

RAM HOSPITALITY

Sustainability Initiatives on Campus

1



Green To-Go Reusable Containers

Take your meals to-go from The Marketplace at Rose Hill or Community Dining Hall at Lincoln Center, with our green to-go reusable containers!

2



Reusable Cups

Save \$0.10 each time you bring your own reusable cup for your desired hot or cold beverage at Starbucks at Rose Hill or Argo Tea at Lincoln Center.

3



Babylon Micro-Farm

Fresh microgreens & herbs grown in-house at the dining halls. Stay on the lookout for Babylon inspired dishes at any of our stations when produce is being pulled from the display cases at The Marketplace & Community Dining Hall.

4



Cool Food Sustainability Program

This sustainability program showcases dishes that are low in carbon emission and better for the planet inside both The Marketplace & Community Dining Hall. Throughout each meal period you can find different types of meal options from various stations such as Root, Greens & Grains, Under The Hood & Piazza at Rose Hill.

RAM HOSPITALITY

Sustainability Initiatives on Campus

5



Recycling Product Services

All of our dining locations on both campuses recycle daily. We are committed to minimizing our environmental footprint. Look for signs in any of our locations for information & designated areas to put your recyclables.

6



Local Purchasing

Our purchasing for both campuses is made directly through our programs contracted vendors and partners to bring in fresh and local products/produce throughout each season.

7



Trayless Dining

In continuous efforts to minimize food waste, along with conserve energy and water, all our dining locations on both campuses are free of trays. This also reduces the amount of cleaning chemicals entering the waste system.

8



Fryer Oil Recycling

One hundred percent of any fryer oil used in all of our dining locations at both Rose Hill and Lincoln Center campuses is recycled.