

Fordham Dining Lincoln Center

Sustainability Initiatives

- ⇒ Actively participates in waste minimization by using the Aramark Waste Portal to measure pre-consumer waste throughout campus for BOH and FOH.
- ⇒ As part of the 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 Eco Clam Shell containers and plates being used at Ram Café & Schmeltzer
- ⇒ Reusable Green To-Go containers offered at Community Dining Hall
- ⇒ Sustainably sourced salmon is being used in Olilo, Faculty Dining Room and Ram Café
- ⇒ Fish used in Community Dining Hall are at no risk of extinction.
- ⇒ All canned tuna on campus comes from fisheries certified by the Marine Stewardship Council and is all sustainably sourced
- ⇒ Catering uses only sustainably sourced Salmon, Catfish, Mahi, and Cod
- ⇒ 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

