

January 4, 2011


To Whom It May Concern:


I am writing to affirm that Princeton's carbon footprint tool developed by the University's Dining Services department qualifies for an "Innovation" credit in the STARS survey.


The tool, developed in 2011, displays carbon footprint information for many of the food items served in the Food Gallery at the Frist Campus Center and in the University's dining halls. Relevant food items are identified with low-, medium- or high-carbon emission icons, allowing students and other campus community members to compare the relative carbon impact of their food choices. Currently, Princeton is the only self-operating school that offers such information.

The carbon footprint information was derived through a study of food purchases in the categories of local, organic, fair trade, humane and socially just. The initiative was carried out with support from the Princeton Environmental Institute's Grand Challenges internship program.

The following information details what each symbol indicates:

 **Low Emissions- Green Apple:** Dining options categorized as having low emissions largely encompass menu items featuring fruits, vegetables, legumes, chicken, fish, and grains. These foods generate considerably fewer emissions mostly because of much lower feed necessities and waste generated during production. As Princeton purchases much of its produce and the majority of its poultry from local vendors, transportation emissions are cut as well. For products such as fish that may travel farther distances to reach campus, Princeton works to purchase and serve seafood that is grown and caught sustainably with minimized waste production and habitat damage, lowering emissions and environmental impact.

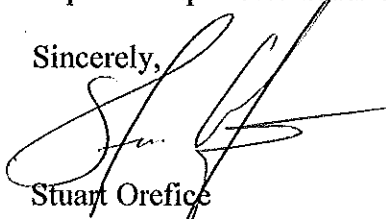
 **Medium Emissions- Yellow Apple:** Menu items on this list include dishes and recipes with cheese, tofu, turkey, and pork. Greenhouse gas emissions for these products can largely be attributed to the energy inputs for production and processing; transportation, packing, and cooking technique also contribute to different levels of emissions. While the environmental impact of turkey and pork is relatively lower than that of beef and lamb, animal products in general are also associated with emissions from feed and waste.

 **High Emissions- Red Apple:** This list consists mainly of beef and lamb menu items. Meals that include beef and lamb have notably high associated greenhouse gas emissions because as they are raised, the animals produce not only relatively high levels of carbon dioxide but also significant amounts of methane (a greenhouse gas with over 70 times the global warming potential as carbon dioxide, as calculated over a 20 year time horizon). A four-ounce serving of grilled steak can generate over two times as much carbon dioxide as a four ounce serving of raw

veggies. Princeton manages to reduce its food emissions by purchasing grass-fed beef from local vendors, providing campus dining halls and food serveries with meat from animals raised organically (thus eliminating emissions from feed treated with fertilizers or pesticides that produce greenhouse gases).

This unique initiative supports the University's broader objective to raise awareness about green dining options at Princeton. To access the information online, please visit <http://www.princeton.edu/facilities/info/dining/sustain/foot-print/>.

Sincerely,

A handwritten signature in black ink, appearing to read 'Stuart Orefice', with a long horizontal flourish extending to the right.

Stuart Orefice
Director, Dining Services