

FORDHAM DINING SUSTAINABILITY INITIATIVES

Rose Hill Campus

- Actively participates in waste minimization by Using Aramark Waste Portal to measure pre-consumer waste through campus for BOH and FOH.
- As part of Wipe out Waste initiative we manage our operations by utilizing the 5 P's: Plan (Menu Development), Product (Sourcing and Food Safety), Production (Training and following recipes), Portion (Consistency), Post Analysis (Waste Measurement).
- Biodegradable Bags used at POD Market at Queen's Court.
- Implemented Aramark Sip Smarter Campaign.
- Reusable Bags and Mugs sold at Chris's Corner, Starbucks, Queen's Court, and Ram Express and promoted campus wide with discounts.
- Reusable Green To-Go containers offered at The Marketplace and used at retail locations.
- Sustainably sourced Salmon is being used in The Marketplace.
- Humanely Raised Cage Free Shell Eggs are used across campus.
- Whenever possible, we use locally sourced produce within 250 miles and from community based producers.
- Fish used in The Marketplace is at no risk of extinction.
- All canned tuna on campus comes from fisheries certified by Marine Stewardship Council and is all sustainably sourced.
- Catering uses only sustainably sourced Salmon, Catfish, Mahi, and Cod.

