

# Sustainability in Action Spotlight

## Food Services

Trent University Food Services is a leader in sustainability, leveraging innovative practices to minimize environmental impact, promote social responsibility, and create a sustainable dining experience for the campus community. Their approach focuses on reducing waste, sourcing locally, and promoting ethical consumption, ensuring that sustainability is at the core of every meal served on campus.

## Operationalizing Sustainability

- Reusable Programs: The EcoTray program is a flagship program in our sector with most campus meals being served in reusable trays or on china.
- Vegetarian and Vegan Options: A wide variety of plant-based meals are available across campus, catering to diverse dietary preferences and reducing the environmental footprint of dining services.
- Indigenous Catering Menu: Trent introduced a menu to meet campus needs showcasing sustainable food sourcing with local, seasonal ingredients and traditional recipes.
- Local and Sustainable Sourcing: Trent actively sources local, organic, and fair-trade ingredients, including partnerships with local farms like Kawartha Dairy and seasonal producers.
- Fair Trade Certification: Since 2014, Trent has been a Fair Trade Campus, offering Fair Trade Certified coffee across campus, ensuring producers receive fair wages and work in safe conditions.



## Trent Green

**Green Restaurant Certification:** The Peter Gzowski College Dining Hall was the first in Canada to earn Green Restaurant Certification, followed by Lady Eaton College Dining Hall and Trent Durham GTA. This certification recognizes sustainable practices in energy, water, waste, food sourcing, and chemical use, reinforcing Trent's commitment to environmental responsibility in dining.

## Actionable Insights

Food Service's efforts show how large-volume, daily services are impactful areas to address sustainable action. Here are key ideas to inspire your team:

- Practice Sustainable Procurement: Align with Trent's sustainable procurement policy to have an impact through your purchasing choices. Include parameters such as efficiency, recycled content, and recyclability.
- Explore Certifications: Investigate certifications relevant to your section that emphasize sustainability and can help guide relevant improvements.
- Adopt Green Catering & Events: Partner with Food Services on all your catering events to incorporate sustainable practices like plant-based options, reducing food waste, and avoiding single-use items.
- Measure, Track, and Improve: Use data and feedback to continuously refine your sustainability efforts, ensuring they align with both environmental and social goals.
- Promote Inclusion & Equity: Seek relevant opportunities for your section to integrate diversity, equity, and inclusion, supporting broader sustainability goals.