MISSION STATEMENT

The Maine Course is Sodexo’s commitment to make a positive economic impact in the state of Maine through the purchase of local products, produce, services and responsibly harvested underutilized seafood from the Gulf of Maine by creating inclusive market opportunities for local producers with intentional collaboration and transparency across multiple dimensions of diverse communities* in Maine to ensure diversity, equity and inclusion in our market opportunity.

OUR GOALS

1. Foster a strong Maine economy through the creation of inclusive market opportunities for local producers, aggregators and fisherpeople.

2. Promote a sustainable food system culture by ensuring that all foods are used for their highest and best purpose and not considered waste.

3. Cultivate intentional collaboration and transparency across multiple dimensions of diverse communities** as foundational to our work to ensure racial equity and continue with a concerted effort to remove structural barriers for market entry.

4. Inspire Sodexo chefs and managers with the resources they need to expand their local impact.

*SWMBE, gender, sexual orientation and gender identity (LGBTQ+), generations, race/cultures/origins, disabilities.
SODEXO
BY THE NUMBERS
IN MAINE 2020-2021

16% SODEXO SPEND ON MAINE PRODUCTS IN 2020-2021 ACADEMIC YEAR
14 ACCOUNTS IN MAINE
727 SODEXO EMPLOYEES IN MAINE
$20,112,036 SODEXO PAYROLL IN MAINE
12,000 MEALS SERVED PER DAY
132 FARMS & BUSINESSES WE SOURCE FROM
$818,528 SPENT ON LOCAL

MAINE COURSE
PRODUCT PURCHASING
BY THE NUMBERS

PIZZA DOUGH 44%
FRENCH FRIES 52%
MAPLE SYRUP 100%
HONEY 46%

WHOLE MILK 78%
CIDER 100%
TOFU 98%
FALAFEL 96%

OCEAN PERCH, HAKE & DOGFISH 100%
COFFEE 33%
POTATOES 64%
BLUEBERRIES 100%

MUSHROOMS 25%
BURGER PATTIES 55%
WHEAT FLOUR 76%
WHOLE CHICKEN 89%
HEIWA TOFU
98% of our total purchase of tofu is through Heiwa Tofu, located in Rockport, Maine.

“The Maine Course has been a fantastic differentiator for us. It has been the wrecking ball that has torn down all the pre-conceived notions of what a university cafeteria is. Using local proteins, local, in-season fruits and vegetables, as well as local grains and starches we can deliver a creative, delicious, and nutritious experience in our student restaurants, and introduce the students to a stepped-up level of culinary excellence. It is all due to our local growers, our local producers, our local distributors that work so hard to ensure that we have their products in hand to give the next generation a taste of what real Maine food is! It is not without its challenges, as local ingredients do tend to cost more, and we still have budgets to maintain; but it is a challenge that is well worth the risk. At the end of the day, The Maine Course, and all of those that participate in it, from farmer to operator are helping to make tomorrow a better tomorrow and showing our students and clients that local is the way to go!”

Marcos
“The local food movement is alive and well on the Farmington campus. Thanks to Sodexo’s Maine Course initiative serving local and sustainably harvested food, our students are eating healthier and smarter. While students are enjoying the high quality and diverse selection they have come to expect, they are also a part of the bigger picture of supporting the Maine food economy. Students are an important consumer sector, and this is a great learning opportunity to show how their choices can have a positive economic and environmental impact in their community.”

Laurie A. Gardner
Chief Business Officer
Incident Commander
University of Maine at Farmington
SUSTAINABLE SEAFOOD

“In a normal year, Sodexo’s commitment to sourcing local seafood is hugely impactful. In the midst of a global pandemic this impact is amplified. Fishermen and our local seafood economy were hit hard by the pandemic and commitments like Sodexo’s helped to keep folks afloat. Sodexo has been a champion of underloved species from the Gulf of Maine for the past six years and continues to advocate for our local ecosystem, economy, and health through their sourcing practices.”

Sophie Scott
Sustainable Seafood Project Manager
Gulf of Maine Research Institute
OUR CLIENTS
Thomas College  
Maine College of Art  
Southern Maine Community College  
Maine Maritime Academy  
University of Southern Maine  
University of Maine @ Farmington
University of Maine @ Augusta  
University of Maine @ Machias  
University of Maine @ Presque Isle  
University of Maine @ Fort Kent  
P & G Tambrands  
Central Maine Health Care Center

GOVERNANCE BODY

LEADERSHIP TEAM
Dan Roy | District Manager  
Courtney Evans | Marketing Specialist  
Ingrid Jon | Senior Manager, Operations Support  
Mike Ward | Senior Vice President  
Varun Avasthi | District Manager  
Tadd Stone | General Manager  
Adam Vigue | General Manager  
Wendy Benney | District Executive Chef  
Doug Winslow | Executive Chef, Farmington  
Maevé McNinis | Maine Course Director  
Pamela Ryder | General Manager  
Susan Griffin | Executive Chef, MMA  
Charity Chandler | PHD, Senior Manager, Diversity, Equity & Inclusion  
Brenda Fuller | VP and Associate General Counsel  
Annie Rowell | Vermont First Coordinator

ADVISORY COMMITTEE
Kyle Foley | Gulf of Maine Research Institute  
Christopher Hallweaver | Northern Girl, LLC  
Donny Rae | Maine Shellfish  
Lucas Butler | Native Maine Produce  
Jed Beach | Farm Smart  
Tyler Yost | Black Bear Sunflower Oil  
Benjamin Filippo | Blue Hill Co-Op  
Nancy McBrady | Maine Department of Agriculture, Conservation and Forestry  
Jenni Tilton-Flood | Flood Brothers, LLC  
Kate McAlear | Bixby Chocolates  
Jonathan Malacarne | University of Maine  
Trey LaPorta | Common Wealth Poultry Co.  
Dawud Ummah | Ummah Enterprises LLC  
Sam Miller | Maine Food Group  
Ronald E Dyer | Ledgemere Group Consulting  
Sara Flewelling | Aurora Mills & Farm LLC  
Amy Winston | CEI (Coastal Enterprises)  
Mihku Paul | Gedakina, Inc.  
Renee Page | Healthy Communities of the Capital Area