

GDH and Springs purchases 100% recycled napkins. Special napkin dispensers help reduce overall napkin waste by as much as 40%.

Dining Services recycles all of our used fryer oil for biodiesel fuel.

Reusable linen cloths are used for cleaning.

China, glass wear and silverware are used when ever possible to help reduce the amount of paper and other disposal products.

Utilization of Sodexo's proprietary Food Management System which helps accurately forecast food production needs for both GDH and Springs.

Produce is purchased from local vendors who purchase from SC farms.

Recycle mug program to eliminate disposal cup waste.

Utilize new technology, Ecolab Apex System, on our dishwashing machine and manual ware washing areas to help reduce water and chemical usage.

Sodexo's Jazzman's Cafe (Depot & Springs) offers a proprietary line of coffees that come from entirely from sustainable sources:

- Shade Grown Coffee
- Organic Blends
- Fair Trade Certified
- Rain forest Alliance
- UTZ Kapeh Certification
- Bird Friendly Certification

Visit [www.jazzmanscafe.com](http://www.jazzmanscafe.com) for more information

Dining Services uses bulk products to help reduce disposal waste. Beverages, cereal, most condiments and milk are examples of some of our bulk product offerings.

Springs Food Court has eliminated 90% of all Styrofoam packaging. Those that are still used are recyclable ( #6).

Compostable paper cups are offered at Springs for Freshens smoothies, yogurt & frozen treats.

Recycle all office printer cartridges.

Working with student environmental projects to assist in campus recycling & composting efforts.

