

University Dining Services Sustainability Initiatives



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Gonzaga University Dining
710 E. Desmet Avenue
Spokane, WA 99258
509.313.6906



*For more information, please contact Charles Wesley at 509.313.6906.
Created by Kristi Theisen with Karen Upton, Sodexo Campus Services, October 2008.*

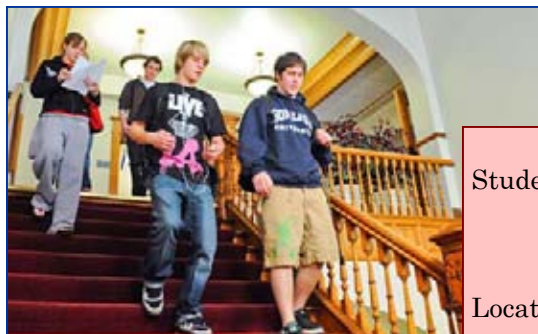
Gonzaga University is a private co-ed four-year Jesuit university located in Spokane, Washington.



Total Enrollment for 08-09: 7,345

2008-2009 Meal Plans:

- | | |
|------------------|--|
| • PLATINUM | • Carte Blanche access any time the Marketplace is open + \$275 Dining Dollars + 6 Zag Passes |
| • GOLD | • Carte Blanche access to the Marketplace any time except Late Night + \$295 Dining Dollars + 5 Zag Passes |
| • SILVER | • Carte Blanche access to the Marketplace from lunch through dinner + \$295 Dining Dollars + 3 Zag Passes |
| • BRONZE | • 100 Block Meals + \$495 Dining Dollars + 3 Zag Passes |
| • COPPER- LUNCH | • Carte Blanche access to the Marketplace during lunch + \$485 Dining Dollars + 3 Zag Passes |
| • COPPER- DINNER | • Carte Blanche access to the Marketplace during dinner + \$485 Dining Dollars + 3 Zag Passes |



Student Demographics:

Undergraduate Students: 4,552

Graduate Students: 2,247

Law School Students: 546

Location:

96 buildings on 131 acres in a residential setting along the Spokane River approximately 1/2 mile from Spokane's downtown business district.

Everyday Efforts

The Sodexo dining team at Gonzaga University takes pride in making sustainability part of everyday life on campus.



During April 2008, the team created a program called “30 WAYS IN 30 DAYS” to **increase awareness and promote education about sustainability issues on campus**. The dining team worked together and with numerous student groups and GU faculty/staff departments to create a list of thirty things to achieve or educate about during the month. These efforts continue today.

