

	Current Chicago Dining Service Actions	Future Chicago Dining Service Actions
Recycling	<ul style="list-style-type: none"> Chicago Dining's offices recycle office supplies including printer cartridges and paper. All seven dining locations recycle cardboard. 	<ul style="list-style-type: none"> In conjunction with the University, recycling bins are placed prominently at all retail locations. All service ware in the residential dining commons are reusable. Recycle steel and plastics.
Reuse	<ul style="list-style-type: none"> Maroon Market offers reusable bags. Reusable cups are offered in Einstein's Bros. Bagels and Maroon Market. BJ and Pierce primarily utilize reusable dishware. Fryer oil recycled for rendering. 	<ul style="list-style-type: none"> Consider utilizing reusable cups in all retail and residential locations.
Waste Reduction	<ul style="list-style-type: none"> Composting is offered throughout Bartlett, Burton Judson, and Pierce. Nearly 70 tons is composted annually. Introducing trials of trayless dining to reduce waste and water. Utilize SCA one-napkin-at-a-time dispensers and Earth Plus napkins that are made from 100% post consumer material at all seven dining locations. Cups in Bartlett were switched to compost friendly ones in Fall 2007. A linen service is used for aprons, towels, and uniforms. Salt and Pepper are provided in shakers rather than individual packets. Purchase bulk where possible to decrease packaging. 	<ul style="list-style-type: none"> Consider biodegradable serviceware as options become more available. Consider trayless dining. Post signs in all-you-care-to-eat dining location to encourage students to choose smaller portions and return for more if they want more, rather than taking more initially than they can eat. This outreach could serve several purposes – reducing food waste and creating healthier eating habits among students. Develop a policy for print jobs, including specifying recycled paper, soy-based inks, and publication sizes that reduce paper waste. Participate in a waste stream (solid or food) audit. Conduct a carbon footprint study and develop an action plan.
Social Responsibility	<ul style="list-style-type: none"> Offer Fair Trade and/or Organic Coffee options through Einstein's Bros. Bagels, Java City and Pura Vida Coffee. Breads are purchased locally supporting local economies and supplying a better, fresher product. Offer at least three organic produce items including produce for each meal service at Bartlett, Burton Judson, and Pierce. Support local dairy with purchases through Bareman's Milk. Support local MWBE (Minority and Women Business Enterprises) including Robinson's #1 Ribs, Cristina, Tasteful Life, Asian Provision and World's Printing and Specialties. 	<ul style="list-style-type: none"> Support the communities in which we live and work through various partnerships including Careers through Culinary Arts (CCA), Careers Pathways Initiative (CPI) and Jane Adams Hull House community partnership. Partnership with Monterey Bay Aquarium's seafood watch program. This alliance focuses on preserving our oceans and fisheries for future generations by encouraging use of sustainable seafood. Chicago Dining is working in conjunction with it's vendors to identify locally grown products. Upon receipt of this information, we will prominently display which items are locally grown and from where. Develop a policy to purchase recycled-content products when possible. Partner with the Sustainability Council to coordinate campus events to raise sustainable awareness.
Energy Management	<ul style="list-style-type: none"> Only purchase energy efficient dishwashers. The new Fresh Food Company opening in 2009 will have a "Grey Water Recovery System" where composted material will go through a pulper extracting water to be used in dishwashers. 	<ul style="list-style-type: none"> Continue to purchase energy efficient equipment.
Sustainable Facility Systems	<ul style="list-style-type: none"> Utilize SCA tissues throughout all dining specific washrooms. 	<ul style="list-style-type: none"> Continue to investigate environmentally friendly cleaning methods. Purchase green-seal certified chemicals.
Green Awareness Campaign	<ul style="list-style-type: none"> Celebrate Earth Day through week long activities including a sustainable meal. Participate in Recyclemania, a ten week competition. 	<ul style="list-style-type: none"> Continue to stress education and awareness as a key component to sustainability.

