

# OBERLIN

COLLEGE & CONSERVATORY

## Office of Environmental Sustainability

February 15, 2012

Sustainability Tracking, Assessment and Rating System  
Association for the Advancement of Sustainability in Higher Education  
1536 Wynkoop St., Suite 100  
Denver, CO 80202

Dear STARS Program Staff,

This letter is to affirm that Oberlin College's sustainable dining initiatives meets the STARS criteria for Innovation credits. STARS reserves innovation credits for "new, extraordinary, unique, ground-breaking, or uncommon outcomes, policies, and practices that greatly exceed the highest criterion of an existing STARS credit or are not covered by an existing STARS credit."

Campus Dining Service and Bon Appétit Management Company constantly strive to innovate to increase the sustainability of their operations. Bon Appétit has taken aggressive steps towards investigating and improving farmworker conditions, culminating in their joint report with the United Farm Workers of America, Inventory of Farmwork Issues and Protections in the United States, and sponsoring a conference on food justice.

Initiatives at Oberlin go beyond purchasing significant amounts of foods locally. The extraordinary dedication of our students, faculty, and staff have begun to transform how we serve food. From reducing food waste and diverting what remains from landfills to highlighting less carbon-intensive foods to our ever expanding kitchen gardens, Oberlin is reducing its environmental impact. The Grounds Department converted three of their vehicles to run on used vegetable oil, which further reduces waste.

Oberlin College's sustainable dining initiatives are some of the many ways that the institution is an innovative leader in sustainability.

Sincerely,



Robert D. Lampa, P.E., WEED AP  
Director of Sustainability and Energy Management, Oberlin College