

UDS roundtable



VERDANT EARTH & COMMUNITY INITIATIVES



the starting gate:



- *roll-out tray-free weekends*
- *use **only** compostable take-out containers*
- *eliminate **all** regular bottled water*
- *use **only** fair trade, organic and shade-grown coffee from a company **fully** committed to all of these principles*
- *create a comprehensive web site for students*
- *form strategic partnerships with local businesses*
- *work with Central Rivers Farmshed group*

best practices:



- *72% of companies utilized by our prime vendor are Wisconsin based operations that support local communities.*
- *work locally with Malek Family Farm, Earthcrust Bakery, Lowland Bison Ranch, Beltie Beef, Golden Dreams Ostrich Ranch, Screen Masters, GEM Uniforms, Heath Farms*
- *recycle fryer oil through Sanimax-The BioReturn Company*
- *Recycle all metal, plastic, glass & compost whenever possible*
- *encourage use of personal beverage containers*
- *use cage-free eggs and hormone-free dairy products*
- *utilize energy saving light bulbs, low-flow water adaptors, motion sensor lights, energy efficient equipment from Vollrath, Hatco & Alto-Sham and Energy Star appliances*

best practices continued:



- *use 100% recycled papers*
- *purchased bikes for inter-building travel*
- *conduct periodic food waste audits*
- *develop catering menus based on seasonality*
- *continually assess use of organics & free-range options*
- *incorporate Seafood WATCH & MSC guidelines*
- *focus on proper preparation and portioning*
- *establish an on-campus farmers market*
- *reduce/eliminate pc size items*
- *establish a student driven Slow Food group*
- *utilize equipment firing schedules in all kitchens*
- *organize trips to local farms*



the average item of produce travels 1500 or more miles - we have reduced that to 36 miles.

varieties of greens being grown include: red leaf, five star blend, arugula and spinach.



UDS has partnered with Heath Farms in Coloma to grow greens during the winter months and other produce during the regular growing season.

focus on food

what is sustainability without education?

UDS has created a FoF series that takes deep dives into specific foods including culinary histories, dining traditions and nutritional relevance. The series so far this year have included:

**fall harvest dinner*

**olives and olive oil*

**local heirloom potatoes*

**Wisconsin artisan cheeses*

upcoming:

**citrus fruits*

**going nuts*

**chocolate madness*

**the magic of whole grains*





installation of new dish machine and pulper for residential dining in summer of 2010 is replacing two 20 year old dishwashers.

closing down one food service building during summer conferences.

assessing the feasibility of installing intelligent hood systems.

purchasing bio-diesel delivery truck when permitted by the state.



upcoming projects: