

OUR SUSTAINABILITY MISSION

NYU Dining's mission is to take a proactive role in improving the health of the NYU community, the health of the planet, and contributing to the economic well being of farmers by implementing sustainable initiatives into our dining program.

SUSTAINABLE PARTNERS

The following are our partners in providing NYU Sustainable and Organic products:

- ☞ Pride of New York
- ☞ Monterey Bay Seafood Watch
- ☞ Dallis Coffee of New York
- ☞ Mad Moose Organics
- ☞ Sid Wainer Food Distributors

NYU Dining is a Proud Member of



REDUCING FOOD WASTE

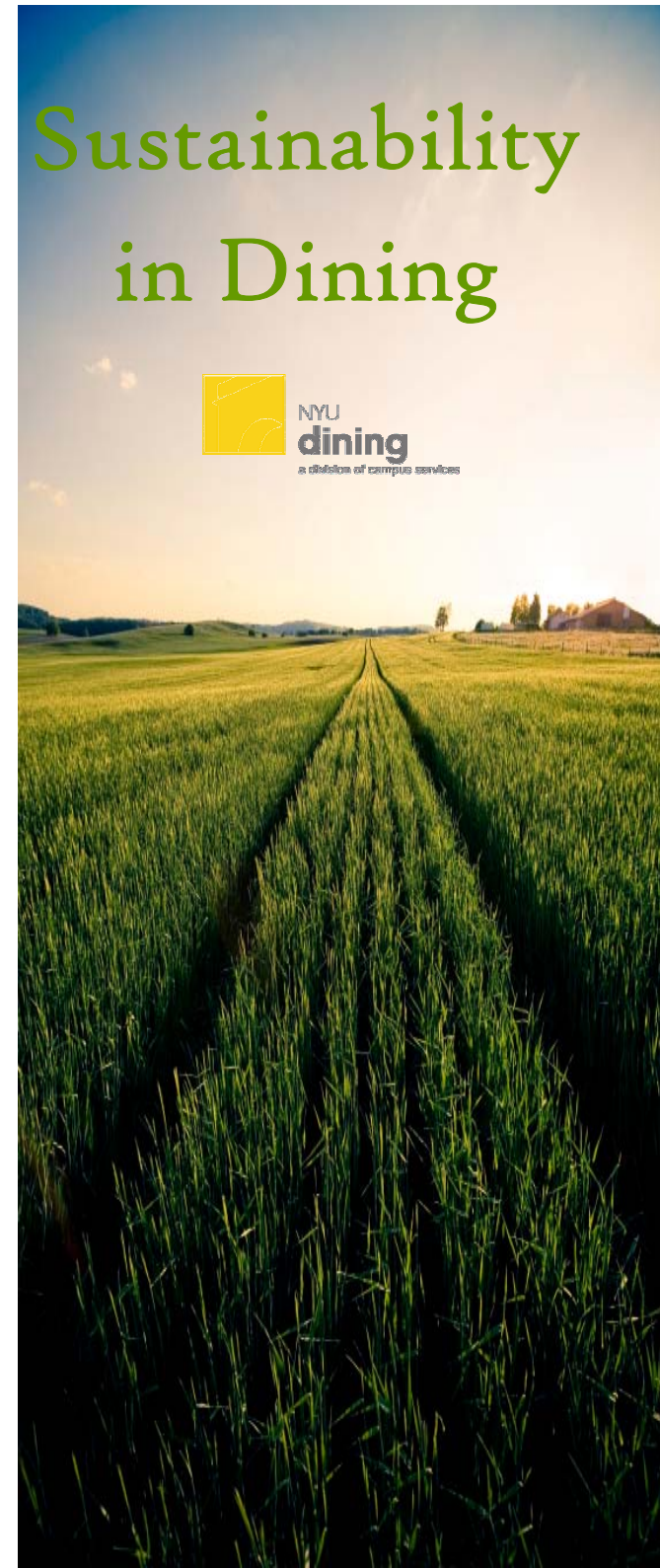
NYU Dining encourages all of our customers to help reduce food waste, by taking smaller helpings of food and returning to the serving area for seconds if you so wish.

We do our part to help reduce waste by donating left over food that is fit for consumption to Second Harvest and Two Birds, One Stone.



For more information visit
www.nyudining.com

Sustainability in Dining



WHAT IS SUSTAINABILITY?

Sustainability is the ability to provide for the needs of the world's current population without damaging the ability of future generations to provide for themselves.

When a process is sustainable it can be carried out over and over without negative effects or impossibly high cost to anyone involved.

- sustainabletable.org

HAYDEN DINING HALL

Hayden is our first step toward sustainable residential dining. The vast majority of the food served in this location is either sustainable, organic or harvested in an eco-friendly manner. Here are some highlights:

- ☞ Deli Station features a selection of antibiotic free cheeses produced without accelerators. Deli meats are produced without cereal fillers.
- ☞ Carving Station features antibiotic free meats.
- ☞ Daily fish selection is harvested using methods with the least negative effects on the environment.
- ☞ Salad Bar and Vegan Station feature locally grown produce grown using sustainable farming methods.
- ☞ Biodegradable Meals 2 Go container that breaks down faster than typical plastic carryout containers.
- ☞ Napkin dispensers that dispense napkins one at a time to reduce waste. The napkins are made of recycled materials.

HOW DINING PROMOTES SUSTAINABILITY



NYU Dining has made a commitment to offer locally grown (determined as a 200 mile radius by the university), organic, and fair trade products whenever possible in residential dining and retail locations. Over the past year we have began incorporating sustainable programs into our dining services and we continue to look for opportunities to add more in the near future.

SNACK ITEMS

Great effort has been made to offer organic items and items from sustainable sources when choosing snacks sold in our convenience stores (c-stores). You will find a variety of beverages and snacks made with natural products and produced without the use of preservatives and artificial flavorings. Hayden will offer a large selection of such products; however c-stores in other residential dining locations will also feature a selection of these items.



Coffee served in all residential dining locations is 100% Fair Trade Certified.



Java City EcoGrounds (located in Weinstein) exclusively serves Fair Trade and Rain Forest Alliance coffees. This program promotes sustainable social, ecological and economic models that benefits farmers and the environment. Additionally, all snacks, baked good and pastries are made with 100% organic ingredients.



Dunkin Donuts (located on 14th St near U-Hall) makes all espresso based drinks using Fair Trade coffee.