

1) Total annual food budget: \$800,000.

**LOCALLY GROWN AND PRODUCED FOOD**

Note: Geographic location and seasonal availability are taken into account in assessing your response. "Local" is defined as within 150 miles of your campus.

2) Do you have any formal policies pertaining to local purchases?

- No
- Yes. Please describe and provide URL, if available: We participate in a Compass Groups "Farm to Plate " program, which stresses utilizing local farms within 200 miles whenever possible for seasonal fruits, vegetables and dairy products for service and catering. Signage and literature is displayed marking the benefits of purchasing food grown or processed locally whenever possible. <https://mycompass.compass-usa.com/Sustainability/Pages/Home.aspx>

Questions 3-5 pertain to locally grown purchases.

3) From how many local farms or growers do you purchase (excluding on-campus farms/gardens)?

- 4 Number from which you purchase directly.  
4 The vendors are Pappet's Eggs, J. Kings Produce, Hudson valley Fresh, and Hudson Cheese. Pappet's Eggs are located in Rhinebeck NY, J. King is in Holtsville NY, Hudson Valley Farm is in Hopewell Junction NY ([www.hudsonvalleyfresh.com](http://www.hudsonvalleyfresh.com)), and Hudson Cheese in Hopewell Junction NY. Number from which you purchase through a distributor. Please specify name and location of distributor:

4) How much do you spend annually on purchasing food that was grown or raised locally?

\$195,000.

5) Please list foods you purchase that are *grown or raised locally*

(e.g., fresh fruits, vegetables, meat, milk, fish, honey, maple syrup; foods that are *processed locally* should be listed in question 8):

seasonal fruits, vegetables, honey, dairy, beef, and eggs

Questions 6-8 pertain to locally produced and/or processed items.

**6) From how many local processors do you purchase?**

4 Number from which you purchase directly.

4 - The vendors are Pappet's Eggs, J. Kings, Hudson Valley Fresh, and Hudson Cheese. Pappet's Eggs are located in Rhineback NY, J King is in Holtville NY, Hudson Valley Farm is in Hopewell Junction NY, and Hudson Cheese is in Hopewell Junction NY. Number from which you purchase through a distributor. Please specify name and location of distributor:

**7) How much do you spend annually on purchasing food that was processed locally?**

\$100,000.

**8) Please list items you purchase that are processed locally (e.g., bread, granola, ice cream, baked goods, yogurt, cheese):**

All Baked Items, Granola, ice cream, yogurt, and cheese

**9) Do you purchase milk from a local dairy?**

- No
- Yes. Please provide name of dairy and location: Breyer Farms

**10) Do you source any food from an on-campus farm or garden?**

- No
- Yes. Please describe source and amount:

**11) Do you participate in a farm-to-school program?**

- No
- Yes. Please describe program: Chartwells participates in a "Farm to Plate" initiative where, when available, menus are created to feature local farms, locally raised beef and seafood, local dairy, as well as "from scratch" items that utilize products processed within a 150 mile radius, such as flour and grains.

**ORGANIC AND SUSTAINABLY PRODUCED FOOD**

**12) Do you have any formal policies pertaining to the purchase of organic and/or sustainably produced food?**

- No
- Yes. Please describe and provide URL, if available:

**13) Do you purchase organically grown or produced food?**

- No
- Yes. Please list items:

**14) How much do you spend annually on organically grown or produced food?**

\$75,000.

*For questions 15-19, please indicate percentage based on annual dollar amount spent.*

**15) Do you purchase cage-free eggs and/or confinement-free meat products?**

- No
- Yes. Please indicate (repeat for each product).

100 Percentage cage-free eggs

50 - Cage free chicken Percentage confinement-free. Type of meat product:

Percentage confinement-free. Type of meat product:

**16) Do you purchase any grass-fed animal products?**

- No
- Yes. Please indicate (repeat for each product).

100 Percent Grass-fed. Type of animal product: veal

50 Percent Grass-fed. Type of animal product: beef

Percent Grass-fed. Type of animal product:

Percent Grass-fed. Type of animal product:

**17) Do you purchase hormone- and antibiotic-free meat?**

- No

- Yes. Please indicate (repeat for each product).
- 100 Percentage hormone- and antibiotic-free. Type of meat: chicken
- 100 Percentage hormone- and antibiotic-free. Type of meat: pork
- 100 Percentage hormone- and antibiotic-free. Type of meat: beef
- Percentage hormone- and antibiotic-free. Type of meat:

**18) Do you purchase hormone- and antibiotic-free dairy products?**

- No
- Yes. Please indicate (repeat for each product).
- 100 Percentage hormone- and antibiotic-free. Type of dairy product: milk
- 100 Percentage hormone- and antibiotic-free. Type of dairy product: eggs
- Percentage hormone- and antibiotic-free. Type of dairy product:
- Percentage hormone- and antibiotic-free. Type of dairy product:

**19) Do you purchase seafood that meets Monterey Bay Aquarium Seafood Watch guidelines or Marine Stewardship Council standards?**

- No
- Yes. Please indicate.
- 100 Percentage purchased that meets guidelines. Please list guidelines used: We purchase only sustainable seafood for all our units as per Chartwells Corporate Policy. Our company order guide only has these products available for purchase.

