



LSU Dining has initiated steps to a smaller footprint by taking more socially responsible actions. It is about *everyone, everyday, everywhere* doing their part to help save our resources, communities and environment by providing our associates and our guests with opportunity for a healthy diet and lifestyle, and doing the right thing in our working lives.

We are proud to support groundbreaking policies that champion local farmers and fair trade; reduce the use of antibiotics in chicken and pork; strengthen healthy oceans through the use of sustainable seafood; and promote farm animal welfare through 100 percent use of cage free shell eggs. Our platform is built upon four tenets:

1. **Nutrition and Wellness**- Promoting a healthy lifestyle for our guests and associates by focusing on nutrition and wellness.
2. **Sustainability**- Encouraging responsible and sustainable practices in our supply chain.
3. **Community Involvement** - Increasing associate participation in communities through various outreach programs.
4. **Governance and Ethics**- Conducting ourselves and our business in an ethical and fair manner.

We believe all of us working together can make the difference – *everyone, everyday, everywhere.*

Building on Eat.Learn.Live, we are creating a **sustainable culture** that will impact our students, associates and the communities in which we work. We believe a sustainable culture takes a **360°** approach and involves **everyone, everyday, everywhere** to make a difference.

We are proud to offer socially responsible programming options that

- enhance the welfare and ensures continuation of the species of the animals we source seafood, poultry, meats and dairy products from.
- enhance the health and well-being of our customers and employees who consume our products.
- enhance the livelihood of workers associated with harvesting and preparing the products we use;
- support the local community and economy;
- further reduce waste by integrating student and campus participation into sustainability programs.

These programs include:

- ***Health and Wellness Initiatives:***

- ***Trans-fat free products:***

all fats, margarines and spreads used in both service and in production are trans-fat free. We have worked extensively with our vendor partners to replace prepared, par-fried and baked products containing trans-fat to ensure trans-fat free options are available. It is our commitment to provide a trans-fat free dining environment for students in resident dining.



- ***Balanced Choices:***
Our "healthier for you" dining options are controlled for calories,

fat, sodium, cholesterol and are all prepared in the most wholesome manner. Focused on portion sizes, this program also educates students about how to make healthy meal choices anywhere they choose to dine.



BALANCED CHOICES®
for a healthy lifestyle

- ***Vegetarian and Vegan options:***

Many students choose a vegetarian or vegan lifestyle for humane or health reasons. There are growing environmental reasons as well since the production of animals for food consumption is the number one contributor of greenhouse



gas emissions. Vegetarian and/or vegan options are offered at every meal and we can work with students to increase the variety and availability.

- **Total Health:** Designed exclusively for students, this communication series discusses relevant issues and hot topics so your students can Eat, Learn, and Live their way through a successful college career and beyond.



- **Cage-free Shell Eggs:** All shell eggs purchased by LSU Dining are certified cage-free and humane by the American Humane Society.
- **Sustainable Seafood:** Implemented on March 1, 2006, our partnership with the Monterey Bay Aquarium Seafood Watch program means the sea foods we routinely purchase are on their "Best Choices" and "Good Alternatives" list. These sea food products are sustainably fished, do not contain high levels of mercury, and the species are not threatened.



- **Antibiotic-free Chicken and Reduced-antibiotic Pork:** In August of 2005, LSU Dining entered an agreement with Smithfield farms in a first of its kind purchasing policy to reduce antibiotic use in pork production. Effective June 1, 2006 LSU Dining also initiated a purchasing initiative to prohibit the purchase of chicken in which antibiotics that belong to classes of compounds approved for use in human medicine have been used for growth promotion purposes. We continue to work closely with our vendors to encourage further reduction of antibiotic use in all animal products we purchase.



- **Local Produce:** LSU Dining is sourcing more local produce options through approved vendors than ever before. Seasonality and availability drive our ability to provide local produce grown within a 150 mile radius of campus.





Capitol City Produce is one of the major suppliers for LSU Dining. In addition, **Louisiana Seafood** provides several campus dining locations with the freshest seafood available. In 2007, Resident Dining began serving **LSU Dairy Store Ice Cream** produced on campus by students. LSU Dining also uses products from local company, **Community Coffee**, at numerous locations in addition to operating two high-volume coffee houses on campus.



- **rBGH-Free Milk:** We are proud to offer an rBGH free milk option produced locally by Kleinpeter Dairy. rBGH free milk is milk from cows not treated with growth hormones which are passed along in the milk production. Some studies have linked rBGH with health problems in adolescents and children. Our local provider of milk products is Kleinpeter Dairy.



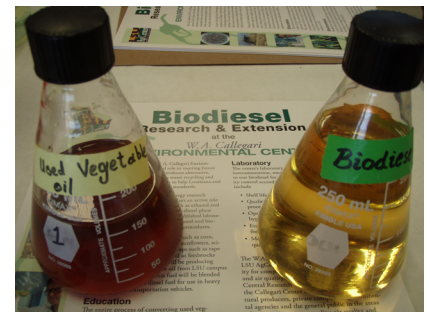
- **Bio-degradable Disposables:** We are working to implement disposable products made from sustainable raw materials including sugar cane, recycled paper, corn and potatoes that are 100% compostable when disposed of properly.



- **Environmentally Friendly Cleaning Products:** All cleaning products we use are provided by Eco-Lab. Each cleaning product is certified safe for the environment and packaged in concentrated formulas to reduce packaging waste.



- **Recycling and Waste Reduction:** LSU Dining supports and promotes recycling and waste reduction programs on campus to decrease food waste, reduce landfill waste and support the environment.



Partnering with the LSU Ag Center, **Biodiesel** production began in 2008 with used cooking oil from the dining halls. We have also added **composting** of waste from The 459 Commons to be used for soil and fertilizer. In conjunction with making use of kitchen waste, our internal **Trim Trax** program is geared towards focus on waste reduction through careful measurement and usage in production.



- **Project Clean Plate:** A communication program to students to encourage them to take what they want, but eat what they take. Waste is measured and tracked on a weekly basis. Donations are made to local charities as an incentive to waste less.



- **We are Trayless:** Resident Dining discontinued the use of trays in 2008, reducing the quantity of items run through our dishwasher daily. Going trayless also significantly impacts food waste as well as saves on water and energy consumption.



- **Project Green Thumb:** A recycling program used across campus, in both resident and retail dining, to capture recyclable glass and plastic. It also features a mug program with discounted refills at all LSU Dining locations to reduce cup waste.



LSU Dining is committed to giving back to the community and works to encourage our campus to do the same! Our annual food drive at the end of the Spring Semester is a great way to get students and faculty involved in helping others. Proceeds from the drive are collected all over campus and benefit the **Greater Baton Rouge Food Bank.**

Continue to look for ways you can help, too!

Over the course of one year, the average U.S. citizen will generate 474 pounds of food waste.

You can Help the Hungry!

While you are moving, toss your donations into the food collection barrels in your Res Hall or nearest LSU Dining location!

May 1 - 11 2009

DO YOUR PART.

Please donate your unopened, non-perishable food items!

IT TAKES YOU

sustainability
community
wellness

Think before you print – be green!



All proceeds benefit the
Greater Baton Rouge Food Bank

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Residential Life