



# MINES DINING

## SUSTAINABILITY RECAP

### 2015-2016



"By protecting and improving our environment, the communities where we do business and the students we serve, Sodexo makes every day a better day and every tomorrow a better tomorrow."

How Mines Dining is protecting and improving the environment and the community:

- **Sustainable Purchases:** 70% of our seafood is sustainable and 56% of those purchases are third party verified. We've continued our commitment to sourcing 100% cage free eggs and improving the overall welfare of the animals in our supply chain.
- **Fair Trade:** 100% of our coffee in Mines Market is fair trade certified.
- **Local Spend:** 100% of our fluid milk is purchased from local dairies and 13.5% of all other food purchases were sourced locally.
- **Vegetarian Options:** At least 19 vegan or vegetarian options are offered weekly at Mines Market and retail locations.
- **Mindful Offerings:** In order to help guests make healthier selections, we have introduced our Mindful meals. Criteria for Mindful meals include 50% fruits and vegetables, 25% wholesome carbohydrates, 25% lean proteins and minimum healthy fats. A minimum of two Mindful meals each day meet the criteria.
- **Waste Reduction:** We have maintained a trayless dining system which has proven to reduce excess food waste in addition to reducing energy, water and detergent use. We've also continued the use of bulk condiment dispensers & reusable dishware. We've also increased our training of batch cooking.
- **Waste Diversion:** We divert waste by recycling 100% of our fryer oil into biofuel and all of our napkins are made of 100% recycled paper.
- **Bite App:** The Bite App was launched to let guests know what is on the menu as well as provide nutritional information for each item being offered.
- **Food Recovery:** We have partnered with a local non profit, Christian Action Guild of Golden, and donate any surplus Simply to Go items on a weekly basis.
- **BeWell Partnership:** We have continued our partnership to raise awareness of health and wellness through mason jar meals and special menus created by our dietetic intern.