

DINING SERVICES

Please detail the responsibilities of the department.

To provide food services and catering to students, faculty and staff at USC.

How many employees are in the department?

425

Please provide the name(s) of individuals in the department that are involved with decisions regarding environmental issues concerning the department.

Michael Scheffres – General Manager

William Bremer – Operations Director

Please list future plans/goals regarding environmental issues.

We are currently looking into a cup program made out of corn syrup resin instead of our pressed foam cup. In addition, we are working on a campaign to alert customers to use china where available instead of paper. Advertise “eco-mug” option and continue to recycle cardboard. Incorporate regional/local foods where possible through the Carolina Farm Stewardship Association.

Survey 2004-2005

Please answer the following questions as completely as possible. They are intended to assist the Environmental Advisory Committee (EAC) with assessing the status and progress of the University’s environmental policy. Feel free to add additional comments, explanations, or data where relevant.

1. Does your department have an environmental policy and how does it determine the environmental impacts of its products, processes, and/or services?
Sodexo’s procurement department looks at environmental impact when choosing vendors.
2. Has Dining Services considered purchasing products from regional growers or food processors?
Yes, we are currently looking at local growers through the Carolina Farm Stewardship Association.
Local food is being purchased and sold in the GMP on Tuesdays and Thursdays
3. Has Dining Services considered purchasing certified organically grown produce, meat, or dairy products?
Yes. We are looking at these options currently through the Carolina Farm Stewardship Association.
4. Other than swordfish, has Dining Services discontinued the purchase of any food products for environmental reasons?
No

5. Does Dining Services make nutritional information available on the food it serves?
Yes. We have a website that provides information that promotes balance through healthy living. The web address is www.balancemindbodysoul.com. Anyone can access this website and either research any of our food items we serve or even put together a menu for you based on the nutritional information.
6. Is food prep waste composted? If so, how much per month?
No
7. Are leftover food items re-used or thrown away? If re-used, how are they used?
The Second Serving program we had in place with SGA was not successful. We hope to reinstate it again in the near future. At this point food that cannot be reused is discarded.
8. Does Dining Services consider special dietary needs when selecting vendors and planning menus, such as vegetarian, diabetic, etc.?
Yes and we also accommodate diets that students request for medical reasons.
9. What efforts have been made to reduce solid waste (e.g. Styrofoam)?
We have switched from a complete foam cup to a pressed trophy cup causing less foam and we are currently looking for alternatives.
10. How often are pest management and extermination services scheduled, what do they entail, and what measures are taken to protect the food supply from potential contamination from the chemicals used?
Our facilities are treated 2 x months. All chemicals used are food safe so there is not contamination.
11. Has Dining Services made any efforts to increase recycling in and around its facilities?
We recycle cardboard and paper.

Comments Provided By: Michael Scheffres, General Manager
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Conducted By: Elaine R. Durr, SUI Graduate Assistant
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