

Sustainability

Sustainability is an important priority for Sodexo. Our “Better Tomorrow Plan” focuses on three areas:

- Protecting and restoring our environment
- Supporting our local communities
- Promoting health and wellness

Here are some examples of how we currently put that plan into place at UNB and in Atlantic Canada.

Protecting Our Environment

- Paper plates are made from bamboo and sugar cane making them fully compostable
- Biodegradable containers for takeout
- Napkins made from recycled paper and dispensed one at a time to avoid waste
- Paper towel made from recycled paper
- Bulk water served in all of our dining rooms
- Re-useable travel mugs
- Re-useable takeout containers
- Re-useable cold drink containers
- Discounted price on all beverages when using any travel mug
- Rainforest Certified Coffee in all locations
- Local produce when seasonally available
- Paper, Plastics and Cardboard recycled
- Vegetable oil recycled
- Environmentally friendly ware-washing and cleaning products
- Innovative menu management software which assists in managing production and reducing waste
- Master distributors used to reduce deliveries and thus help eliminate green house gases
- Buy local wherever and whenever possible
- Recycling food cans
- We have completely eliminated the purchase of all “At Risk” species of seafood and are committed to the purchase of only 100% sustainably sourced seafood by 2015.

Supporting Our Local Communities

- Annually, Sodexo has a month long program called Servathon which raises funds, collects non-perishable food items and donates time and talent of our staff to support local Food Banks and other hunger related charities. At UNB, the employees support the Fredericton Food Bank.
- Annually, Sodexo, through the Sodexo Foundation and with the support of our suppliers and the donated time of our staff, partners with local hunger relief organizations to provide lunches during the summer months for at risk children who are a without the meal that is provided during school with a program called *Feeding Our Future*. *Feeding Our Future*, which started in 2000, has served more than 972,000 meals to at risk children.
- 35% of our total food purchased is local.

Promoting Health and Wellness

- Our *Mindful* program which promotes menu selections which are lower in fat, sodium and sugar.
- “Balance, Mind, Body and Soul” program designed specifically for students to support and educate them in wellness options encompassing all aspects of their unique lifestyle needs.
- Use of trans-fat free oils
- Working with university nutrition and kinesiology departments to promote wellness through the dining program
- Offer low fat and reduced calorie options
- Offer 100% fruit and vegetable juices
- Offer low fat salad dressing options
- There are numerous vegetarian/vegan and gluten free options available at all meals

For information about our *Better Tomorrow* plan and *Mindful*, please go to www.sodexo.ca

We have also been recognized:

