



Sustainability Report

2019



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Osprey Cafe

TRAYLESS DINING

The Osprey Cafe utilizes a tray-less dining program to reduce waste and conserve energy. On average it takes one gallon of water to wash three trays. With an average of 1800 -2200 guests per day, this results in an average water savings of over 600 gallons per day.

TO-GO CONTAINERS

Our reusable to-go dishware program at the Osprey Cafe reduces our carbon footprint by reducing waste, plastic, Styrofoam production, transportation and packaging.

PLANT-BASED OPTIONS

We offer animal product alternatives to reduce our overall carbon footprint, greenhouse gas emissions & to encourage a veg-forward diet. A variety of plant-based options and meat alternatives are available at every meal. With a dedicated vegan & vegetarian kitchen station and partnerships with local vendors like The Zen Butcher, we are proud to offer a variety of vegan, vegetarian and veg-forward options.



Osprey Cafe

Programs



**IMPERFECTLY DELICIOUS PRODUCE
PURCHASED OVER 2,500 LBS.**

Imperfectly Delicious Produce (IDP) is a Compass Group wide initiative that allows us to purchase "ugly" produce for use in our kitchens. Just because it doesn't look perfect doesn't mean it tastes any less perfect! Through the IDP program, the Osprey Café has been able to find a home for over **2,500 lbs. of IDP** in the past 18-months.

**FOOD RECOVERY
RECOVERED OVER 16,785 LBS.**

This food recovery program collects leftover food from the Osprey Café, campus convenience stores and special events. Volunteers then use the donations to provide nutritious meals to be served through our community partners, the Northeast Florida AIDS Network & Sulzbacher Center, among others. Over the past 24 months, we have helped recover **16,785 lbs. of food (16,704 meals)** from the Osprey Café.

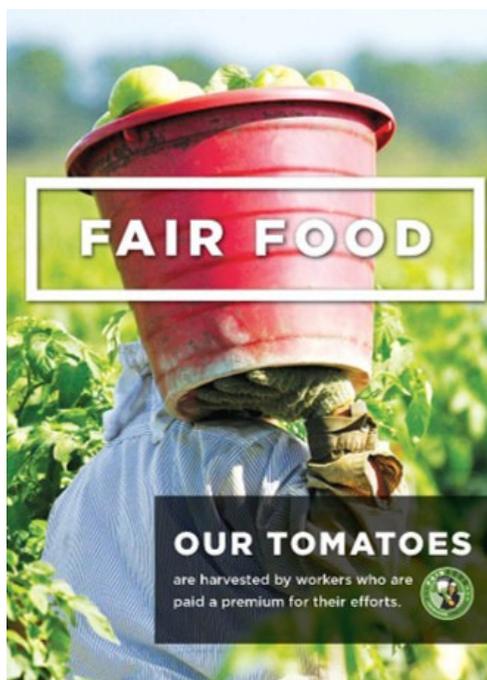


**COMPOSTING
DONATED OVER 50,000 LBS.**

Organic material from produce, such as fruit peels or onion skin, not used in our food production is collected and donated to the UNF Ogier Gardens. The food scraps are then turned into compost used to fertilize crops in which we buy from. Be on the lookout for fresh produce in our cafe grown right on campus. Since Fall 2017 we have donated over **50,000 lbs. of compost.**



Osprey Cafe | Programs

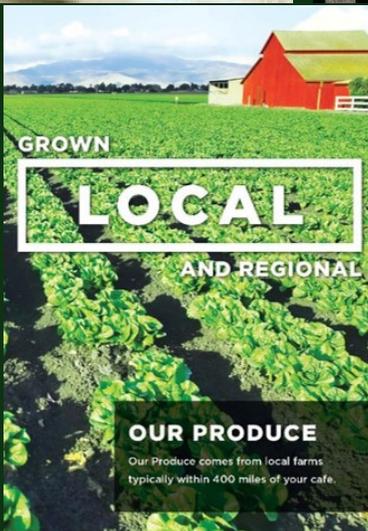
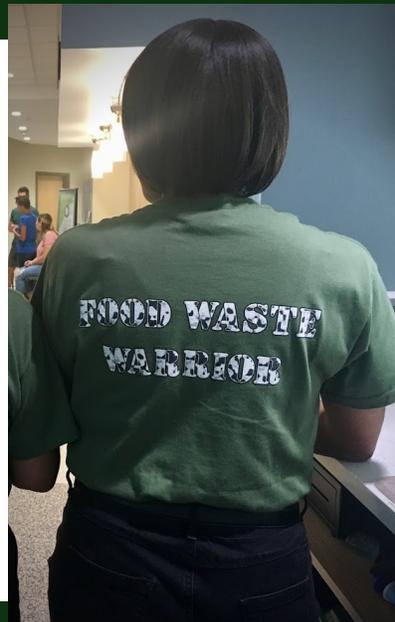


