

# UMD Dining Services Sustainability Initiatives

## We use local, sustainable foods when able

- Local produce from the UMD farm and a local Food Farm in Wrenshall Minnesota are being used, starting in July and ending in about January, at all dining locations.
- Dining Services gets produce right off campus through the edible garden project.
- 100% Grass fed burgers from a local farm in Barnum are served year round at Center Court and the Burger Hub upon request.



## We are committed to reducing waste

- Careful meal planning, Portion controlled serving & Bulk ordering reduce costs & packaging.
- All aluminum, plastic and glass are recycled from all areas.
- Bakery products are delivered in reusable containers eliminating the need for bakery boxes.
- Biodegradable utensils in the food court.
- Foam plate and cups have been removed completely for ~3 years.
- Use of green certified cleaning products.
- Compostable bins are located around campus for composting coffee cups and other compostable items.
- In 2012 catering started offering events with 0% waste for groups over 25 people by utilizing washable dishware, linen napkins, donating unused food and composting leftover/uneaten food.

## We strive to save energy and water

- State of the art dishwashing machine installed in 2006 uses steam heat and has a more efficient and shorter run time which reduces the amount of water & electricity used.
- State of the art pot and pan washer installed in the production kitchen in 2007 reduces the amount of water, electricity and soap used.
- Dining Center curtains and tinted windows reduce the demand placed on the air conditioner.
- Light fixtures replaced with fluorescent bulbs resulting in an 82% reduction in power consumption.

# DID YOU KNOW?

## Dining Services encourages the use of reusable mugs

- Northern Shore Coffee Shop and the Food Court offer a small discount to customers who bring their own reusable mug.

## We partake in the Edible Garden Project and use our produce in menus

- The edible gardens are an experimental project that harvests and grows edible plants for use by UMD faculty, staff and student groups.
- UMD Dining Services has two edible gardens; one outside the Food Court and two planters outside Northern Shores Coffee Shop.
- UMD Dining Services uses the produce from their gardens to make a variety of the meals and side dishes which are served in the Food Court and Center Court.



## UMD has a Farm and we use produce from it

- The UMD Farm is located at 4709 Jean Duluth Road which is just 5 miles from the UMD campus.
- The farm partners with the Sustainable Agriculture Project (SAP) to revitalize agricultural interests and promote sustainability efforts at UMD.
- In 2011 Dining Services started purchasing produce from the Farm.
- The use of produce from the farm supports local products versus shipping foods from around the country.
- Dining Services begins to use produce from the farm as soon as it becomes available based on the season and weather, usually July through September.

## We procure produce from “The Food Farm” in Wrenshall, MN

- The Food Farm is a certified organic farm located in Wrenshall Minnesota, which is 30 minutes south of Duluth.
- All of the vegetables are certified organic which means they are grown without the use of chemical fertilizers, pesticides and herbicides.
- Fall of 2012 UMD Dining Services utilized 200 pounds of carrot per week from July to January.
- In fall of 2013 UMD plans to purchase even more produce from the local Food Farm, including carrots, potatoes, and onions.