**20) Do you offer specifically labeled vegan entrees on a daily, weekly, or other regularly scheduled basis?**

- No
- Yes. Please specify number of options and the frequency with which they are offered: All food service locations on campus have vegan and vegetarian options offered daily.

**21) Please list and give percentages for any other sustainably produced food items you purchase that are not included above:**

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**FAIR TRADE PRODUCTS**

**22) Do you purchase Fair Trade Certified coffee?**

- No
- Some. Please describe:
- All

**23) Do you purchase other Fair Trade Certified food products?**

- No
- Yes. Please indicate (repeat for each product).  
Percentage purchased that is Fair Trade Certified. Type of item:

**DISHWARE AND ECO-FRIENDLY INCENTIVES**

**24) Please indicate which of following your university-operated/contracted dining facilities offers.**

- Disposable dishware
- Only reusable dishware
- Reusable and disposable dishware

**25) If you offer disposables, please indicate materials used (check all that apply).**

- Plastic or polystyrene
- Postconsumer recycled content
- Biodegradable/compostable
- Other

Description (optional):

**26) Do your dining facilities offer discounts or cash incentives to individuals using reusable dishware, bringing a bag, or bringing reusable containers?**

- No

Yes. Please describe:

**27) Do your dining facilities use any polystyrene products (i.e., Styrofoam)?**

No

Yes. Please describe:

**FOOD COMPOSTING AND WASTE DIVERSION**

**28) Do your dining facilities compost preconsumer food scraps?**

No

Yes. Please indicate the proportion of dining facilities that run preconsumer compost programs (e.g. two out of five dining facilities) and, if available, the combined annual tonnage composted.

100 Proportion of dining facilities that run preconsumer compost programs.

1950 ibs Annual tonnage of preconsumer compost.

**29) Do your dining facilities compost postconsumer food scraps?**

No

Yes. Please indicate the proportion of dining facilities that run postconsumer compost programs (e.g. two out of five dining facilities) and, if available, the combined annual tonnage composted.

Proportion of dining facilities that run postconsumer compost programs.

Annual tonnage of postconsumer compost.

**30) Do your dining facilities donate excess food to a food bank, soup kitchen, or shelter, etc.?**

No

Yes. Please describe:

**31) Do your dining facilities have a trayless dining program?**

No

- Sometimes--on specific days, on certain occasions, or in specific locations. Please describe:
- Yes--standard practice. Please describe program including date started and, if available, data on reduced food waste or water consumption: 100% trayless in all facilities

**32) Please tell us about any other steps your dining facilities have taken to reduce waste (e.g., food waste auditing, recycling used cooking oil for biodiesel production):**

We use a "Trim Trax" program, where kitchen staff measure, track, and trim kitchen waste, which is composted after tracked. We utilize "Project Clean Plate", where we encourage students to take balanced portions of food and beverage so there is less food waste and trash. We promote "STEPS" which is a campaign to promote our biodegradable plates, cups, napkins, and utensils. STEPS also encourages customers to take only what they need from utensils, napkins, etc. and recycle responsibly.

**RECYCLING OF TRADITIONAL MATERIALS**

**33) Please indicate which traditional materials your dining facilities recycle (check all that apply).**

- None
- Aluminum
- Cardboard
- Glass
- Paper
- Plastics (all)
- Plastics (some)
- Other. Please list:

**34) Are recycling receptacles located throughout dining locations?**

- No
- Yes. Please describe: There are at least 2 clearly marked bins at each location.

**35) What is the dining services' current waste-diversion rate (the percentage of recyclable waste diverted from traditional disposal)?**

45%

**AFFILIATIONS**

Questions 36-37 are for informational purposes only; responses will NOT be included in the Report Card evaluation process.

**36) Indicate if your dining services are:**

- Contracted. Please describe: Food Service Company for all food service on campus at 4 locations
- School operated. Please describe:
- Other. Please describe:

**37) Is the dining services director, or another dining services staff person, a member of any campus-wide environmental/sustainability initiatives or committees at your school?**

- No
- Yes. Please describe: Ed Verdi is our direct client contact. He is a member of campus wide environmental and sustainable initiatives at The New School.