We are a proud partner of the Fair Foods Program. The Fair Foods Program protects workers' human rights, including safe working conditions and better wage. As a partner, we pay a Fair Food premium that goes towards the workers in the form of a bonus. All of the Florida tomatoes in the Osprey Cafe come from farmers that adhere to the Fair Food Code of Conduct.



Osprey Cafe | Programs

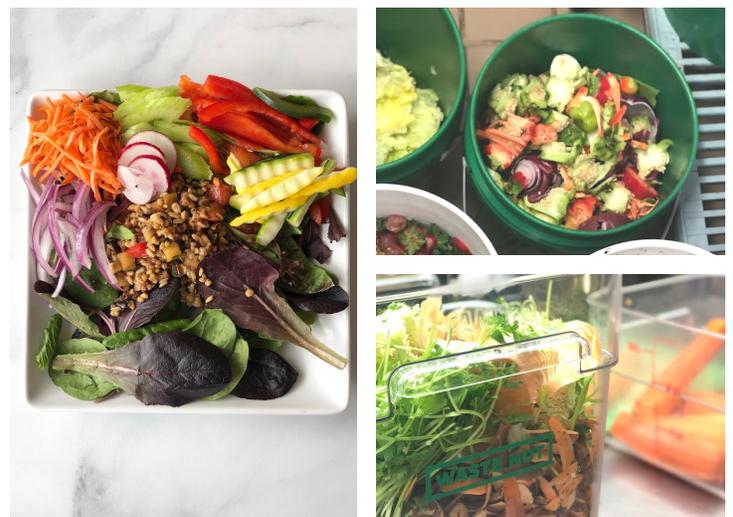
Our initiative is composed of four key areas of waste related to food service: Food, Water, Energy and Packaging. Each area addresses ways that our staff and guests can impact the amount of waste they produce by encouraging them to change behaviors. Project Clean Plate hosted in the fall and Stop Food Waste Day hosted in spring both call attention to environmental concerns, but also to the difference that can be made by making a few simple changes on campus and at home.



Our produce generally comes from local farms typically within 400 miles of the Osprey café. Supporting local farms contributes to the reduction of our carbon footprint. We even purchase hyper-local by serving seasonal produce from Ogier Gardens. Small and medium scale farmers and ranchers are better able to act as conscientious stewards of their land.

Osprey Cafe

In November of 2018, the Osprey Cafe was named a 3-Star Certified Green Restaurant by the Green Restaurant Association (GRA). GRA is a national non-profit organization helping restaurants to become more environmentally sustainable. Here we highlight a few components of our sustainability efforts.



To learn more visit
<http://www.dinegreen.com/>



OSPREY CAFE

TOP 10 ENVIRONMENTAL STEPS



Our Bike Rack and close distance to the Bus Line help promote cleaner transportation alternatives to our students, guests, and staff.



Strip Curtains on our walk-in coolers each save enough energy to power a residential home for one year.



Our Napkins, Cold Cup Lids and Paper Towels are made with materials recovered from curbside recycling; our Cold Cups and some Take-Out Containers and Lids are made with bio-based materials that are certified compostable.



Recycling Plastics, Glass, Aluminum, Cardboard, Paper, and Kitchen Food Scraps can keep up to 80% of our waste out of landfills



Our facility is Styrofoam Free, which keeps harmful chemicals and litter out of our environment.



Our Energy Star Qualified Combination and Convection Ovens are 30-40% more efficient than conventional models.



By Not Offering Bottled Water, we do not contribute to the 4 billion pounds of plastic bottles that end up in landfills each year.



Many of our main dishes are Vegetarian or Vegan, which require significantly less energy and water to produce than our meat-based dishes



We are a Trayless Facility, which encourages customers and employees to be more mindful of choices and reduce waste.