30 WAYS IN 30 DAYS

1. Starting April 1st, the Marketplace will serve Seattle's Best **FAIR TRADE & ORGANIC COFFEE** instead of SBC's traditional coffee. Fair Trade coffee raised incomes and living standards for small coffee farmers overseas while helping to protect the environment.
2. Encourage students who want to-go lunches to **SAVE A BAG** and put their meal straight into their backpack or their own reusable bag. For those that need a bag, paper lunch sacks that students will be provided that students can reuse or recycle.
3. **DECREASE the number of coffee cups thrown in the TRASH**. In addition to the 35-cent discount customers get whenever they use a reusable cup, we will reward people for bringing reusable cups to Crosby Café by holding a special raffle. During the month of April, anyone who uses a reusable cup for their drink can enter to win a free reusable shopping bag full of fair trade and organic coffee, energy-efficient light bulbs and other environmentally-friendly and fun prizes.
4. **Use brown napkins instead of white** (and use less of them!) White napkins need bleach to get their bright white color but the new brown napkins require no bleach and are made from 100% recycled fibers.
5. Switch to free-range shelled eggs in the Marketplace.
6. **SAVE ENERGY by using NATURAL LIGHT** and turning off the overhead lights during sunny days in the Marketplace.
7. **TURN DOWN THE HEAT** one degree in the winter and turn down the air conditioning one degree in the summer to save energy.
8. All Sodexo managers at Gonzaga will complete an online class and **learn more about sustainability**. You can get involved! Gonzaga now has an Environmental Club and a Sustainability Club.
9. Gonzaga's Dining Team will participate in and **co-sponsor with Gonzaga's Faculty Forum a DISCUSSION PANEL** designed to educate and increase awareness about local food and sustainability issues in Gonzaga's community.
10. Switch to new **eco-friendly dishwashing cleaner!** Our new Ecolab Apex Dishwashing System combines technology and products designed to save water and energy and minimize the impact of products on the environment. The new system uses 95% less packaging than previous methods.
11. Switch to **recycled paper** in our offices, print double-sided and save electronic files instead of printing as often as possible.
12. New **THINK GREEN info wall** in Spike's to provide new educational information for students and faculty/staff.
13. **TURN OFF photocopiers** and computer monitors at night to save energy and reduce CO2 emissions.
14. Create a new manager photo board **highlighting our individual efforts** to increase sustainability efforts.
15. Encourage our employees, customers and friends to **STOP JUNK MAIL**. Call the number on the back of the catalogues you receive and ask to be taken off the mailing list. Everything can be found online instead! Also, call 1-888-5 OPT OUT 24hours a day to be taken off mailing lists relating to credit offers.
16. Work with Gonzaga's Environmental Organization to **WEIGH THE WASTE** during dinner on April 16th. Thinking about how much food you waste at every meal and what you can do to waste less.
17. **Coordinate with GU Athletics do organize a special recycling event** where old athletic shoes get recycled into new playground surfaces through Nike's Reuse-A-Shoe program.
18. **Work with GEO to organize Footprint Friday** on Friday, April 18th. Educate students about ways they can reduce their carbon footprint.
19. We proudly **serve r-BST free/hormone-free milk** in ALL dining locations on campus.
20. **Celebrate EARTH DAY** with a special Picnic in the Park dinner on Foley Lawn with delicious food, fun contests and eco-friendly prizes.
21. **Initiate Trayless Tuesdays** to conserve water and other resources and reduce waste.
22. Give away **eco-friendly Frisbees** made from recycled plastic during dinner at the Marketplace to encourage students to enjoy the beautiful outdoors and realize that buying recycled is an option for an increasing number of products.
23. **Post facts about food waste** to help build awareness about waste. Encourage students to take only what they want to eat as reusable leftovers go to Campus Kitchens, a program that helps feed the hungry in our community.
24. **BUY LOCAL** as often as possible and create a map showcasing the farms where we get the food we serve.
25. **Try a meatless meal** to reduce our carbon footprint by having a fun PB&J Extravaganza.
26. Create a **sustainable catering guide** featuring local and sustainable food.
27. **Give away energy-efficient light bulbs** in Spike's and other retail locations on Thursday, April 24th.
28. Host a special "Thank you, GU" dinner to **celebrate and think about the progress we made** during the 30 WAYS IN 30 DAYS events.
29. **Work with CCASL to research ways we can reuse our fryer oil** and bring composting to campus.
30. **Conduct a sustainability survey with Gonzaga's Sustainability Club** on April 30th. What did you think of 30 WAYS IN 30 DAYS? What are your ideas?

As demonstrated above and in other sections throughout this guide, the Sodexo dining team strives to **partner with Gonzaga**, the student body and the community as often as possible on sustainability efforts.

The Sodexo dining team leadership believes personal growth and education is important for its own employees. To facilitate convenient and updated information being shared, Sodexo created online sustainability courses. These courses are called the **PLANit Modules** and every manager on campus is required to complete the first four sessions: Waste Management, Local Foods, Organic and Recycling.

Water Conservation



Water conservation is important to the Sodexo dining team and to Gonzaga's campus. Gonzaga chose WATER as the central theme for the 2008-2009 academic year, and the dining team jumped on board with numerous water-themed efforts, events and educational opportunities.

