

FEEL THE TEAL.

We understand that campus dining programs have a considerable impact on many resources and we strive to reduce our impact by designing a program for UNCW that constantly evolves to support the University's goals.



GOING GREEN

SUSTAINABILITY PLAN

Aramark has a deep respect for and commitment to protecting and preserving the environment and communities in which we serve. It is our belief that we have a responsibility to identify and address the social and environmental concerns that matter most to you, our consumers, employees and the community.

Over the past four years, UNCW Campus Dining has made an effort to be an innovative leader in the university sustainability movement. From developing regional purchasing partnerships through programs such as Got to be NC and the Southeastern NC Food Systems Program (SENCFS) to recycling and educating students on the importance of sustainability, we continuously look to raise the bar and pioneer new efforts for sustainable dining on UNCW's campus.

College and university sustainability surveys across the country show that the majority of respondents feel environmental stewardship should be a high priority on campuses. Each program we create for UNCW reflects your own commitment to a more sustainable campus and will resonate with your students. We are committed to a partnership with you to fulfill your institutional goals and priorities and elevate your current sustainability plan.

Our push to continuously develop and elevate our environmental stewardship program at UNCW drives three core areas or "pillars of stewardship" that make up our Green Plan of Action. Each focuses on both education and awareness:



RESPONSIBLE PROCUREMENT:
Sustainable Foods, Packaging, and Products



GREEN BUILDING OPERATIONS:
Sustainable Design and Operations Focused on Conservation and Minimization



WASTE STREAM MANAGEMENT:
Source Reduction, Reuse, Recycling, and Composting

2008 - 2010

Wagoner Hall went trayless
Recycled paper and soy inks for meal plan beaches
Bio Pak to-go containers, made from renewable natural resources
Cardboard recycling at all dining locations
Hired Full Time Sustainability Coordinator
Began Goodness Grows in NC partnership
Began Feast Down East partnership
Began Chef's Table
No Impact Lunch – NACUFS Honorable Mention
Began sitting on the University's Sustainability Committee

2011

Started hydroponics in Wag Out
10% Campaign Launch
1st Annual Feast Down East Conference
Used coffee ground collection
Earth Day Lunch/Farmers' Market
Began Container Gardens at various locations on campus
Opened Green Spot featuring a menu with local, seasonal products
NOLA Lunch - Gold Medal NACUFS
Co-mingle recycling at Wag, large scale recycling of glass, plastic, aluminum from dining hall
Wagsgiving goes green with ecoproducts including plates, cups and silverware
Blue Cleaning at Dub's Café – using ionized water to sterilize surfaces
Began tracking local purchase
Partnership with SCA

2012

Began Meatless Monday in Wagoner Hall and Dubs
Rain barrel installation to aid in watering Container Gardens
Reusable mug frequency cards - encourage use of reusable mugs
RecycleMania event in Wag - promoting the completion – students used recycled items to make palm trees
Local Lunch in Wagoner Hall as part of Earth Week
Healthy Kids Day at Empie Park. Kids colored planting pots and planted seeds in them to take home
Ban the Bag – SGA resolution we readily picked up, removing plastic bags from most all of our locations opting for paper bags instead
Sustainability intern started
Food Day – First time we participated in this national event, with a local lunch in Wagoner Hall
Living Wall installed in the new Wagoner Hall
Greening of Wag – now uses 1/3 the water as in the past, sustainable products.
Waste Audits – Began monitoring dining locations to see what was not being recycled that should be
Began Green Team

2013

Greening of Oozeball with showers with the help of EH&S
Local Lunch in Wagoner Hall
Appalachian Energy Summit in Boone, NC
Food Day – Included a Kale eating competition and local options in Dubs Cafe
Renovations to Dub's Café to include local items on menu, pallet wall, student artwork
Partnering with Monterey Bay Seafood Watch to source sustainable seafood
Began tracking local, organic and third party certified purchases
Waste Audits to capture recycling for RecycleMania competition
Zero waste move in event
Converted campus to 100% cage free eggs

our success over the years //

TIMELINE

RESPONSIBLE PROCUREMENT

With every purchase we make, we consider its environmental impact. While we are not perfect, we seek to purchase sustainably-sourced food and beverages and environmentally-preferable products, supplies and services. We recognize and highlight suppliers who focus on reducing their environmental impact while working with them to continually assess and pilot better ways to lessen our overall footprint. Sourcing sustainably supports local/regional economies, lessens environmental impacts and creates opportunities for future generations to enjoy the world in which we all live.

