

# **Algonquin College Food and Beverage Operations is committed to the following sustainability initiatives:**

## **1. Waste Reduction**

**Our department is recycling:**

- **Cardboard packaging**
  - **Cooking oil**
  - **Paper**
  - **Glass**
  - **Aluminum cans**
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- **We try to use bulk condiments for ketchup, mustard, soft drinks and milk wherever possible.**
  - **We ask our suppliers to reduce excess packing. Recycle bins are also placed throughout the facilities to make recycling very convenient and easy for our employees and customers.**
  - **We butcher many of our meat items in our kitchens thereby reducing the waste derived from containers with precut meats.**
  - **We are in preliminary discussions with various College Departments to compost material from our kitchens during the spring, summer and fall periods.**

## **2. Elimination of Styrofoam**

**In the past semester we have begun eliminating the use of Styrofoam products from all food locations. Our goal is to be Styrofoam free in the coming months.**

## **3. Co-op Purchasing Power**

**We work closely with a cooperative purchasing group which is comprised of a number of Colleges and Universities. This group buys products in bulk which means that we have a greater opportunity to purchase more environmentally friendly products at more affordable prices.**

## **4. Supporting Local Suppliers**

**We are committed to supporting local suppliers. We purchase locally grown seasonal produce whenever possible. Purchasing from local suppliers helps to support the local community, and helps to reduce the impact that transportation has on our environment.**

## **5. Personal Health**

- **Beginning in January 2008 all our muffins will be trans fat free.**
- **We use trans fat free oil and our oil is filtered daily.**
- **We promote health and well-being with hand washing stations located in all of our food preparation areas. It is one of the best ways to reduce the spread of communicable illnesses.**
- **We use biodegradable soap to clean all our dishes. Healthy for the environment and healthy for you.**

**We are always looking to increase our efforts to help support a sustainable environment. It is through practice, communication and education that we strive to the common good of reducing the impact that our footprint has on the planet.**

**For further information on our sustainable initiatives please contact Food and Beverage Operations General Manager, Mike Dash at (613) 727-4723 ext. 5071.**