The dining facilities on campus now use Apex, a state of the art **dishwashing detergent that saves water and energy and uses 95% less packaging** than previous products. This change was made companywide throughout the nation and ties in perfectly with the goals and programs at Gonzaga.

The dining team demonstrated their commitment to GU students and to sustainability when they agreed to **eliminate the sale of bottled water on campus** starting at the beginning of the 2008 school year at the request of Gonzaga Student Body Association leadership (GSBA). The dining team support GSBA's distribution of refillable water bottles and offers complimentary water refills of these bottles at many locations around campus.

The dining team and GSBA also partnered to **eliminate trays** in the dining hall on campus. By simply eliminating trays from the Marketplace, over 10,000 gallons of water will be saved each school year. Eliminating trays also helps reduce waste as discussed later in the guide.

Another example of supporting GSBA and water conservation education was when the dining team organized and orchestrated a tremendous **opening dinner with a water/local theme**. This special dinner featured a variety of seafood for consumption all displayed on a fishing boat to tie in with the fun water theme. The dinner also included many local food items like pork from a local farm, apple slaw, caramel apples, and more.

GONZAGA DINING WATER CONSERVATION

To support Gonzaga's WATER THEME for the 08-09 school year, Gonzaga Dining is proud to share the following WATER INITIATIVES:

- Switch to a new dishwashing detergent that will save water and energy and uses 95% less packaging.
- Support GSBA by discontinuing the sale of bottled water on campus.
- Eliminate trays in The Marketplace. This will save an estimated 10,000 gallons of water over the course of the school year!
- Offer water refill stations around campus so people can easily reuse water bottles and stay healthy and hydrated.
- Partner with Gonzaga and GSBA to create water-themed events and educational opportunities during orientation weekend and throughout the school year.

Please visit our website for more information
www.gonzaga.edu/sodexo



Local Foods

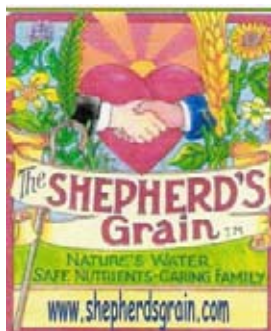


Gonzaga Dining Services believes buying locally is important. There is much debate over what “local” means, so the Gonzaga Dining team has narrowed it down the definition to items from Washington, Idaho or Oregon.

In the fall of 2008, the Sodexo team installed a new LCD screen that helps **communicate to students and educate** them about the local food served in the Marketplace. The screen features information specific to products used in Gonzaga dining and overall educational information about buying local. **This is a pilot program from Sodexo and is called “Fresh from the Fields.”**

Please see the next page for a listing of **local farms and companies** where Gonzaga Dining orders food and products. The list includes the location of the farm/local company as well as what products are used on campus from that source.

Local foods and products are purchased year round as available. Matching the Northwest's growing season with demand during the academic year is a challenge the dining team faces. Fall is a wonderful harvest time in eastern Washington. .



The type of strong relationships that Gonzaga Dining has with local farmers can be demonstrated with Shepherd's Grain. Shepherd's Grain is a local alliance of farmers dedicated to sustainable agriculture. The wheat produced on these local farms is used to make the bread served at the popular deli station in the Marketplace and at many catering events. Many members of the GU Dining management team have met some of the farmers, seen their farms and felt their soil.

The Gonzaga community can be proud that every time they eat a Sandwich at GU, they're not just eating lunch, they are supporting the efforts of our local farmers and bakers.

Sodexo has also demonstrated its **commitment to social responsibility**, especially regarding our food supply, by partnering with **Food Alliance**. Food Alliance is a non-profit organization that promotes sustainable agriculture by recognizing and rewarding farmers who produce food in environmentally friendly and socially responsible ways.

In order to become *Food Alliance certified*[™], farmers and ranchers commit to improving their operations with respect to the guiding principles. Improvement efforts are evaluated over time by Food Alliance site inspectors. Each of the guiding principles has either a fixed standard or at minimum an individual evaluation item dedicated to it.