Sourcing Sustainable Food and Beverages:

We recognize that our food choices have a significant impact on our health, culture, environment and local and regional economies. We are committed to fostering new connections from farm to table and changing the culture of food by nourishing the UNCW community with menus that emphasize seasonal, fresh, whole foods that are raised, grown, harvested and produced locally or sustainably wherever possible.

Aramark Organizational Commitments

- In 2008, Aramark made a commitment to help preserve the world's oceans and fisheries through a partnership with Monterey Bay Aquarium's Seafood Watch program, committing to develop programs that will ensure that our seafood purchases in the U.S. come from sustainable sources by 2018.
- In 2012, Aramark announced plans to eliminate all pork from animals bred using gestation crates in Aramark's U.S. supply chain by 2017. The announcement by Aramark was made in conjunction with the Humane Society of the United States.
- In 2013, Aramark announced it will source all shell eggs within the United States from cage-free hens by the end of 2014. This was fully implemented at UNCW as of fall 2013.

We understand UNCW's commitment to and support of the local and regional agricultural community, as well as the importance of Got To Be NC, the NC 10% Campaign and Feast Down East. We are committed to sourcing food from local farmers in alignment with these programs. We currently work with over 20 farms and businesses in NC and averaged

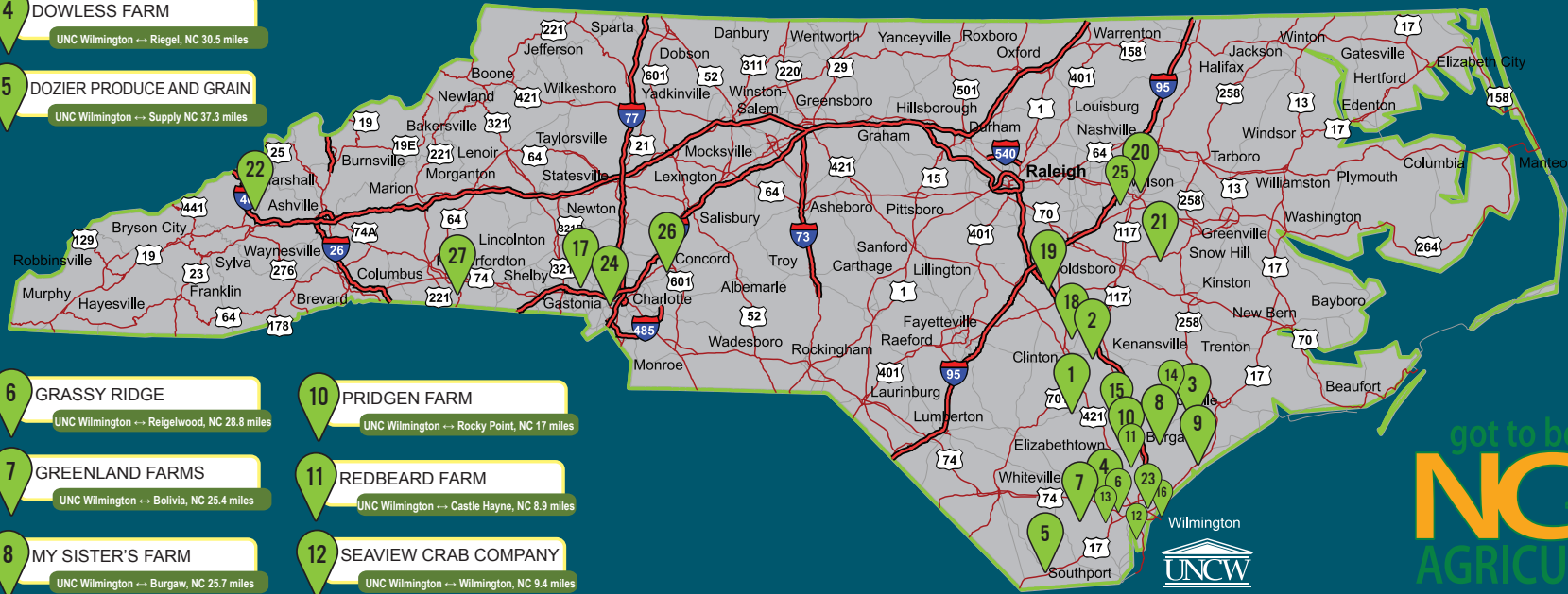
16% local (NC) purchases in 2013. We will reach 18% NC Grown by 2015 through the support and implementation of the following:

