

## SUSTAINABLE PRACTICES AND EXPERIENCE

The incorporation of Sustainable Food Service practices is fundamental to our operational consulting and facilities planning work, incorporating initiatives that conserve natural resources and minimize carbon footprints generated by dining operations. These may vary slightly depending on whether the operation is quick service and serves menu items on disposable ware versus full-service restaurants that use china, glass and silver. Such initiatives usually revolve around:

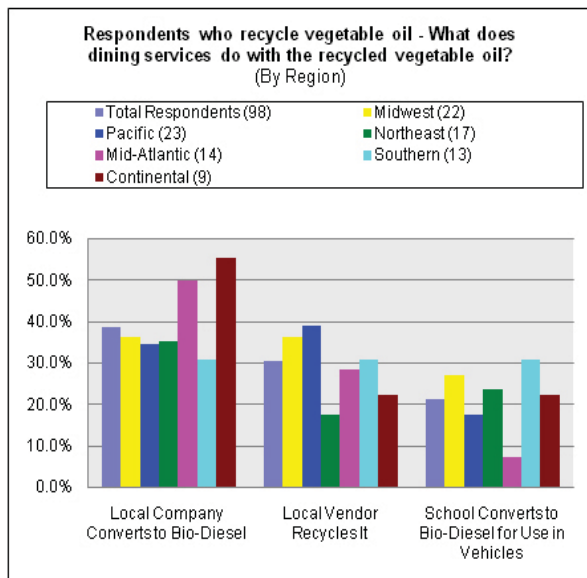
- Procurement of sustainable food products including organic, locally grown and certified foods;
- Operating practices that reduce and divert waste in both back of house and front of house;
- Procurement of sustainable non-food products such as compostable and biodegradable items as well as environmentally-friendly cleaning chemicals;
- Energy and water conservation;
- Resource efficient food service equipment; and,
- The distribution and transportation of goods and services.

In order to develop sustainability objectives for food service, it is critical to understand the relationship between facility design and operational practices. For example, in developing waste reduction initiatives, it is necessary to assess the adequacy of space and equipment that can be allocated for recycling, composting, and converting used frying oil into bio-fuels. Or if it is desired that the food service operator use eclectic or hybrid vehicles, the infrastructure must be available to accommodate them.

As experienced consultants in sustainable practices, Envision Strategies is uniquely qualified to advise its clients on how their food service operations can become more sustainable, whether it is a self-operated dining program or managed by a food service contractor. Envision Strategies has conducted several pre-design services studies for facilities that have become LEED certified. In addition, Envision Strategies has written several Requests for Proposals for clients seeking qualified Food Service Contractors that incorporate sustainability in their everyday operating practices.



**Sustainability Guide:**  
Insights and Guidance on Enhancing Sustainability  
in College and University Foodservice Operations



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RFP Work Incorporating Sustainability Requirements (partial listing):

- University of Chicago, Booth School of Business Dining Program
- Northeastern University Dining Services Program
- Stanford University, Graduate School of Business Dining Program
- Microsoft Corporation, Canada, Europe, China and Latin America
- University of New Mexico, Albuquerque, New Mexico
- Arizona State University, Tempe, Arizona

Envision Strategies worked on the following strategic planning and operations consulting projects that attained LEED certification through the U.S. Green Building Council:

- University of Vermont – Dudley H. Davis Student Center, Burlington, VT, Gold LEED Certified
- Grinnell College – Joe Rosenfeld Campus Center, Grinnell, IA, LEED Certified
- CH2M Hill, Denver, CO, LEED Certified
- Washington State University – Compton Union, Pullman, WA, Silver LEED Certified
- San Diego State University - Aztec Dining for Student Union, San Diego, CA, pursuing LEED Certification
- Indiana University – Dining Master Plan, Bloomington, IN, Sustainable Food Service Compliance
- State University of New York at Stonybrook – Kelly Dining Hall Renovation, Stonybrook, NY, pursuing LEED Certification, Composting Study
- Vanderbilt University - Kissam College Halls, Nashville, TN, pursuing LEED Certification
- Dartmouth College - Pre-Design Services, Hanover, NH, sustainable pre-design
- University of California Riverside - Pre-Design Services, Riverside, CA, sustainable pre-design
- University of St. Thomas - Pre-Design Services, St. Paul, MN, sustainable pre-design
- Portland Community College - Pre-Design Services and Dining Master Planning, Portland, OR, sustainable pre-design and food service planning
- Saint John's University - Main Dining Facility Planning, Collegeville, MN, sustainable food service planning
- Wesleyan University - New University Center, Middletown, CT, sustainable pre-design
- University of Houston - New University Center, Houston, TX, sustainable pre-design