Value of Local Foods to GU:

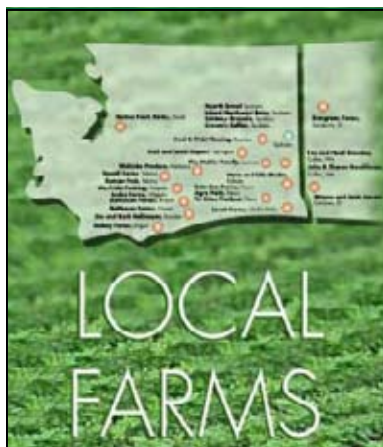
- Supports local economy
- Local products are often fresher
- Supports the environment because local items don't have to travel as far
- Meet client expectations
- Student satisfaction
- It's the right thing to do!

Local Foods *continued*



Gonzaga Dining purchases items locally whenever possible. The following is a list of some of the local farms and local companies from which Sodexo at GU purchases items. This list is always growing and expanding to include more local products.

<u>Farm/Local Company</u>	<u>Location</u>	<u>Products</u>
Albeke	Portland, OR	Blackberries, Blueberries, Raspberries
Craven's Coffee	Spokane, WA	Coffee at Crosby Café and Duff's
Dale & Laurie Landreth/The Landreth Farm	Reardan, WA	Wheat, etc. for Shepherd's Grain
David & Margaret Brewer/Emerson Dell Farm	The Dalles, OR	Wheat, Barley, Mustard etc. for Shepherd's Grain
Double Diamond Ranch	Nampa, ID	Green Beans, Corn
Eakin Fruit Co.	Yakima, WA	Fuji apples
Eaterday Farms & Agra Pack	Pasco, WA	Onions
Evergreen	Sandpoint, ID	Sprouts
Fort Boise	Parma	Onions
Fred & Vicki Fleming	Reardon, WA	Mustard, Barley, Wheat, etc. for Shepherd's Grain
Golden Pheasant Foods	Kent WA	Fookies Fortune Cookies
Gratitude Farms	Walla Walla, WA	Micro Greens
H & H Farm	Boise	Tomatoes
Hearth Bread	Spokane, WA	All deli bread, bagels and hamburger buns
Henggeler Farms	Sunny Slope	Apricots
Herbco International	Duvall, WA	All fresh herbs
Inland Northwest Dairy	Spokane, WA	Darigold products- half and half, all milk, sour cream, cottage cheese, buttermilk and yogurt
		Broadview products- heavy cream
John & Sharon Aeschliman/JEA Farms	Colfax, WA	Wheat, etc. for Shepherd's Grain
Karl & Lexie Kupers/The Hirst Family	Harrington, WA	Wheat, etc. for Shepherd's Grain
Kurt & Sharon Blume	Genessee, ID	Wheat, etc. for Shepherd's Grain
Leroy & Joanne Druffel	Colton, WA	Wheat, etc. for Shepherd's Grain
Maplewood Farms	Mt. Vernon, WA	Potatoes
Mechankami	Ontario, OR	Onions
Oakdale Farms	Oakdale, WA	Eggs
Oregon Trail	Vale, OR	Mushrooms
Ostrom & Avina	Olympia, WA & Canada	Mushrooms
Purple Sage Farm	Star	Herbs
Read & Deanna Smith	St. John, WA	Wheat, etc. for Shepherd's Grain
Rocky Fence	Emmett	Grapes
Santee's Granola	Spokane, WA	Granola
Seattle's Best Coffee	Seattle, WA	Coffee at the Marketplace
Skatget Valley	Mt. Vernon, WA	Potatoes
Snake River		Apricots
Steve & Brynn Matsen	Bickleton, WA	Wheat, etc. for Shepherd's Grain
Tracy & Mike Rush w/ Ed Warner	Harrington, WA	Wheat, etc. for Shepherd's Grain
Jim & Barb Nollmeyer	Reardan, WA	Wheat, etc. for Shepherd's Grain
Steve & Edi Mader	Pullman, WA	Wheat, etc. for Shepherd's Grain
Steve Camp	Lacrosse, WA	Wheat, etc. for Shepherd's Grain
Symms Farms	Caldwell, WA	Apricots, Asparagus, Cherries, Peaches, Plums
Tamura Farms	Homedale	Onions, Potatoes
The Stubbs Family	Lacross, WA	Wheat, Beans, etc. for Shepherd's Grain
Russ & Kathy Zenner	Genessee, ID	Wheat, Lentils, etc. for Shepherd's Grain
Thomas Hammer Coffee	Spokane, WA	Coffee at the McCarthy Athletic Center
Turner and Pease	Seattle, WA	Butter Balls
Tim & Heidi Danaher	Colfax, WA	Wheat, Oats, etc. for Shepherd's Grain
Wada Farms	Idaho Falls	Potatoes
Wahluke Produce	Mattawa, WA	Potatoes
Wayne & Jacie Jensen	Genessee, ID	Wheat, etc. for Shepherd's Grain
Weissel Farms	Nampa	Green Beans, Corn, Peppers, Pumpkins, Squash, Watermelon
Wilamson Orchard	Fruitland	Apricots, Plums