- Aramark will further build upon its sustainable food purchasing initiative by working with the NC Department of Agriculture, Southeastern NC Food Systems and Aramark's Regional Supply Chain group that supports UNCW's commitment to work with new farmers and vendors. Together, we will identify new partnerships and opportunities to support NC farmers, making it easier for them to sell their products through a safe, streamlined distribution process that also lessens environmental impact due to efficient transportation systems. If our commitment to 18% NC Grown is not achieved by 2015, Aramark will contribute \$5,000 to the UNCW Sustainability Committee in support of campus sustainability initiatives.
- Continue to adjust menus in residential dining operations for integration of more seasonal menu offerings.
- Add a sustainable menu offering to catering services. UNCW Catering has created a seasonal menu with vegan and vegetarian options, local and organic ingredients, Port City Java and sustainable seafood.
- We also suggest creating a Sustainable Foods Committee with Dining Services and representatives from such departments as the UNCW Campus Sustainability Committee, Housing and Residence Life and other faculty, staff and students to assist in further refining UNCW's commitment to sustainable foods. This committee will:
 1. Review, document and expand upon UNCW's definition and parameters for sustainable foods, which may include NC Grown, regional purchase commitments and/or third party certified specifications.
 2. Examine potential local and regional partnerships that align with UNCW's sustainable foods goals.
 3. Develop purchasing and financial parameters for the program.
 4. Determine transparency, tracking requirements and frequency of communication to the University.
 5. Establish an ongoing supplier review committee who will meet periodically to analyze progress, ensure alignment of suppliers with the established purchasing criteria and address new partnerships with farmers and vendors.

LOCALLY PRODUCED

- 1 BLACK RIVER ORGANIC FARM
UNC Wilmington ↔ Irvanhoe, NC 42.6 miles
- 2 COTTLE ORGANICS
UNC Wilmington ↔ Rose Hill, NC 46.6 miles
- 3 DOGWOOD FARM
UNC Wilmington ↔ Maple Hill NC 41.1 miles
- 4 DOWLESS FARM
UNC Wilmington ↔ Riegel, NC 30.5 miles
- 5 DOZIER PRODUCE AND GRAIN
UNC Wilmington ↔ Supply NC 37.3 miles
- 6 GRASSY RIDGE
UNC Wilmington ↔ Reigelwood, NC 28.8 miles
- 7 GREENLAND FARMS
UNC Wilmington ↔ Bolivia, NC 25.4 miles
- 8 MY SISTER'S FARM
UNC Wilmington ↔ Burgaw, NC 25.7 miles
- 9 NATURE'S WAY
UNC Wilmington ↔ Rose Hill, NC 46.6 miles
- 10 PRIDGEN FARM
UNC Wilmington ↔ Rocky Point, NC 17 miles
- 11 REDBEARD FARM
UNC Wilmington ↔ Castle Hayne, NC 8.9 miles
- 12 SEAVIEW CRAB COMPANY
UNC Wilmington ↔ Wilmington, NC 9.4 miles
- 13 SHELTON HERB FARM
UNC Wilmington ↔ Leland, NC 13.7 miles

- 14 TRIPLE J FARM
UNC Wilmington ↔ Beulaville, NC 48.4 miles
- 15 ROWE FARM
UNC Wilmington ↔ Rocky Point, NC 17.8 miles
- 16 FLAMING AMY'S OPERATION SALSA DROP
UNC Wilmington ↔ Wilmington, NC
- 17 APPLE WEDGE PACKERS
UNC Wilmington ↔ Bearwallow, NC 348 miles
- 18 BURCH FARMS
UNC Wilmington ↔ Faison, NC 70 miles
- 19 COTTLE FARMS
UNC Wilmington ↔ Faison, NC 70.2 miles
- 20 FRESH PIK PRODUCE
UNC Wilmington ↔ Kenly, NC 116 miles
- 21 HAM FARMS
UNC Wilmington ↔ Snow Hill, NC 102 miles
- 22 J.M. JOHNSON TOMATO COMPANY
UNC Wilmington ↔ Canton, NC 379 miles
- 23 PORT CITY JAVA ROASTERY
UNC Wilmington ↔ Wilmington
- 24 LEWIS FARM
UNC Wilmington ↔ Rocky Point, NC 229 miles
- 25 SCOTT FARM ORGANICS
UNC Wilmington ↔ Bearwallow, NC 113 miles
- 26 PATTERSON FARM
UNC Wilmington ↔ Mount Ulla, NC 213 miles
- 27 SUNNY CREEK FARM
UNC Wilmington ↔ Tryon, NC 285 miles



