Panther Dining’s steps toward Sustainability

These are the Steps that Panther Dining is taking to help FIU - GO GREEN!

- **Composting** – Panther Dining and Aramark Facilities are helping the Environmental Studies Department’s Agroecology class to compost food waste for their campus gardens.

- **Tray less Dining** – On Earth Day 2008 Panther Dining went Tray less in the Fresh Food Co. Studies have shown that by removing trays from dining halls can reduce waste by 20%-30%.

- **Reusable To-Go containers** – The Fresh Food Co. is now offering reusable to go containers to cut down on the use of Styrofoam.

- **Local and Organic Produce** - Whenever possible Panther Dining uses locally grown and organic produce.

- **Fair Trade Coffee** – Starbucks uses Certified Fair Trade Coffee Beans.

- **Organic Snacks** – You can find a healthy, nutritious snack in our C3 Breezeway Café

- **Recycled Coffee Grounds** – Panther Dining and Aramark Facilities have teamed up to recycle the used coffee grounds at Starbucks and Einstein Bros. Bagels. This will lead to an est. 20,000+ lbs of waste being kept out of a landfill.

- **Recycled Office Paper** – Panther Dining takes advantages of the paper recycling on campus to recycle used office paper.

- **Recycle Plastic and Aluminum in the Fresh Food Co.** – Panther Dining recycles the cans and bottles that food and ingredients come in.

- **Recycled Fryer Oil to Biodiesel** – Panther Dining works with Tallow Masters to recycle our used fryer oil.

- **Recycled Napkins** – The napkins in the Fresh Food Company come from post consumer recycled paper.

- **Green Cleaning Supplies** – Panther Dining uses Green Seal certified cleaning supplies.

- **Recycled Ink Cartridges** – Along with our office paper, Panther Dining recycles old ink cartridges.

- **Reuse office paper** – Panther Dining is mindful of what we print, whenever possible, we use both sides of the paper to print documents.

- **Reduction of Energy Consumption** - If no one is cooking, nothing needs to be on. We keep this in mind in our kitchens.

- **Social Responsibility** - We serve our community by donating leftover and unused food to the Miami Rescue Mission. Panther Dining managers also take time to volunteer throughout the year.