This banner is used to communicate to people dining in The Marketplace where the food on campus is from in the area.

Organic



Many dining locations on campus offer a variety of organic products. These organic offerings have increased each year and now include convenience items and snack foods, bananas, apples, pears, carrots, nutritional bars, and more.

Cherry Blossom

In 2005, the Gonzaga Dining team opened **Cherry Blossom, an organic and natural foods store** located in the Crosby Student Center at the heart of campus. Many organic items can also be found at other retail locations including Spike's, Duff's and Crosby Café.

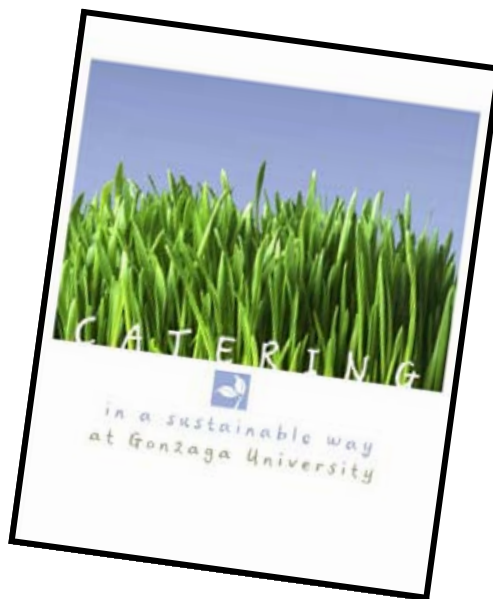
This location has dramatically increased in popularity and is now one of the favorite spots to eat on campus.

Gonzaga Catering introduced a new **Sustainable Catering Guide** in the spring of 2008 that offers new and exciting sustainable choices for catering customers. Many of the items featured in the guide are **Fair Trade Certified, sustainably grown and organic**. Items are purchased fresh and locally from area distributors whenever possible to **minimize the carbon footprint**.

Events based on menus and guidelines in the sustainable catering guide use china or compostable disposables whenever possible. These present the most renewable, earth-friendly serving options. Event also feature displays with limited use of linen. This helps to **conserve natural resources in energy and water** as well as better manage waste.



As experienced in other areas of campus dining and everyday life for people in the Spokane area, due to the seasonal natures of many items grown in the area, some of the menu items may not be available throughout the entire year. The menu is flexible and the catering department is always willing to create custom menus featuring **local and organic** items.



