**DINING SERVICES**

**Responsibilities:**
Dining Services provides food services to students and faculty in university dining facilities.

**Contact Personnel:**
Mike Scheffres serves as General Manager of Dining Services for Sodexho Campus Services. He may be contacted by phone at 777-6004.

- **Number of Employees:** 350
- **Physical Location of Department:** 1600 Hampton Street Annex #303

**Tracking of Environmental Progress:**
At this time, there is no formal tracking component in place. Sodexho manages the food service contract. Therefore, due to the absence of a university environmental policy, employees abide by those of the parent corporation.

**Plans/Goals for the Future:**
- Adopt a formal environmental policy
- Launch a more aggressive education sensitivity and awareness program
- Investigate possibility of expanding composting efforts
- Utilize on-campus expertise (College of Engineering, Chemistry, Environmental Health) to lessen overall impact
- Expand and increase visibility of recycling campaign
- Reduce styrofoam usage
- Increase use of environmentally friendly products
- Work closer with contractors especially with extermination and pest management

**The Survey: 2002-2003**
These questions are intended to provide an approximation of your department’s environmental progress and function as indicators that can be used in future years to track USC’s environmental status. Please also include any other statistics you feel are relevant.

1. Has Dining Services considered purchasing products from regional growers or food processors?
   - **No**

2. Has Dining Services considered purchasing any certified organically grown produce, or meat and dairy products?
   - **No**

3. Has food service discontinued the purchase of any food products for environmental reasons?
   - **We did when swordfish was becoming extinct.**

4. What types of programs or events does Dining Services initiate on campus to highlight the connection between diet and the environment?
   - **We have Wellness information out in all of our units.**

5. Is the food prep waste composted? How much per month?
   - **No, the compost machine has not been in use the past few years due to the loss of facility employees. We are interested in supporting it if it should begin again.**

6. What measures have been implemented in an effort to reduce solid waste?
   - **The department informs students of the environmental consequences of choosing to take food “to-go” versus dining in. Every freshman living on campus is provided a reusable “eco-mug” that allows discounts on beverages when used in the dining halls.**

7. How often are pest management and extermination services required? What do these services entail?
   - **We have a contract for monthly service, through the university, with Terminix.**

8. How does dining services address recycling?
We purchase recycled napkins; we are increasing current recycled products to include #10 tin cans; we compact cardboard at the Russell House; and we support all recycling efforts on campus.

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Conducted by: Karl Rains, Spring 2004