

SODEXO'S WASTE REDUCTION EFFORTS



AGENDA

Menu Planning

Leanpath

Food Recovery

Composting/Recycling

Campus Gardens

Gleaning Projects

Green Restaurant Certification

Challenges & Expectations Moving Forward



MENU PLANNING

- Sodexo menu plans for 50% plant-based menus Nationally to reduce Co2 emissions. Our internal analysis has shown that at least 70% of the company's U.S. carbon footprint was related to animal-based food purchases in fiscal 2020. We partnered with the humane society and worked with them to develop hundreds of recipes and train thousands of Chefs and culinarians on plant-based techniques.
- Menu planning, forecasting and post-production is done in our menu planning system called DRIVE to prevent food waste before it even happens. Forecasting and post-production is based on how much of a recipe item was consumed last time it was prepared and how much was leftover so our culinary teams can reduce accordingly.
- Sodexo has developed local sourcing programs for all New England States. Sourcing locally reduces Co2 emissions and supports our local economies. Sodexo accounts in Massachusetts purchased 7% of their food products from within State in a twelve-month period (over 3 millions dollars) and 20% within New England (over 8 million dollars).





LEANPATH

Leanpath is a tool we utilize to educate our teams on food waste reduction and the impact they can make to eliminate waste. The system helps us understand when, where and who is creating waste and aids in targeted team trainings.

	Prevented 1,009,735 LB of food waste from occurring		Helped avoid 3,191 metric tons of CO2
	Recorded 1,398,005 LB of food waste		Saved the equivalent of 841,411 meals

Sustainability & Social Impact

Your food waste prevention impact is equivalent to...



FEBRUARY 2025 - JANUARY 2026

Avoiding emissions from
478
metric tons of CO2



Conserving
1,686,644
bathtubs of water



Saving
126,143
meals

SINCE PROGRAM START

Avoiding emissions from
3,191
metric tons of CO2

Conserving
11,250,362
bathtubs of water

Saving
841,411
meals

FOOD RECOVERY

- Every Sodexo account in New England has been paired with a Food Recovery Partner. We donate food to rescues like Haven's Harvest, Rescuing Leftover Cuisine and Food Rescue US. We work with students to form Food Recovery Network chapters and partner with on-campus pantries.
- Sodexo has partnered with the Move for Hunger foundation and reached a milestone this past May. Forty-six Universities ran a food drive at the same time, during student move out and successfully operated the largest food drive in Sodexo history!
- We have instituted a text alert system to notify people on campus of surplus catering products.
- Sodexo supports Swipe out Hunger at many campuses.
- Our Sodexo led State programs have embedded in their mission statements, the utilization of food for it's best and highest purpose.



WasteLESS *is teami*
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FEATURED BLOGGER
or a VIDEO STAR!

Get creative!

Create a **video** or a **BLOG POST** to sh
why these topics are so important and
spread the word on how each one of u
start today and **make a difference.**

National prizes will be awarded in 2 Cate
Best Video AND Best Blog/Recipe

COMPOSTING & RECYCLING

- *All Sodexo accounts in New England compost and recycle. We run informational campaigns geared towards students to help spread the understanding and convey the importance of composting and recycling.*
- *We incentivize reducing food waste to gain engagement and excitement around reducing waste.*
- *Many accounts have fryer oil recycling in place and train our team members on proper composting and recycling techniques at the beginning of each academic year.*



CAMPUS GARDENS

Sodexo works with the permaculture garden at Bridgewater State University. We provide compost and coffee grounds and have aligned to provide tours with vertical farm partners for students. We work on campuses in many capacities to integrate dining services with campus gardens including a more recent Babylon system at Dean College. This helps to foster an appreciation for where students' food comes from and untimely results in less plate waste.



GLEANNING PROJECTS

Sodexo works with Commonwealth Kitchen to develop recipes from gleaned products like tomatoes and squash, which are served in our accounts in MA, RI & CT cross-divisionally. We have worked together on marinara, pickled vegetable and butternut squash soup projects.

Sodexo has aligned with Farm Fresh Rhode Island to purchase thousands of pounds of surplus potatoes from Young Family Farm in Rhode Island. We are proactively working with potato farmers and apple farmers which often have a history of surplus or have recently experienced funding losses to ensure the utilizing of their produce and feature the farmers through our Harvest of the Month Program



BETTER TOMORROW
A savory winter soup with a very sweet story!

Grown with Love
Butternut Squash grown by Plainville Farms (Hadley, MA) and harvested by the Boston Area Cleaners.

Crafted with Passion
Soup produced by the Commonwealth Kitchen (Dorchester, MA)

Food that's making an impact

HOW MUCH GOOD CAN A TOMATO DO?

FEED PEOPLE. REDUCE WASTE. SUPPORT FARMERS.

THE TALE OF THE TOMATO
Throughout the fall of 2024, Commonwealth Kitchen will be processing over **50 TONS** of surplus and B-grade tomatoes - "rescued" beauties that were destined for the compost pile or landfill simply because they were misshapen, split, or blemished.

38% of food gets thrown out each year. That makes food waste the third leading contributor to greenhouse gas emissions worldwide.

Sodexo is doing our part to reduce food waste and tackle climate change.

In partnership with Commonwealth Kitchen, Sodexo is purchasing marinara sauce made from these surplus tomatoes.

5,000 gallons will be used in Sodexo-run kitchens throughout the region.

MASS IMPACT

LOCALLY MADE
PICKLED VEGETABLES
Fresh. Local. Delicious.

Made from locally grown produce:

- Carrots, Joe Czajkowski Farm (Hadley, MA)
- Cauliflower, Plainville Farm (Hadley, MA)

A partnership of &

GREEN RESTAURANT CERTIFICATION

The GRA rates existing restaurants and food service operations with points in eight environmental categories. Certified Green Restaurants need to accumulate points to be certified, have a full-scale recycling program, be free of polystyrene foam (a.k.a. Styrofoam) and fulfill yearly education requirements.

Sodexo is certified in MA at Bridgewater State, Curry College, UMass Boston, and Framingham State.

FIND CERTIFIED GREEN RESTAURANTS®

McCarthy Dining Commons

From hearty breakfasts to start the day off right, convenient lunches between classes, an afternoon snack, to relaxing dinners with friends, the McCarthy Dining Commons is the place to be. Located in the D. Justin McCarthy Center, our dining hall is an all you care to eat system that is available to students on a meal plan. Faculty, staff, outside guests, and students not on a meal plan are also welcome on credit, debit, or Ram Cash basis. Our dining hall includes a vegan station with an A rating from PETA!



<u>Energy</u>	22.05
<u>Water</u>	14.5
<u>Waste</u>	85.5
<u>Disposables</u>	94.22
<u>Chemicals</u>	16
<u>Food</u>	41.5
<u>Building</u>	0
<u>Education</u>	1
Total GreenPoints™	274.77

Above are the GreenPoints™ earned in each environmental category. [Click here](#) to learn more about the GRA's environmental standards and the GreenPoints™ that each environmental step earns for a restaurant.

ENERGY



WATER



WASTE



REUSABLES & DISPOSABLES



CHEMICALS & POLLUTION



FOOD



BUILDING & FURNISHING



EDUCATION & TRANSPARENCY



CHALLENGES & EXPECTATIONS MOVING FORWARD



- Creating additional training materials for our frontline team members around local sourcing, Leanpath and sustainable practices
- Working collectively with our marketing department to create a sustainability communication for students, customers, clients and our team on a regular cadence
- Additional partnerships cross-divisionally around waste reduction and sustainability efforts
- Future efforts: carbon labeling

