

- **Local Foods**
 - The University of Rochester offers many local foods on campus, having increased its local purchasing from 1% to 17% in three years. Fresh produce arrives from Freshwise Farms weekly, and many other local vendors and businesses are found on campus daily. These include Rochester bakeries such as Leo's Elite Bakery, Baker Street Bakery, Park Ave bakery, and more, as well as other local farms and stores.
 - Every semester, Dining Services sets aside a week to celebrate these local foods. During Local Foods Week, speakers, events, themed dinners, and representatives from farmers markets and local vendors help spread awareness of local foods and sustainability.
- **Connections Cafe**
 - Connections Cafe opened in 2007. This cafe highlights New York-grown and New York-made foods and beverages. The counters and floors are made from recycled materials, and the ceiling fans help cool the operation.
 - In 2008, Connections won a Loyal E. Horton Dining Gold Award in Retail Sales for a Single Stand-Alone Concept/Outlet from the National Association of Collage and University Foodservices.
- **Pride of New York Program**
 - In 2007, the University of Rochester became the first college or university to join the Pride of New York Program. The Pride of New York Program was developed to promote and support the sale of agricultural products grown and food products processed within New York State.
- **Composting**
 - Dining Services began composting through a pilot program with Freshwise Farms in 2007. The composting program has since expanded, and in Fall 2008 the University sent 25,000 lbs of compost to Freshwise Farms.
 - Compostable materials generated from food production are collected in every kitchen, and Pura Vida, Hillside Cafe and Connections Cafe offer compost bins for student use. These locations also feature compostable plates and utensils.
- **Waste Minimization**
 - In addition to composting, Dining Services is approaching waste minimization with a variety of initiatives.
 - Behind the scenes, 100% of recyclable metals, plastic and glass from dining center kitchens are recycled.
 - In further efforts to decrease waste production, Danforth Dining Hall went "tray-less" for Earth Day, April 22nd 2008. Since then, fewer trays have been available in dining halls, resulting in less water and energy used for cleaning, as well as a decrease in food waste.
 - Grease generated during food production can also be diverted from the waste stream. A group of students will start collecting grease from Danforth Dining Hall and Wilson Commons during Spring 2009. They plan to convert the grease to biodiesel in order to fuel a bus decorated by the University Art Department.
 - In addition, the University of Rochester considers Dining Services Employees an integral part of promoting sustainability on campus. Therefore, regular job

training includes workshops on energy conservation, waste minimization, and recycling.

- **Hired Sustainability Interns**
 - Dining Services now employs five students to assist in sustainability efforts, as well as to serve as a link between the student population and Dining Services. These include: two Sustainability Marketing Interns, two Student Sustainability Coordinators and one Student Sustainability Manager.
- **Coffee and Cafes**
 - Since 2005, the University of Rochester has been increasing the amount of socially responsible coffee available on campus.
 - Currently found on campus:
 - **Java City EcoGrounds** is found at Hillside Cafe and Simon Cart. All coffee here is Fair Trade, Organic, Bird Friendly or Rainforest Alliance Certified.
 - **Pura Vida** boasts 100% Fair-Trade, organic, shade-grown products.
 - **Starbucks Cafe** at the University of Rochester features at least one Fair-Trade coffee option at all times.
 - **Coffee Connection** coffee is found at Danforth Dining Hall and Connections café. This is locally roasted, fairly traded coffee that supports struggling adults in Rochester.
 - Fair Trade chocolate is also available at Pura Vida and the Common Market.
- **Animal Practices**
 - As part of a holistic approach towards sustainability, Dining Services takes animal rights issues seriously.
 - Monterey Bay seafood nights at Eastman Music School take place every month. These meals feature seafood from Monterey Bay, a seafood watch group for sustainable choices.
 - Dining Services has been using exclusively cage-free eggs since fall 2005 in an effort to support responsible animal practices.
- **Buildings and Facilities**
 - Dining Services realizes that social responsibility in dining goes beyond the food served in its dining halls. The attention to sustainability and green purchasing extends to the facility used for both food preparation and consumption. For this reason, all new appliances purchased through Dining Services are Energy Star Certified, when available. In addition, Dining Services uses only eco-friendly cleaning supplies from EcoLab. These cleaning supplies are used for ware-washing and sanitation of the dining facilities.
- **Reusable Mugs and Bags**
 - Dining Services runs a Mug Refill program, through which any reusable mug can be taken to a coffee location on campus for a 99 cent refill of coffee or tea. Reusable corn mugs and canvas bags are available for purchase in the Corner Store and at Connections.