

Appendix. Photo evidence of sustainable dining initiatives and food waste minimization and recovery

June 2022



Dining hall, main campus

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1. Does institution or its primary dining services contractor host a farmers' market, community supported agriculture (CSA) or fishery program, or urban agriculture project, or supports such a program in the local community?



Farmers' market



Community garden



Food baskets



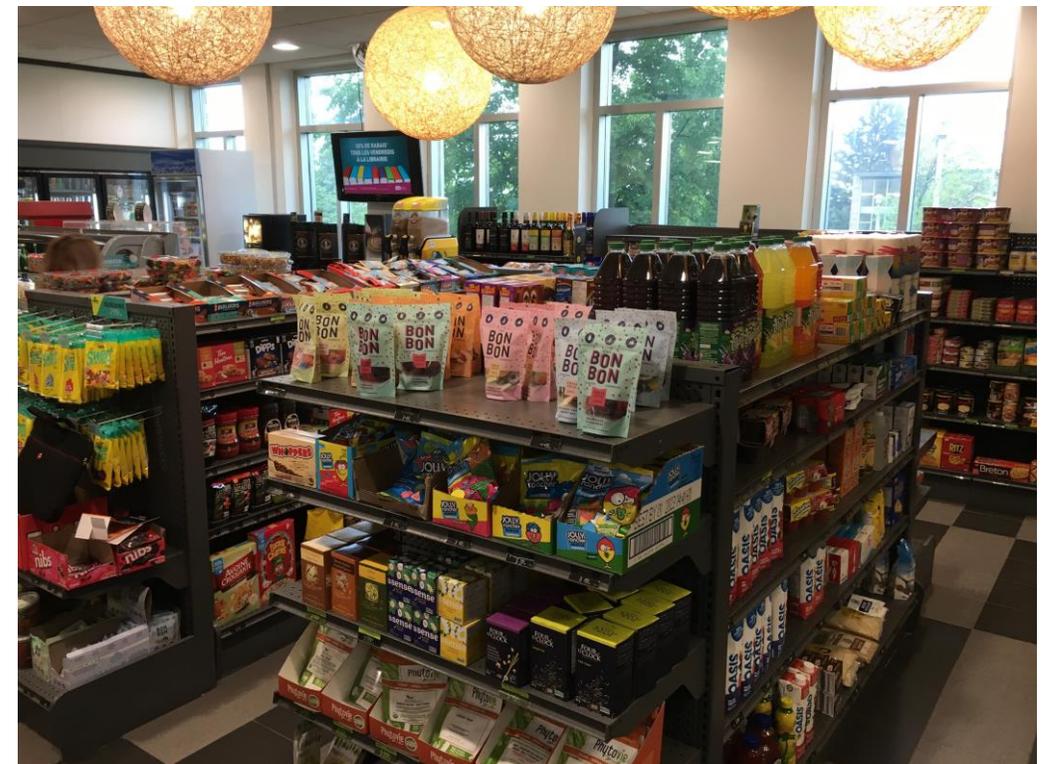
Honey from campus' hives



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3. Does the institution or its primary dining services contractor support disadvantaged businesses, social enterprises, and/or local small and medium-sized enterprises (SMEs) through its food and beverage purchasing?



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5. Does the institution or its primary dining services contractor have a vegan dining program that makes diverse, complete-protein vegan options available to every member of the campus community at every meal?



Vegetarian and vegan options are available every day.

6. Does the institution or its primary dining services contractor inform customers about low impact food choices and sustainability practices through labelling and signage in dining halls?



Fair Trade products offer, we are a Fair Trade designated campus

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7. Does the institution or its primary dining services contractor participate in a competition or commitment program and/or use a food waste prevention system to track and improve its food management practices?



Green team informing students on wastage options



Tray conveyor system on main dining hall



Food recovery/waste islands

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9. Does the institution or its primary dining services contractor donate food that would otherwise go to waste to feed people?



“Frigo Free Go” station on student’s hall, we have one station on each campus

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10. Does the institution or its primary dining services contractor divert food materials from the landfill, incinerator or sewer for animal feed or industrial uses?



Compost facility, main campus

« Les chemins du compostage à l'UdeS »

<https://www.youtube.com/watch?v=h5agnXq6TnY&t=195s>

12. Does the institution or its primary dining services contractor have a post-consumer composting program?



Recovery units program with composting bins

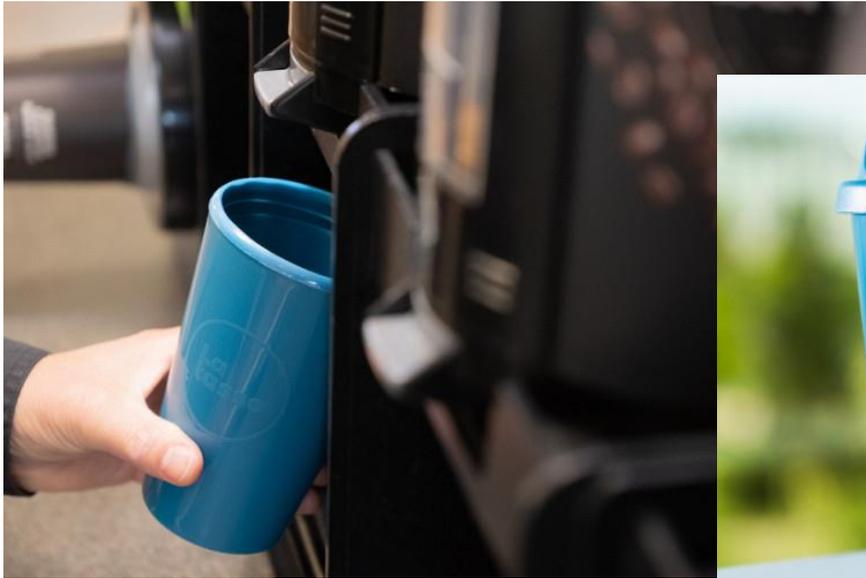
<https://www.usherbrooke.ca/developpement-durable/matieres/cueillette/matieres-compostables>

<https://www.usherbrooke.ca/developpement-durable/matieres/compost>

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15. Does the institution or its primary dining services contractor offer discounts or other incentives to customers who use reusable containers instead of disposable or compostable containers in “to-go” food service operations?



Compostable and reusable initiatives

<https://www.usherbrooke.ca/actualites/nouvelles/details/40712>

<https://www.usherbrooke.ca/developpement-durable/matieres/vaisselle-compostable>

16. A brief description of other sustainability-related initiatives not covered above



Installation of fountains as an alternative to the elimination of bottled water



Use of electric vehicles to move food waste to composter

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Thanks for watching