Value of Organic Foods to GU:

- Answers student desire for food that is free of additives, hormones, pesticides and GMO's (Genetically modified organism)
- Meet client expectations
- Student and client satisfaction
- Helps to sustain resources for future generations

Recycling



The Sodexo Dining team believes recycling is an important part of having a sustainable dining operation and campus. The dining team works hand in hand with Gonzaga's Plant Services to make recycling on campus possible for students, faculty and staff.

WHAT GETS RECYCLED ON CAMPUS

Aluminum cans, glass and plastic bottles, and corrugated cardboard are the major items recycled on campus. The dining team also strives to close the loop by purchasing recycled products such as office paper and napkins made with recycled fibers.

Requests made by the Sodexo Sports & Leisure concessions team led to a recycling program starting at the McCarthey Athletic Center for plastic bottles purchased during events.

FACTS & FIGURES

According to Gonzaga's Plant Services Department, by recycling aluminum cans, Gonzaga saves 173 barrels of oil each year, 434,720,000 BTUs of energy each year, 5-11 thousand gallons of gasoline each year and reduces CO2 emissions by 61 tons each year. By recycling paper, Gonzaga saves 1228 trees per year, 505,960 gallons, 27,466 gallons of oil per year and 289,120kw of energy per year. By recycling glass, Gonzaga saves 54,939lbs of limestone per year, 1,142 gallons of fuel (oil) and reduces CO2 emissions by 439 tons per year.

SPECIFIC CHALLENGES

It is a challenge for both GU Dining Services and Plant Services to properly educate the Gonzaga community about what can be recycled. Items in contaminated recycled bins have to be thrown in the trash. Gonzaga also needs more recycling bins on campus. There should be a clearly identified recycling bin next to every garbage bin to make it easier for people to properly dispose of their waste.

A challenge specific to the dining team is that many of the food items purchased are transported in cardboard boxes and the cardboard recycling bin fills up very quickly. Even when the boxes are broken down, the recycling bin often fills up before it is picked up from campus.

FINANCIAL IMPLICATIONS

Recycling yields significant cost benefits for Gonzaga. As of January 2006, recycling fees were 10.92/ton and trash fees were 256.89/ton. An example of the impact on campus comes from that January's bill. Recycling fees were \$10,367.35 and trash fees were \$222,963.36 for a total of \$233,330.71. If that recycling had been thrown in the trash, the recycling total alone would have totaled \$243,788.61 in additional trash. When combined with the actual trash, the grand total would have been \$466,752.03.

Value of Recycling to GU:

- Financial savings—solid waste disposal tonnage costs avoided
- Waste reduction— tons of waste not going into the waste stream
- Meet client expectations
- Student satisfaction
- It's the right thing to do!

Resources:

- Gonzaga Plant Services powerpoint presentation from Spring 2008.

Fair Trade



University Dining Services has numerous Fair Trade coffee choices available from a variety of local and national companies dedicated to Fair Trade and sustainable practices.



During the 2006 academic year, the dining team held a contest asking students what brand of coffee they would like on campus. The students chose local **Craven's Coffee** as the brand of choice. Craven's Coffee is now served at multiple locations across campus including the popular Crosby Café in the Crosby Student Center and Café Lawte in the Law School. Gonzaga and Craven's partnered to create a unique Zag Blend that is available for purchase at Crosby Café, the Zag Shop on campus and select local grocery stores.



Another coffee brand local to Spokane that is served on campus is **Thomas Hammer**. Thomas Hammer Coffee is served at all events in the McCarthy Athletic Center by the Sodexo Sports & Leisure team as well as in the Jepson Business Center on the west end of campus. Thomas Hammer offers a variety of fair trade and organic coffees as well as environmentally-friendly cups.

Jazzman's coffee is a Sodexo brand that is known to be high-quality and environmentally and socially-friendly. This product is sold at Jazzman's Café in Cataldo Hall.

Starbucks coffee is offered in the Marketplace in a rotation of traditional, fair trade and organic blends. Sodexo partners with Starbucks to have local Brand Champions that help properly brew the coffee to ensure high quality and help educate about Starbucks Fair Trade and other socially responsible practices.

