

EXHIBIT G

SUSTAINABILITY PRACTICES

Contractor will take an active role in supporting Stevens initiatives regarding sustainable practices and communicating these practices to dining service customers. Contractor will adopt programs and practices that work in tandem with Stevens sustainability practices. The Stevens sustainability program will be clearly evident in all services and products provided by Contractor and reflected in all marketing and promotional materials. Sustainable practices will be implemented in all dining service operations.

As a minimum, Contractor, reflects or enhances Sustainability on Stevens' campus by:

1. Designating a representative manager to participate in all scheduled meetings of the Stevens Green Team and Engineers for a Sustainable World (ESW).
2. Ensuring that clearly marked and properly serviced recycle bins are placed next to entrances and exits to dining areas and signage directs customers to dispose of recyclables, compostable materials and trash in proper containers.
3. Requiring its employees to strictly follow Stevens recycling guidelines as related to kitchen and food preparation, serving, dining and clean-up/washing areas to ensure that recyclable materials and compost are not mixed in with trash that will be hauled to the landfill.
4. Providing training for its employees in all aspects of the Stevens Institute of Technology single stream recycling guidelines as well as organics food waste program.
5. Ensuring that all kitchen grease is recycled by local vendors.
6. Providing water at hydration stations to greatly reduce the sale and use of water in disposable plastic bottles.
7. Practicing sustainability by, for example, using single service napkin dispensers at all dining service locations; using re-useable glasses, plates, silverware to reduce/eliminate disposable products and all polystyrene and Styrofoam "to go" packaging; using bulk condiments and other bulk items wherever possible to reduce waste, reduce packaging waste and work with vendors to achieve this goal overall.
8. Exercising reasonable efforts to ensure conservation and efficiency in the use of utilities.

It is also expected that Contractor will advance sustainable practices on campus by:

1. Providing educational signage to promote recycling, composting, eating healthy, wise use of natural resources, and otherwise encouraging sustainable behaviors.
2. Supporting establishment of a viable food waste-composting program.

3. Preferentially using reusable durable dinnerware and tableware, otherwise using compostable alternatives upon adoption of a composting program.
4. Purchasing appliances that are energy efficient (Energy Star or higher ratings).
5. Reducing the use of water and other beverages in disposal plastic bottles at catered events by promoting and providing viable alternatives.
6. When provided, utilize a food digester to reduce the amount of organics to be disposed of and to reduce costs.
7. Offering Fair Trade coffees, teas, fruit, chocolate, etc.
8. When possible/available serving sustainably harvested fish, humanely raised antibiotic-free and growth-hormone free eggs, poultry, pork, beef and dairy products.
9. Using locally grown food sources as available, and offer organically grown vegetables, fruits and other food products.
10. Reducing waste in water use, packaging and adopting more sustainable practices in operations.