We installed High-Efficiency Pre-Rinse Sprayers in our BOH, saving enough water to fill over 6 backyard swimming pools per year.



SUSTAINABILITY

PLATFORM

In our café, we are committed to serving:

Ingredients from local & regional sources

Food that is produced with minimal use or free of chemicals and antibiotics

Meats and eggs from purveyors that support the humane treatment of farm animals

Seafood that is acquired from sustainable sources

Products from suppliers that reward the efforts of farmers and laborers

Plant forward menus that promote the health of our guests and our planet



Einstein Bros Bagels



THICK-CUT BACON



NO ARTIFICIAL FLAVORS



CAGE-FREE EGGS



SIMPLE INGREDIENTS



- *Thick cut nitrate free bacon*
- *No artificial flavors in cheese or smear*
- *Cage-free eggs*
- *Simple ingredients*





Starbucks

- An 85% post-consumer-fiber cup sleeves uses 34 percent less paper than their original sleeves.
- We recycle cardboard boxes, milk jugs, syrup bottles, juice cartons and coffee grounds.
- We sell \$2 reusable cups and offer a \$0.20 discount to customers for bringing in their own cup.
- Eco Smart paper napkins contain at least 50 percent post consumer recycled fiber which meets or exceeds EPA comprehensive procurement guidelines.
- Register paper is BPA free.
- Uses Pactiv products which includes options with sustainable and renewable resources, reduced amounts of plastics, less fossil fuel needed to manufacture, post-consumer recycled content and certified compostable.
- We re-package spent coffee grounds for students to use for free in their home gardens as compost.
- Straw-less lids available upon request,





"No Antibiotics Ever"

Chick-fil-A made a commitment to serve chicken raised with "No Antibiotics Ever" by December 31, 2019 – one of the first and boldest commitments to antibiotic-free meat in the industry





- Will soon be offering paper straws at the Osprey Clubhouse, Fountains, Student Union Food Court, Alumni Square Outtakes
- Guests who bring in their own cup enjoy a \$0.20 discount on any beverage.
- We recycle all cardboard, milk cartons and paper products.
- We use fair trade coffee products.
- Most venues use a paper wrap instead of plastic clamshells.
- All of our plastic products are recyclable.



Cheers to Sustainability



REUSABLE MUG

7.99

REUSABLE TOTE

2.99



**\$0.20 OFF EACH REFILL WITH MUG
OR USE OF REUSABLE TOTE**



Fresh & Local Market

UNF Dining Services buys fresh produce from the Ogier Gardens for use at the Osprey Cafe. In addition, a Fresh & Local Market brings fresh produce for students to purchase each semester at Market Days.