At all Sodexo dining locations on campus, customers are offered an incentive of a 35 cent discount every time they use their own cup. This is just one more way the local dining team strives to reduce waste and encourage environmental responsibility on campus.

FINANCIAL IMPLICATIONS

Fair Trade coffee selections are a bit more costly than the regular coffee selections. However, with right pricing in place at retail locations the financial impact is cost neutral. Other Fair Trade items, such as bananas, often are more expensive, and it difficult to get the needed return, especially in a resident dining operation.

Value of Fair Trade to GU:

- Answers the GU community's desire for coffee and other Fair Trade selections that are economically just and environmentally sound
- Meets client and student expectations
- Student satisfaction

Resources:

- Craven's Coffee www.cravenscoffee.com
- Thomas Hammer Coffee www.hammercoffee.com

Biodiesel



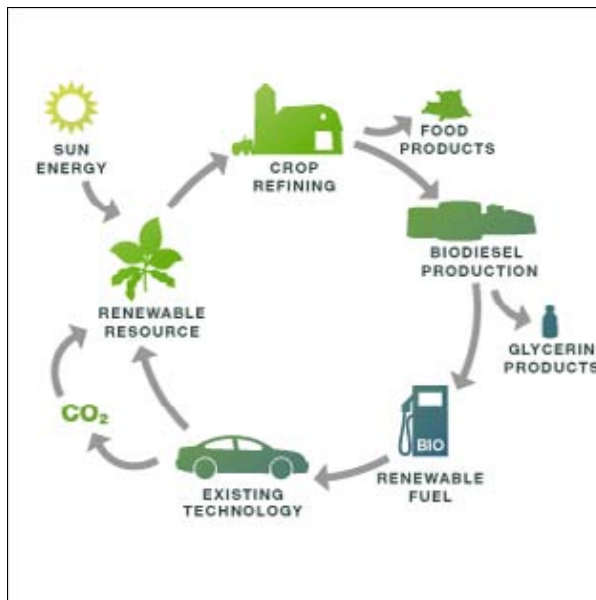
Gonzaga Dining Services has recycled all cooking oil into biodiesel fuel since 2008.

The Sodexo team partnered with Spokane County BioDiesel to create this exciting program on campus. Spokane County BioDiesel is approved and licensed by both the City of Spokane and Spokane County.

Spokane County BioDiesel provides the drums and tanks used to collect the used fryer oil and picks up the used oil from campus.

Rather than simply being disposed of, the waste vegetable oil is used to produce ASTM grade biodiesel. A full 100% of the biodiesel is then distributed locally to help maintain cal energy and economic security.

In addition to being good for the environment, Spokane County BioDiesel contributes **10% of their gross profits back to the community** every month in the form of charitable contributions to groups that are good for the community such as schools, sports programs, youth groups and others who need help.



Value of Recycling Used Oil to GU:

- Use of biodiesel replaces the use of non renewable fossil fuels
- Tons of waste not going into the waste stream
- Meets client, student and community expectations

Resources:

- Spokane County Biodiesel www.spokanecountybiodiesel.com

Waste Reduction & Prevention



Preventing and reducing waste is a major priority for Gonzaga Dining. The dining team works with Plant Services to increase recycling efforts as discussed earlier in this guide and has the following items either in place or in process:

