SUMMARY

2018-2019

New Food Donation Partner: Arizonians for Children

Two Certified Green Restaurants

Piloted Food Waste Buffet Campaign

2019-2020

AASHE Platinum

Increased Food Donations

Local Partner Site Visits

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ASU has received the Platinum rating from AASHE for its continued excellence in high sustainability standards!

Platinum is the highest rating an institution can earn, and ASU is one of only nine worldwide with such an accomplishment.

ASU earned this recognition for its commitment to clean and renewable energy, reaching its campus operations-related zero GHG emission goal six years early.

A socially responsible investment fund, sustainable purchasing, ethically sourced foods, rigorous food safety protocols, the composting program and food donations have also helped ASU achieve this rating.

Sun Devil Dining is proud to have aided ASU in their success.
The Green Restaurant Association provides a transparent way to measure a restaurant’s environmental accomplishments, while providing a pathway towards increased environmental sustainability. Engrained Café on both Tempe and Downtown locations have received the Green Restaurant Recognition from the Green Restaurant Association for their excellence in sustainability.

Engrained Cafe operates with 6 Intentions:

- To utilize local food resources
- To promote and practice waste minimization
- To engage in the positive & ethical buying of products and services.
- To provide a healthy environment & minimizing the environmental footprint
- To support a sustainable food system
- To reduce fuel use & emissions

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COMPOSTING IMPACT

A total of **585.69 tons** of organic waste was composted from all ASU Dining locations during the 2019-2020 academic year.

Sun Devil Dining worked closely with ASU’s Zero Waste department to develop an innovative composting program that addresses some of the unique challenges with operating dining locations in the valley.

Previous waste audits of Downtown Campus dining locations showed that approximately 500 pounds of organic (pre and post-consumer food) waste was generated daily, amounting to 53% of all waste leaving campus dining locations. A new compost program was implemented in Spring 2018 to divert this waste from the landfill. Composting efforts from Sun Devil Dining on all four ASU campuses continue to be successful.
FOOD DONATION IMPACT

15,712 LBS. DONATED
Is equivalent to 13,093 meals served*

The Sun devil Dining culinary team is highly trained to manage food production and minimize waste based on projections. However, in situations where there is excess food produced, we donate to Arizonans for Children, who support foster children in the Valley. Arizonans for Children became our food donation partner in January 2019. In January 2020, Sun Devil Dining added another food donation partner, the Society of St. Vincent de Paul. The vision of the Society of St. Vincent de Paul “is to embrace the world in a network of charity.”

*Average amount of food consumed is about 1.2 lbs. per meal according to Feeding America. Equivalencies calculated through the Environmental Protection Agency Green House Gas Metrics

Donating food to feed those in need reduces greenhouse gas emissions compared to the same food being composted. The amount of emissions reduced is equivalent to:

- 81,911 Miles driven by an average passenger vehicle
- 36,372 Pounds of coal burned
- 4,209,839 Smartphones charged

15,712 LBS.
Donated
Is equivalent to 13,093 meals served*
18.2 tons were recycled from all ASU Dining locations during the 2019-2020 academic year.

All used fryer oil from ASU campuses is collected and recycled for biodiesel and other industrial purposes through a local partner.
The Food Waste Buffet is a visual demonstration of how much food waste is created in dining halls. Uneaten, visually appealing food is collected from the dish return and arranged on a buffet-style display for customers to see.

The event’s purpose is to educate the ASU community about how much food waste is created at the consumer level and motivate individuals to make responsible consumption choices.
Arizona State University became the largest Fair Trade University in the country in April 2018 due to the efforts of students, university sustainability stakeholders, and Sun Devil Dining. Fair Trade is an economic system that ensures consumers the products they buy were grown, harvested and traded in ways that improve the lives of farmers and protect the environment.

Sun Devil Dining carries a minimum of two Fair Trade certified products in all convenience stores, dining halls, and proprietary retail locations.

Sun Devil Dining interns and ASU’s Sun Devils for Fair Trade club collaborated on events to raise awareness for Fair Trade products available on campus and the benefits Fair Trade provides to communities around the world.
This year, The POD Markets added reusable straws and cups for sale to customers. These cups can be brought in to any P.O.D. Market for $0.99 refill on coffee, tea, and soda, up to 32 oz.
Community Dinners were held to engage students in campus clubs while enjoying a locally sourced and fresh meal prepared by dining hall chefs.

Sun Devil Dining participated in West Fest on Fletcher Lawn of the West Campus. The Sustainability Team used a farm stand to encourage students to eat local, fresh, and healthy produce whenever possible. We also promoted local Arizona products such as locally sourced produce, Rango Honey and Peanut Butter Americano.
Local Partner Engagement

Sun Devil Dining visited two of our local partners to strengthen and solidify our relationships with them. It also lets us acknowledge and encourage the work they do for us and the community.

Laura’s Granola has been offering all natural, gluten free, and vegan artisan crafted granola made in Tempe, AZ since 2004.

Blue Sky Farms is a Certified Organic family farm in Litchfield, AZ. They’ve been operational since 1995, and 100% of sold produce is grown on site.
In continued support of ASU’s food reconnection goal, Sun Devil Dining helped to maintain the 10 aeroponic garden towers, which can support up to 280 different plants.

Aeroponic Tower Gardens use a unique misting system to water the roots of plants, requiring significantly less land and water compared to traditional gardening.

These tower gardens brighten up Engrained’s patio, and bring an awareness of locally grown food and its importance to the students.
TASTE OF EVENTS

Taste of Dining events provided students with the opportunity to sample a wide array of ingredients and meals prepared from different dining halls and campuses. Students were also educated on the local sourcing of different products and encouraged to eat locally and fresh.
Thank you to all of our partners, to all of our staff and employees, and to all of our customers. Our wonderful year was possible because of your great support.

If you would like to contact us, please email us at SunDevilDining@asu.edu

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