

# Sustainability News

*As the fall semester kicks off, Jacks' Dining works with each of its locations to go green and implements new sustainability initiatives!*

- Eliminate Styrofoam - Offer Reusable Containers & sell Project Sustainability Bags
- Dim the Lights at Larson Commons
- Joe To Grow Program at Java City
- 100% EcoGrounds at Java City
- Green Stakes
- SDSU Milk, Ice Cream, & Meat
- Convert Fryer Oil for Local Use

## REDUCING OUR CARBON FOOTPRINT.



Jacks' Dining is proud to announce that all of its locations will be nearly 100% Styrofoam free at the beginning of fall semester. Styrofoam products have

been replaced by paper, compostable, and reusable products. The Market in the Union and Medary Market will sell reusable to-go containers for a one time charge of \$3.50. Reduce waste and save money - ask about this program at one of the food courts! (We are excited to have already sold 114 containers during the first week of classes!)

We also help in reducing our carbon footprint by offering Project Sustainability reusable bags for sale in the C-Store.

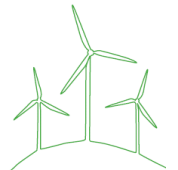
**CONSERVING ENERGY.** Larson Commons will dim the lights once a week to save energy and remind students to reduce their energy consumption by simply turning off lights and electronics when not in use.

**REUSING WASTE.** Jacks' Dining has implemented a Joe - to - Grow program at its Java City locations. Customers can take used coffee grounds free of charge for their own personal use. Ways to use the grounds are: food for plants, insect repellent, deodorizer and more. Stop by a Java City to get your free grounds today!



**PRACTICING SUSTAINABILITY.** With the addition of Java City Union, all three Java City locations are now EcoGrounds. EcoGrounds focuses on social responsibility, economic equity, and ecological integrity.

**GOING GREEN.** As part of our Green Thread platform, Jacks' Dining is participating in ARAMARK's Green Stakes initiatives. The five categories are Energy & Water Conservation, Fryer Oil Conversion, Daily Green Cleaning Product Usage, Sustainable Food Offerings, and Recycled Paper Purchasing. Checklists are completed to determine what Jacks' Dining has already implemented and where we can improve our efforts.



**USING LOCAL PRODUCT.** Jacks' Dining will continue to offer SDSU produced ice cream and milk in our locations. We are partnering with the meat lab and dairy bar to sell SDSU products at the concession stands during football and basketball games.

**CONVERTING FRYER OIL.** At the beginning of the summer, Jacks' Dining began partnering with an SDSU employee who will convert our used fryer oil for local use. He will supply the sustainable oil free of charge to South Dakota residents in the agricultural arena.