Awareness and education around sustainable foods is important in engaging the campus community. We will continue to offer the following in support of connecting UNCW to their local and sustainable food system:

- Labeling all NC grown and third-party-certified products in residential and retail locations, providing grower profiles whenever possible.
- Oversee the campus' 15 container herb gardens, utilizing product in dining locations campus-wide.
- Feature and promote local menu offerings at UNCW's Green Spot dining location and Dub's Café.
- Engage the UNCW community and collaborate on such events as the Farmers Market, Local Chefs Table, Feast Down East, Food Day, Sustainable Wagsgiving and Earth Day Programming.

Dining Services further commits to:

- Collaborate with UNCW's Marine Science program to develop an out-of-the-classroom learning experience giving students a better understanding of aquaponics and limited resource farming. We pledge to develop a living, educational aquaponics garden in the main Wagoner dining hall where students can explore the interworking of farm-raised fish and hydroponics. Our Chefs will work with students to plan and design a grow season that allows for utilization of these items in freshly prepared dishes at Wagoner Hall.
- Host a Farm-to-Fork meal each semester featuring Got To Be NC Farmers in celebration of the campus' and community's commitment to sustainable foods. These events will give diners the opportunity to meet local NC farmers and learn about the origins of their food.

OUR PLEDGE:

At Green Spot we are committed to bringing you fresh, local, healthy and delicious offerings prepared by award-winning chefs. With cutting-edge culinary creations – including vegan, vegetarian and gluten-free items – we aim to keep you satisfied. We want you to feel good about what you're eating, not only because it is tasty, but because you are doing your part in contributing to the local economy as well.

“Green Spot is probably the best thing to ever happen to me! Fresh and local foods #unstoppable #greatness #thankscampusdining”

Sourcing Sustainable Packaging

We commit that our disposable products will be made with recycled content or compostable materials and/or replaced with a reusable product whenever possible. Packaging selection is determined by the availability of end-of-life waste stream solutions. Our Sustainable Products Order Guides includes a vast array of disposable products. We partner with industry leaders who manufacture and warrant the safety of the materials and processes utilized and continuously monitor the industry for innovations and evolution in this emerging field. When selecting disposable products, our approach for UNCW is as follows:

- **National Brands:** understand the brand's requirements and specifications for packaging. We will work with our national brand partners on the elimination of polystyrene, requesting environmentally responsible alternatives to any traditional national brand packaging.
- **Residential Dining Locations:** reduce the amount of disposables used in residential dining. We currently purchase condiments in bulk to reduce package waste. Pending health department code changes, we will implement reusable to-go containers for meals on the go from residential dining.
- **Retail and C-Store Locations:** We currently offer packaging made from recycled content and promote the recycling of packaging where appropriate. We will switch to compostable packaging when a front-of-the-house composting solution is in place. No polystyrene/foam is used in any proprietary retail brand or convenience store that Aramark operates at UNCW.

