from the landfills a week," said DeFalco. "We would like that at 100 percent, but it is a pretty successful program, enough for the team to implement it at our largest dining



facility, Lakeside. That is currently what we are doing this spring at Lakeside. We are seeing pretty much the same results. We are anticipating if we can keep the success going that potentially we could eliminate about 600,000 Styrofoam boxes into the landfill by next fall."

Students who choose not to participate in the program do so for a number of reasons, according to DeFalco. "For a few of them it is about the time when they are going to take that to-go box. At lunch and breakfast, it is really not convenient for them to carry the container around the rest of the day. We have told everyone to market it and as the program grows, we will collect them wherever they want to drop them off."

