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 2021-2022

18% SODEXO SPEND ON MAINE PRODUCTS IN 2021-2022 ACADEMIC YEAR
14 ACCOUNTS IN MAINE
732 SODEXO EMPLOYEES IN MAINE
$23,977,532 SODEXO PAYROLL IN MAINE
12,000 MEALS SERVED PER DAY
132 FARMS & BUSINESSES WE SOURCE FROM
$1,298,381 SPENT ON LOCAL

MAINE COURSE
PRODUCT PURCHASING
BY THE NUMBERS

- PIZZA DOUGH: 39%
- WHOLE MILK: 65%
- OCEAN PERCH, HAKE & DOGFISH: 100%
- ICE CREAM: 74%
- FRENCH FRIES: 49%
- CIDER: 100%
- COFFEE: 60%
- BURGER PATTIES: 55%
- MAPLE SYRUP: 99%
- TOFU: 98%
- POTATOES: 56%
- WHEAT FLOUR: 70%
- HONEY: 23%
- FALAFEL: 97%
- BLUEBERRIES: 100%
- WHOLE CHICKEN: 87%
“Harvesting Good broccoli is a food that feeds more, and partnerships are key to our impending success, including our relationship with Sodexo,” said Matt Chin, president of Harvesting Good. “The $200,000 New England Food Vision Prize will support the marketing of frozen locally grown broccoli florets and help to expand the food processing infrastructure in the Northeast. With one bag of frozen broccoli, you’ll help fight hunger, support family farms, and strengthen communities.”

Matt Chin
President
Harvesting Good
Yarmouth, ME
TESTIMONIAL
From Sodexo Culinary Team in Maine

“I love the opportunity to introduce people to some of the amazing products that are being grown and produced within our state. That these items benefit the local economy, support sustainability efforts and taste great make the introduction easy!”

Pamela Ryder
General Manager
Sodexo at Maine College of Art & Design
“Our students, faculty, staff and guests at the University of Southern Maine expect high quality, local products whenever they are available. Our partnership with Sodexo and their Maine Course Initiative delivers on that expectation everyday. The employees are knowledgeable about where the food comes from and tell the story using clear and well designed marketing collateral throughout our dining facilities. We are particularly appreciative of the effort that was put in over the last two years to continue the focus on local purchasing during the manufacturing shortages that occurred as an effect of the pandemic. Focusing on our local farmers, fisherman and producers allowed Sodexo to bypass some of the national supply chain issues, while supporting our local small business owners hit hardest by the uncertainties in the economy.”

Rodney Mondor
Dean of Students
University of Southern Maine
COMMUNITY PARTNERSHIPS

NORTHEAST ORGANIC FAMILY FARM PLEDGE (NOFFP)
Sodexo is proud to sign on as a Northeast Organic Family Farm partner to support organic dairy farms in the Northeast and to help in securing the future of organic dairy. We’re committed to purchasing organic dairy products from brands that source their milk from our region. Learn about our commitment and the Partnership by visiting www.saveorganicfamilyfarms.org.

GOOD CRUST TASTINGS
In February, we partnered with this new pizza dough company here in Maine that is making a dough ball with 100% Maine grown grains to do Taste Tests at all of our accounts to find out if students like this new dough. After three weeks of Taste Tests, results came back that 98% said yes to this dough. A dough that supports Maine grain farmers, a grist mill in Maine and a new company that is establishing a work force for people with unique needs.
KELP TASTINGS

In celebration of Earth Day in April of 2022, we ventured through Maine to sample regeneratively grown Sugar Kelp from the Gulf of Maine Waters. We’ve partnered with Atlantic Sea Farms and the numerous kelp products to bring kelp to university dining halls. As Sodexo strives to reach 33% plant-based menu options by 2025, we are choosing kelp as one of many plant-based menu items to help achieve our goals. Kelp has many incredible benefits; it is a super food, it contains 10x times more Vitamin D than a glass of milk, and can help mitigate certain affects of climate change such as ocean acidification. The incredible people are Atlantic Sea Farms of Biddeford Maine are working with the lobstering community to regeneratively grow kelp off the Maine coast and we are super excited to partner with them.
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
York County Community College

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
Maeva McInnis | Maine Course Director
Pamela Ryder | General Manager
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
Jed Beach | Farm Smart
Tyler Yost | Black Bear Sunflower Oil
Benjamin Filippo | Blue Hill Co-Op
Nancy McBride | Maine Department of Agriculture, Conservation and Forestry
Jenni Tilton-Flood | Flood Brothers, LLC
Kate McAleer | 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