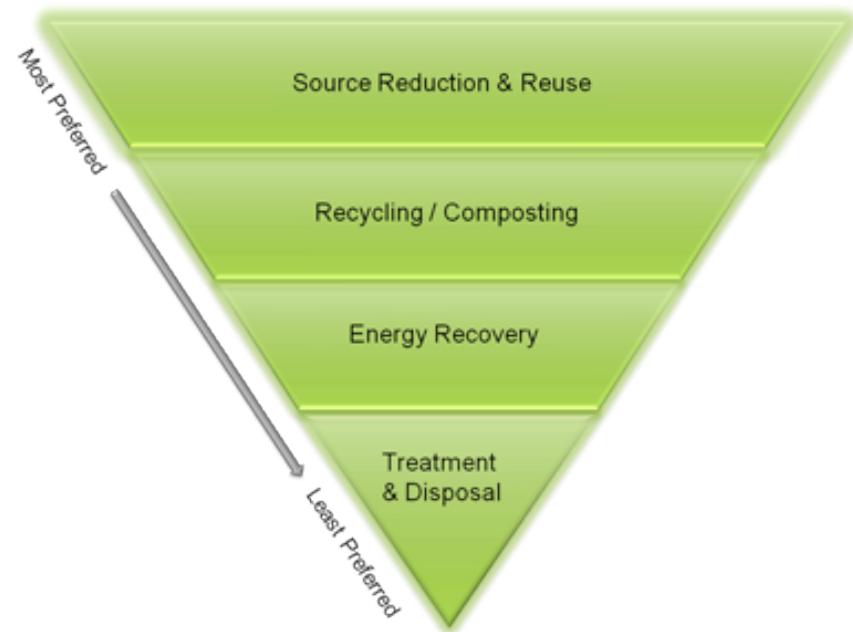
WASTE STREAM MANAGEMENT

We are committed to minimizing our environmental footprint by fostering a culture that reduces, reuses and recycles waste. To support a closed-loop waste management process, our innovative practices include partnering with suppliers who share our vision, working to reduce waste at the source, enabling recovery and reuse of discarded materials and recycling waste to create raw materials for other purposes.

Source Reduction Strategies

Similar to the Environmental Protection Agency's (EPA) approach to managing waste, Aramark believes reducing waste at the source is the first step in managing your waste stream. Through our Food Management process, employees are trained on menu engineering, production standards, portioning and post-analysis (i.e., waste audits) in order to improve efficiencies and reduce waste at the source. Other source reduction strategies implemented at UNCW include: trayless dining, made-to-order cooking, the implementation of reusable mugs and working with the campus community on banning plastic bags.

Waste Management Hierarchy



Waste Diversion

Waste Audits: Campus Dining partners with University Recycling Services to conduct waste audits and to ensure Dining is aligning with all UNCW recycling requirements. These processes and audits provide UNCW Campus Dining an opportunity to further identify source reduction strategies, identify waste stream contamination reduction opportunities and ensure we are diverting our recyclables through UNCW in support of this revenue stream for the university.

Food Donation: UNCW Campus Dining currently works with the Food Banks of Central and Eastern NC and The Good Shepard House to ensure that any recoverable food is safely stored and packaged for donation. This food is used to support families in the local community.

Composting: Aramark is committed to identifying and implementing a long-term sustainable solution for organic waste management at UNCW. Through vendor and community relationships, we have identified a viable option available in the region for the implementation of a comprehensive composting program. Starting in fall 2014, Dining will launch a pre- and post-consumer composting solution at Wagoner Dining Hall, with a progressive roll out to other dining facilities on campus throughout the year.

Zero-Waste Catering: Zero-waste focuses on eliminating trash that otherwise would be sent to the landfill. Zero-waste catered events require organizers to reduce, divert and eliminate all landfill waste through responsible purchasing, reuse, recycling and composting. Once a composting solution is in place at UNCW, Aramark will offer a zero-waste catered event solutions to further elevate our sustainability commitments, teach new habits and develop innovative programs focused on waste minimization. We also will provide educational signage for these zero-waste catered events and work with departments on campus and our third party vendors to track diversion and report our success to the campus community.

Recycling: At UNCW, we have aligned our recycling efforts with the University's recycling program. We work regularly with the University Recycling team on waste audits and such programming as RecycleMania. Recyclables are collected from all front- and back-of-the-house dining locations on campus. In addition to recycling traditional items, Dining also diverts 100 percent of our used fryer oil. This is in partnership with a local vendor, Eco Collections, to recycle the used oil responsibly so it can be turned into biodiesel. All Dining Services staff receive recycling training regarding recycling protocols and the importance of this practice.

In 2007, the U.S. Environmental Protection Agency (EPA) awarded Aramark Higher Education with the 2007 WasteWise Endorser of the Year Award. The organization was also honored for its support of WasteWise's RecycleMania Program, a national competition challenging colleges and universities to collect recyclables and raise awareness of environmental and conservation issues. We have dramatically elevated participation in RecycleMania over the years. Our campus partners recycled more than 18 million pounds of waste during RecycleMania 2013 and of the 523 higher education institutions that participated in RecycleMania 2013, more than 21 percent were Aramark partners.

RECYCLE MANIA

An 8 week competition and benchmarking tool for college and university recycling programs to promote and advance waste reduction in our local communities.