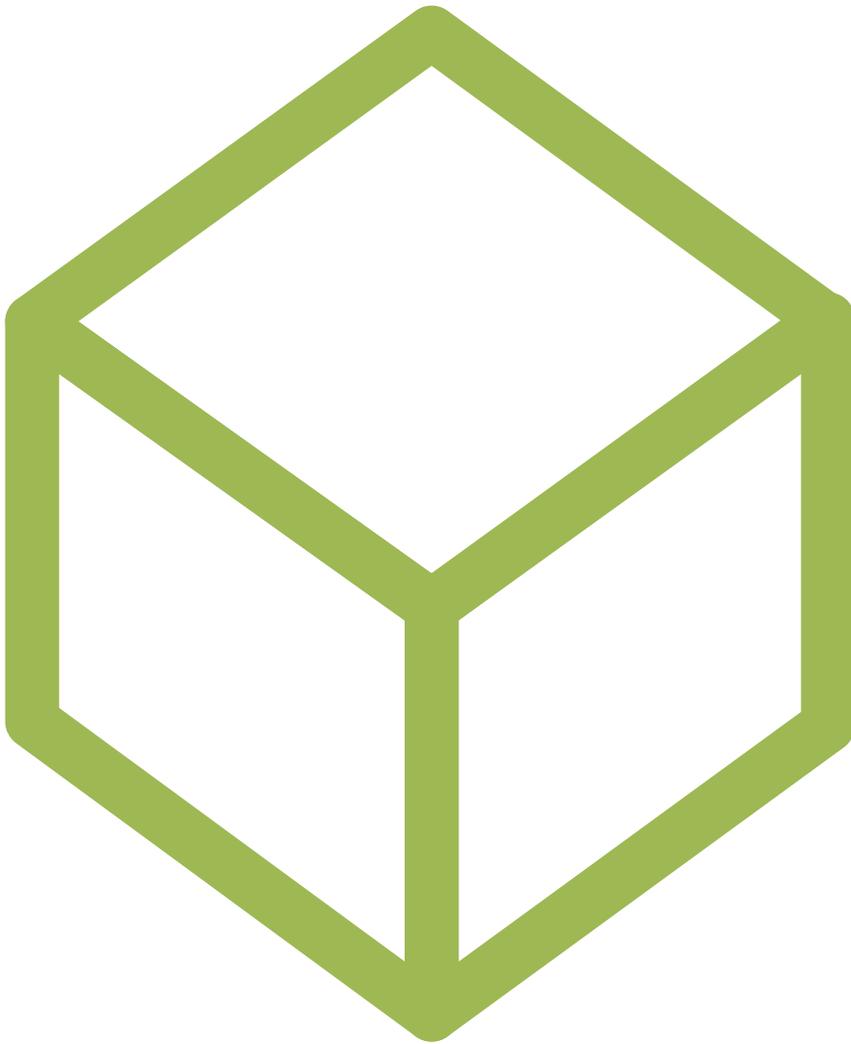


Every year students have the opportunity to pick their own salad from the fresh produce at the Ogier Gardens. Our Executive Chef then hosts a teaching kitchen educating students on how to make homemade salad dressings.

Pick Your Own Salad



Packaging



- Offers many products that use recycled content, reduce waste, or meet government standards for sustainability.
- Also supplies all of our venues aprons, towels, carpets & mops.
- Laundry is done in large bulk which reduces the amount of water and resources used.



Dart products are made from 90 percent plant-based renewable resources and a minimum of 10 percent post-consumer recycled materials.