- The catering department offers customers an option to choose biodegradable packaging and food items from their Sustainable Catering Guide created in the spring of 2008.
- Just-in-time cooking practices are employed in all kitchens on campus resulting in less food waste and fresher products for the students to enjoy.
- All surplus food is donated to Campus Kitchens on Gonzaga's campus.
- The dining team proudly supports the campus' Lug A Jug campaign that strives to reduce plastic bottle waste. Bottled water is no longer sold on campus to reduce waste.
- Incentives at campus coffee shops in the form of a 35 cent discount help prevent waste by encouraging customers to use their own mugs rather than disposable paper cups.
- Trayless dining in the Marketplace reduces water consumption, food waste, electricity usage and dish detergent usage.
- The dining leadership team is working with GU administrators and students to create new sustainable and waste reduction ideas for the new student center .
- Retail locations on campus switched to Xpress Nap holders in the fall of 2008. These napkin dispensers have been shown to reduce waste by 50%.
- The Marketplace and other dining locations on campus use natural light or only turn on half of the lights whenever possible to save energy.
- In the office, employees strive to print only when absolutely necessary and then print double-sided on recycled paper whenever possible.
- All employees and customers are encouraged to opt out of receiving junk mail to reduce waste they receive at home.
- Facts about reducing food waste and other types of waste are posted in The Marketplace and Spike's to educate students about what they can do to help.
- GU Dining sponsors an annual Weigh the Waste event with Gonzaga's Environmental Organization to really show and teach students how much food they are wasting and to encourage them to waste less.



Reducing Hunger in our Community



An important part of sustainability and social responsibility is helping the community. The Sodexo dining team at Gonzaga does this in a number of ways. Some of the key relationships and events are described below.



The Campus Kitchens Project was started in 2006 under the guidance of Sodexo General Manager Charles Wesley. Gonzaga is one of twelve schools across the country with a Campus Kitchens program. **Food is essentially recycled out of the dining hall and repackaged to help feed hungry people in the Spokane community. This helps feed the hungry, reduce waste, and provide valuable community service and educational opportunities for Gonzaga students.** Sodexo chefs provide **food safety training** free of charge to Campus Kitchens volunteers to ensure all food safety requirements are understood and followed. A new tradition started by the Sodexo dining team is to organize a **“Zag Pass Donation Drive”** every spring. This drive gives students the opportunity to donate any unused Zag Passes at the end of the year. The Sodexo dining team translates the Zag Passes into a dollar amount and provides that to Campus Kitchens in the form of both food and supplies that are desperately needed in the slow summer months.

Cans Across America is Sodexo’s annual one-day food drive.

This is an exciting event where college campuses across the country work together to try to break the record for the amount of food that is collected to give to charity in a single day. During the 2007 event, Gonzaga students, faculty/staff and Sodexo employees at Gonzaga donated over 2015 pounds of food! All donations went straight to Second Harvest of the Inland Northwest to help provide food for hungry families in our community.



The Sodexo team at Gonzaga has a strong relationship with the local **Second Harvest** food bank located near campus. In addition to the donations from the Cans Across America event going to Second Harvest, Sodexo managers often team up or go individually to donate their time and skills at the food bank.



Beyond just Gonzaga, Sodexo as a whole has a strong commitment to helping feed the hungry. The **Sodexo Stop Hunger Foundation** supports programs and initiatives that fight poverty, unemployment, and educational disparities, as well as provide job training, nutrition education and affordable housing. A complete 100% of all donations go directly towards these efforts as Sodexo covers all administrative costs. The Sodexo team believes that together, we can help those in need and Stop Hunger.



Sodexo and Sustainability



Sodexo is a sustainability leader not only on Gonzaga’s campus, but around the world.

In 2005, 2006, 2007 and 2008, Sodexo was featured on the Dow Jones Sustainability Index, World Index and STOXX Sustainability Index. These indexes track the financial performance of the leading sustainability-driven companies worldwide. This reflects Sodexo’s ongoing sustainability efforts.

For the most recent information regarding **Sodexo sustainability awards and recognition**, please visit our website at www.sodexousa.com.

For the most recent information about **Gonzaga Dining and sustainability efforts on Gonzaga’s campus**, please visit www.gonzaga.edu/sodexo or call the main office on campus at 509-313-6906.



“Through simple acts, we improve the quality of daily life everywhere, with respect for people and the environment”

Michel Landel

Chief Executive Office, Sodexo Alliance
 President of Executive Committee
 President of the Sodexo STOP Hunger Association