18 million
pounds of waste recycled



Energy consumption savings of
2,931
households.

Like taking
6,652
cars off of the road.



CO2 Equivalent:
33,912
Measure of Greenhouse Gas Emissions



GREEN BUILDING OPERATIONS

Build It Green

The “built” environment represents the largest consumer of natural resources and is a major contributor to greenhouse gas emissions. This is why we embrace the ideals – in concept and practice – of the design, construction and operation of high-performance buildings. Not only do these initiatives add a high degree of transparency to Dining Service’s stewardship efforts, but they also offer the opportunity to earn points toward Leadership in Energy and Environmental Design (LEED®) certification for campus dining venues.

LEED is a portfolio of voluntary rating systems established by the U.S. Green Building Council. Aramark has helped major institutions achieve LEED certification; LEED alignment; and the design, construction and operational assurance of high-performance buildings. We typically achieve greenhouse gas reductions of greater than 25 percent (versus conventional construction). Aramark’s Engineering Solutions (AES) team encompasses registered architects, professional engineers and LEED-accredited professionals to ensure the delivery of high-performance buildings and operationally sound facilities.

Our architectural team has conceptualized exciting plans for the New Hub, a facility that will build upon the campus’ architectural personality and create student-friendly spaces that are both highly sustainable and environmentally friendly. This innovative new facility will include multiple cutting-edge, environmentally responsible features.

The Hub will be a high performance, sustainable building utilizing numerous energy and water saving technologies that help preserve natural resources and minimize impact on the campus environment.

- We will select Energy Star rated appliances to reduce energy use. Wherever possible, natural gas will be used as the heating source. Natural gas heat saves more than 50% in energy costs when compared with electricity (which burns coal) and reduces carbon emissions.
- Rainwater harvesting from The Hub roof and surrounding exterior spaces will be collected in a water feature that will serve as a reservoir. This water will replace municipal fresh water for the irrigation of landscaping and surrounding open areas.
- Building energy efficiency is maximized when incorporated by design. Refrigeration systems will be water cooled, creating up to 30% energy savings. Energy recovery ventilation will reduce the cost of heating and cooling the ventilation air necessary for kitchen exhaust systems. Operable walls and ceiling fans can be opened when weather permits to provide natural ventilation. Green roofs and a living wall on the south-facing exterior wall will add to the ambiance while providing a natural form of insulation to reduce cooling loads caused by the sun. Daylight harvesting and dimmable lighting technology will maximize sunlight and artificial light will be used only as necessary. Energy savings for these lighting systems often exceed 50%.
- Domestic hot water will be heated by solar power. Solar thermal domestic water heating systems reduce electric and fossil fuel costs by as much as 75%, with a corresponding reduction in greenhouse gas emissions.

Please see Section 2.B.4 for additional details.

The technologies outlined above will contribute to our goal of net zero emissions and will be a functional testimony to UNCW’s dedication to sustainability. Aramark’s Engineering Solutions team has delivered dozens of high performance buildings like The Hub and looks forward to the opportunity to deliver this signature project for UNCW.

Operate It Green

Our commitment is to create and operate spaces that are increasingly environmentally friendly, efficient and healthy for those who use them. We will continue to:

- Utilize daily green cleaning products and blue cleaning technology in all dining locations, reducing the need for chemical based cleaners.
- Train employees on kitchen energy and water conservation practices.
- Continue the trayless initiative that helps save over 3 million gallons of water a year in Wagoner Dining Hall.
- Utilize low-flow water fixtures in all dining operations, reducing water usage.

With the support of Aramark's Engineering Solutions and Sustainability teams, we will continue to employ energy and water management efforts to reduce consumption, preserve scarce resources and reduce our contribution to greenhouse gas emissions and water shortages. The following outlines new areas of opportunity for energy and water conservation efforts at UNCW:

Energy and Water Audits at Every Dining Location: While the dining function consumes relatively high levels of energy and water, the focus is typically on preparing food, cleanliness and ensuring customer satisfaction. This can make energy efficiency issues a lower priority. Aramark's Engineering Solutions and Sustainability Team will help bring a strategic approach to the management and conservation of UNCW's energy and water consumption in the kitchens, labs, bakeshops and related facilities spaces. They will perform a preliminary energy and water assessment of all residential, catering and dining venues to identify low- and no-cost opportunities to conserve energy and water. Budget implementation costs will be provided for all conservation opportunities requiring an investment and estimated energy and water savings will be documented for each energy and water conservation measure identified. Additionally, existing conditions and current utility rates will be documented (if desired) and additional capital projects may be identified to provide further savings for UNCW. Highlights of the assessment include:

- Interviews with kitchen management and staff to determine typical use patterns of kitchen equipment.
- Calculation of estimated annual energy/water use and cost for the major kitchen energy-consuming equipment based on manufacturer's energy consumption data, staff-provided run times and survey observations



- Analysis of existing make-up air and exhaust air systems serving the kitchen, as well as their associated controls.

