Sustainability Guidelines
Last Updated 11/12/2013

Food

Dining Services at University Enterprises, Inc. (UEI) is committed to supporting Sacramento State in reducing the environmental impact of our food service operations. Sustainability is a key priority for our department, as we make every effort to provide more sustainable foods and reduce our waste.

Dining Services is committed to supporting Sacramento State in reducing the environmental impact of our food service operations with:

- Sustainable food purchasing
- Recycling and waste reduction
- The use of environment-friendly packaging and materials
- Green custodial and cleaning
- Energy efficiency

Dining Services strives to offer local and organic food at the following eateries:

- Dining Commons
- Courtyard Market
- Epicure Restaurant @ Sacramento State
- Good Eats!
- Togo’s

Dining Services Self-Operated Units Sustainable Guidelines (Goals):

- 5% of total food expenditures on local food, increasing at 1% up to 10% per year.
- 5% of total food expenditures on organic food, increasing at 1% up to 10% per year.
- 5% of total food expenditures on Fair Trade certified products, increasing at 1% up to 10% per year.
- Utilize sustainable, “green” cleaning products.
- 25% of total paper and supply expenditures on “green”, environmentally friendly products.
- Earth friendly “to-go” food containers
- Comply with campus recycling efforts and focuses our attention on composting.
- Reduce energy consumption.
- Provide staff and management with sufficient training and education about sustainability.
- Dining Services will produce an annual report of our goal progress.

Dining Services also works with contracted vendors and will incorporate sustainable clauses into future agreements and amendments to ensure that their operations also support
Sacramento State’s efforts to reduce its impact on the environment. Vendors are encouraged to provide earth friendly to-go containers and cutlery.