

Think GREEN!

Dining Service's Sustainable Practices:

- * Up to 50% of our produce is locally grown at any given time, depending on what is in season
- * We use locally sourced vendors whenever possible
- * Farmer's Markets offered on a regular basis on campus
- * Think Outside the Bottle program rewards a 10 cent discount to those who purchase a beverage and bring their own bottle
- * China First policy provides china and silverware for those eating in
- * Eco-Friendly "paper goods": cornstarch based, petroleum free beverage cups and to-go containers, containers made from recycled paper fibers, biodegradable coffee cups, unbleached napkins & disposable utensils made from polypropylene. No styrofoam!
- * Annual Sustainable Logo Contest in which we print a student's logo on earth-friendly tote bags for the dining locations
- * Employee waste management program called Trim Trax reduces excess waste for a smaller carbon footprint
- * For those locations without recycling containers, the recyclables are removed from the waste stream by Jamaica Ash

For more information on our upcoming "green" promotions, visit www.hofstra.edu/dining.