

SUSTAINABILITY Efforts in Sutter Dining



UHFS

University Housing & Food Service
California State University, Chico

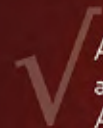
- Awarded a LEED (Leadership in Energy and Environmental Design) Gold Rating based on building design and construction methods
- Lighting efficiency with occupancy sensors that save energy when areas are vacant
- Daylight harvesting maximizes natural outdoor light and dims/brightens artificial lights accordingly
- Appliances and cooking equipment are the most energy efficient models
- Interior furnishings are recycled content, low toxicity, and other environmentally friendly features

Chico State has been recognized as one of the world's top green universities. Sutter Dining's sustainability efforts are a great example of this distinction in practice.

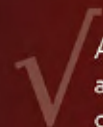
SUSTAINABLE BUILDING COMPONENTS



All recyclables are collected from kitchen areas including: cardboard, paper, metal, glass, plastic containers and plastic film packaging.



All kitchen scraps, plate scrapings, and paper products such as napkins and cups are collected for composting at a regional facility off campus. A food pulper in the kitchen grinds food waste and extracts water, minimizing the waste and assisting with the pre-composting process.

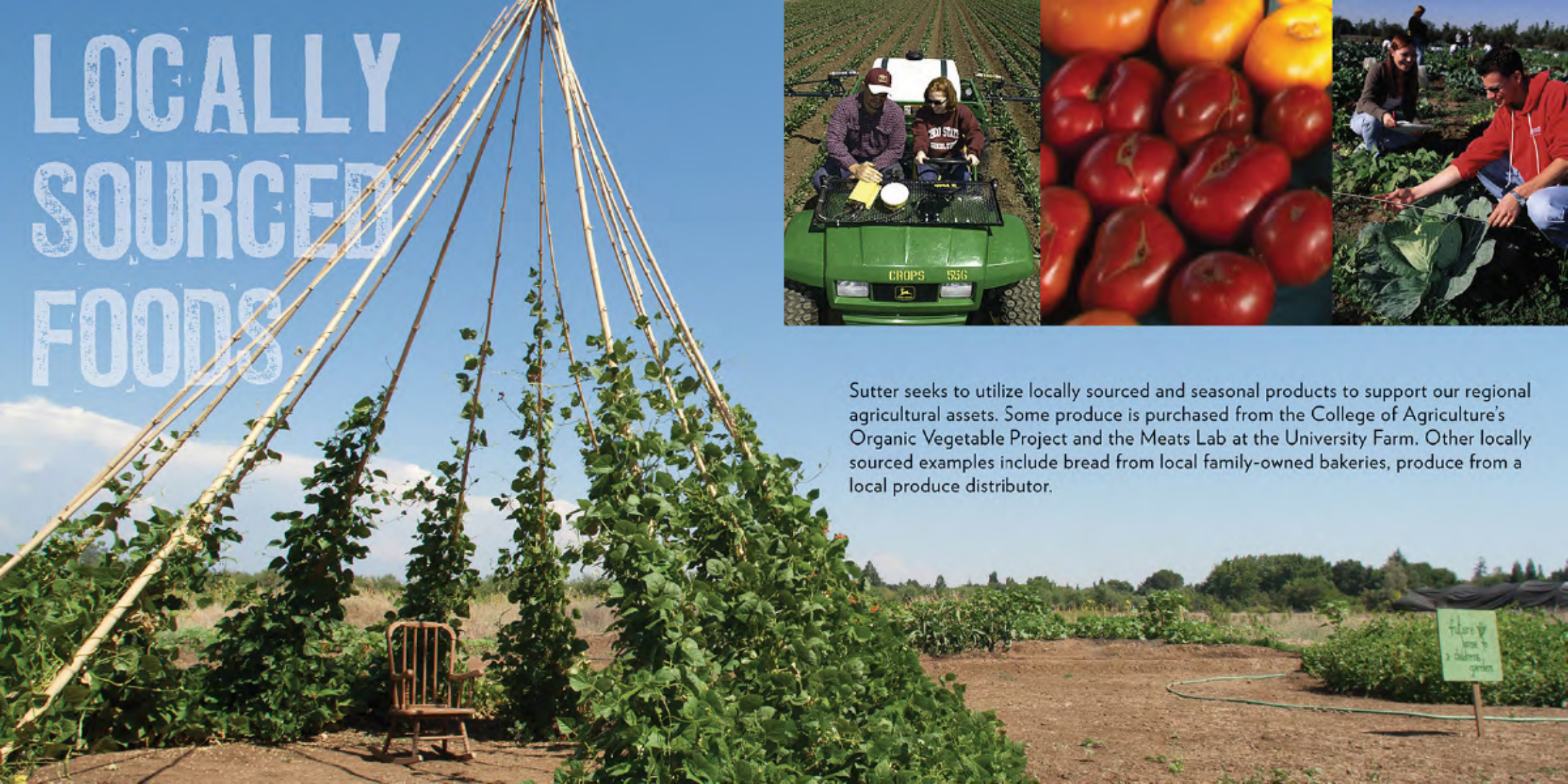


AS Dining Services has committed to a goal of zero waste by 2015. To achieve this, staff are always looking for strategies to reduce waste, conserve natural resources, and send less to the landfill. Dishes in the dining hall are reusable rather than disposable, paper products are all recycled-content and compostable.

RECYCLING, COMPOSTING AND ZERO WASTE



LOCALLY SOURCED FOODS



Sutter seeks to utilize locally sourced and seasonal products to support our regional agricultural assets. Some produce is purchased from the College of Agriculture's Organic Vegetable Project and the Meats Lab at the University Farm. Other locally sourced examples include bread from local family-owned bakeries, produce from a local produce distributor.



KITCHEN OPERATIONS

**Sutter Dining saves
300,000 GALLONS
annually by going trayless.**
That's enough water to fill 6 swimming pools!

- **Trayless Dining:** Eliminating the tray has a direct impact on reducing food waste in a cafeteria setting. It also reduces the use of water and electricity by not needing to wash all those trays.
- **Food Distributor:** Selecting a distributor who makes sustainability a priority as a business practice makes good sense at Chico State. US Foods Service is a certified green business and has been a strong partner in helping find more eco-friendly product options from compostable plates to local and organic foods.
- **Green Cleaning:** Sutter Dining's custodial and kitchen staff are committed to using non-toxic cleaning products for the entire facility. Detergents and disinfectants are Green Seal Certified meaning they meet the highest standards for effectiveness without the harmful impact on workers, customers and the planet.

HEALTH & NUTRITION



- Smart Portions: pre-plated meals, reduced portion size is healthier and reduces food waste
- Healthier Choices: primarily use rice bran oil which is healthier than other cooking oils and contains vitamins, antioxidants, nutrients and is trans fat free.
- Nutritional Labels: provided on pre-prepared foods
- Healthy Alternatives: vegetarian, organic, and gluten-free foods regularly offered

WHAT YOU CAN DO:

✓ Make healthy food choices.

✓ Help reduce food waste by eating all that you take and taking only as much as you need.

✓ Recycle your cans, bottles, and paper.



✓ Support local farmers by enjoying the local organic lunch options, available twice monthly.

✓ Learn more about your food and about how to be sustainable.

✓ Get involved with sustainability on campus. Check out the AS Sustainability Collaborative in BMU 301 and find out how you can make the world a better place!

This brochure was printed with soy-based ink on 100% recycled paper.

