UMD Dining Services Sustainability Initiatives

We use local, sustainable foods when able
- Local produce from the UMD farm and a local Food Farm in Wrenshall Minnesota are being used, starting in July and ending in about January, at all dining locations.
- Dining Services gets produce right off campus through the edible garden project.
- 100% Grass fed burgers from a local farm in Barnum are served year round at Center Court and the Burger Hub upon request.

We are committed to reducing waste
- Careful meal planning, Portion controlled serving & Bulk ordering reduce costs & packaging.
- All aluminum, plastic and glass are recycled from all areas.
- Bakery products are delivered in reusable containers eliminating the need for bakery boxes.
- Biodegradable utensils in the food court.
- Foam plate and cups have been removed completely for ~3 years.
- Use of green certified cleaning products.
- Compostable bins are located around campus for composting coffee cups and other compostable items.
- In 2012 catering started offering events with 0% waste for groups over 25 people by utilizing washable dishware, linen napkins, donating unused food and composting leftover/uneaten food.

We strive to save energy and water
- State of the art dishwashing machine installed in 2006 uses steam heat and has a more efficient and shorter run time which reduces the amount of water & electricity used.
- State of the art pot and pan washer installed in the production kitchen in 2007 reduces the amount of water, electricity and soap used.
- Dining Center curtains and tinted windows reduce the demand placed on the air conditioner.
- Light fixtures replaced with fluorescent bulbs resulting in an 82% reduction in power consumption.
DID YOU KNOW?

Dining Services encourages the use of reusable mugs

- Northern Shore Coffee Shop and the Food Court offer a small discount to customers who bring their own reusable mug.

We partake in the Edible Garden Project and use our produce in menus

- The edible gardens are an experimental project that harvests and grows edible plants for use by UMD faculty, staff and student groups.
- UMD Dining Services has two edible gardens; one outside the Food Court and two planters outside Northern Shores Coffee Shop.
- UMD Dining Services uses the produce from their gardens to make a variety of the meals and side dishes which are served in the Food Court and Center Court.

UMD has a Farm and we use produce from it

- The UMD Farm is located at 4709 Jean Duluth Road which is just 5 miles from the UMD campus.
- The farm partners with the Sustainable Agriculture Project (SAP) to revitalize agricultural interests and promote sustainability efforts at UMD.
- In 2011 Dining Services started purchasing produce from the Farm.
- The use of produce from the farm supports local products versus shipping foods from around the country.
- Dining Services begins to use produce from the farm as soon as it becomes available based on the season and weather, usually July through September.

We procure produce from “The Food Farm” in Wrenshall, MN

- The Food Farm is a certified organic farm located in Wrenshall Minnesota, which is 30 minutes south of Duluth.
- All of the vegetables are certified organic which means they are grown without the use of chemical fertilizers, pesticides and herbicides.
- Fall of 2012 UMD Dining Services utilized 200 pounds of carrot per week from July to January.
- In fall of 2013 UMD plans to purchase even more produce from the local Food Farm, including carrots, potatoes, and onions.