As part of this process, the Aramark Sustainability Team will also provide training on conservation protocols and processes to accelerate daily energy and water conservation programming.

Kitchen Equipment Investment Plan and Strategy: Aramark will leverage the inventory of existing kitchen equipment and develop a 10-year investment plan for the institution. Part of this elevated assessment will include an existing condition assessment and proposed replacement equipment for end-of-life planning and investment strategies. This proactive planning process will be updated each year to ensure quality spend.

Third Party Certified Dining Location Opportunity: In order to further improve our efficiency, transparency and commitment to green buildings, Aramark will explore potential partnerships with certifying environmental organizations for dining facilities and restaurants, such as Green Seal 46 certification or certification by the Green Restaurant Association. These organizations provide certifications and assistance for restaurants and commercial dining operations to enable increased environmental responsibility. They also lend credibility to an organization's environmental claims. Aramark will work with UNCW on assessing these organizations to determine the best fit and course of action for the institution.

Sustainability Support, Engagement & Metrics Support

Your UNCW Campus Dining team is supported by a National Higher Education Sustainability Team, a Regional Sustainability Steward and a wide variety of sustainability guides, resources, tools and assessments. A campus Green Team is currently in place at UNCW for hourly employees in each dining location, allowing members to positively influence their peers and elevate sustainability throughout the dining program.

For fall 2014, we will hire a Sustainability Intern from UNCW to assist with the Green Team program, work with the proposed Dining Sustainability Committee, and collaborate both internally and externally with student organizations on campus to offer practical solutions to help meet the University's sustainability goals. When we engage the right management and student leaders with student clubs supporting sustainability, we can achieve a powerful and measurable impact.

Engagement

Aramark is committed to working with the UNCW campus community to create sustainability events and programs for advancing and promoting sustainability. We will continue to offer such programming as:

- Meatless Monday
- Farmer's Market
- RecycleMania
- Food Day
- Local Lunches at Wagoner
- Feast Down East Annual Farmers Conference
- Camp Lejeune Local Foods Movement
- Wilmington Healthy Kids Day
- Food Day
- No Impact Man
- Campus Sustainability Day
- Earth Day
- Raise the Barn
- Food Bank of Central and Eastern North Carolina



Further, we will leverage our resources to develop new solutions to create an environmentally conscious and socially responsible Campus Dining Program in support of UNCW's sustainability goals. During each month of the academic year, Campus Dining will host educational sustainability programs in its residential and retail locations, including new events like Sustainable Seafood and Fair Trade Month programming, Farm 2 Fork dinners and sustainable cooking demonstrations. As part of our sustainability programming, we will continue to partner with any interested student groups or organizations in order to increase participation and create additional awareness.

Metrics and Benchmarks

Aramark is committed to working with UNCW on the development of key environmental metrics that align with UNCW's institutional sustainability goals. We will develop and provide to the University a concise report that articulates the impact on the environment and community, ensures transparency is built into the process and summarizes sustainability programs and accomplishments.

Elevated Sustainability at Wagoner Dining Hall

As part of our elevated commitment around sustainability, Aramark proposes integrating a learning, living, sustainability wall at Wagoner providing:

- A summary of new and existing sustainability initiatives in dining operations
- Transparent stories on sustainable initiatives (successes and learning experiences)
- An educational platform at which guests can learn in real time about energy and water consumption at Wagoner Hall.

A core attraction on this living wall will be the integration of energy and water consumption. The purpose is to elevate the understanding of the energy and water consumed in receiving, preparing and delivering food and removing waste in dining. We will integrate "special days" to demonstrate the impact eating habits have on energy and water consumption. Examples include Meatless Monday and No-Fry Friday.

We will leverage and share this data with various departments throughout campus, engaging them to provide with additional ideas and elevate awareness.