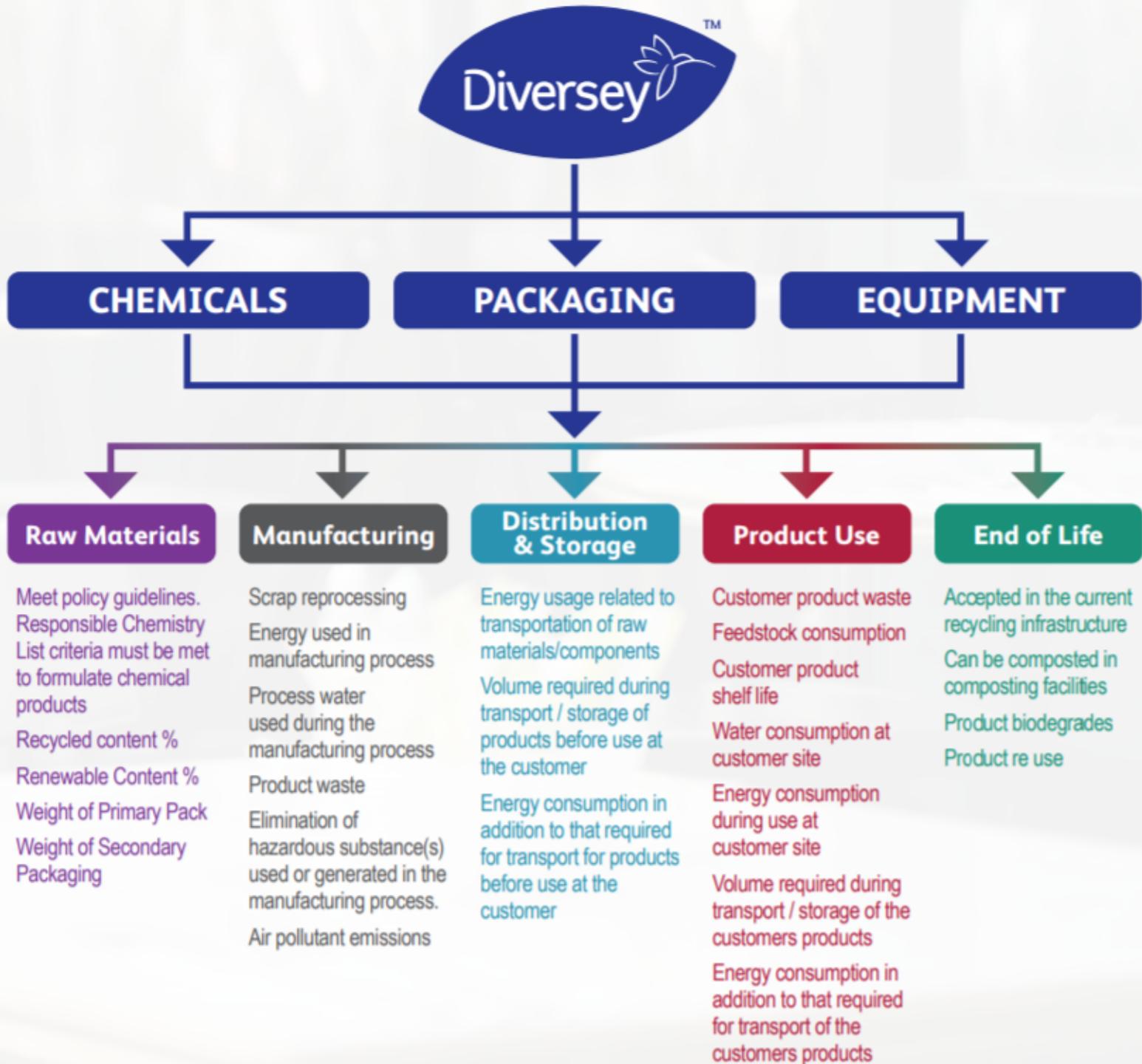


- Our paper supplier's mills are certified by Forest Stewardship Council (FSC) and/or Sustainable Forestry Initiative (SFI) for sustainable forest management.
- Our bags are made from materials which are recyclable and biodegradable
- Many of our products are accepted at nationally recognized commercial composting facilities.
- We print with water-based inks with no Volatile Organic Compounds (VOC's).
- The bleached paper we use is Elemental Chlorine Free (ECF) or Totally Chlorine Free (TCF).
- We source and use natural kraft papers (unbleached) whenever possible, as the more eco-friendly choice.
- Whenever possible, we use materials with recycled content including Post Consumer Waste (PCW), Post Industrial Waste (PIW), and process waste.



- International Paper is the largest user of recycled fiber in the United States, with 90 percent of our mills using some level of recovered fiber in the products they manufacture and three mills making products with 100 percent recovered fiber.
- Fiber in most of the products manufactured can be recovered and used to make new paper, coated paperboard or corrugated boxes.
- The new fiber used is certified to the Sustainable Forestry Initiative® (SFI) procurement, the Programme for the Endorsement of Forest Certification (PEFC) and the Forest Stewardship Council (FSC) chain-of-custody Standards.
- Used in our internal brands including Outtakes, Ozzie's, Boathouse, Chop'd & Wrap'd, Catering, Osprey Café & more.

Diversey | Chemicals





Improve the Environment

1	Reduce energy intensity in our operations by 10%		2	Reduce greenhouse gas emissions intensity in our operations by 10%	
3	Reduce waste to landfill in our operations by 10%		4	Reduce water use intensity in our operations by 5%	



Protect and Care for People

5	Eliminate recordable workplace injuries of Diversey employees		6	Ensure ethical supply chain by engaging 100% of suppliers with our Supplier Code of Conduct	
7	Ensure ethical business practices by training 100% of Diversey employees on Code of Conduct		8	Improve lives of people in the communities we operate with Diversey Creating Shared Value programs for all sectors	



Innovate Sustainable Solutions

9	Quantify the sustainability value associated with Diversey products and solutions		10	Integrate sustainability scorecard into innovation process for 100% of new technologies	
11	Reduce our packaging footprint and increase the recyclability of our plastic packaging		12	Improve safety and environmental profile of products through 100% compliance with our Responsible Chemistry Policy	



Dining Services

UNIVERSITY OF NORTH FLORIDA | UNF DINING SERVICES
1 UNF Drive - Building 16
Jacksonville, FL 32224
904-620-2543

For more information about our sustainability efforts or our services in general, visit UNF Dining Services online at www.dineoncampus.com/unf



@UNFdining



@OspreyDietitian