CAMPUS VISION FOR THE FUTURE OF DINING
It is my sincere pleasure to welcome you to Princeton University Campus Dining.

My team and I are committed to the success of our students, faculty, staff, alumni, and visitors by nourishing them to be their healthy best while caring for the environment. We are passionate about serving and caring for our community through exceptional dining experiences. In partnership with academic and administrative departments we craft culinary programs that deliver unique memorable experiences.

We serve at residential dining halls, retail venues, athletic concessions, campus vending as well as provide catering for University events. We are a strong team of 300 hospitality professionals serving healthy sustainable menus to our community.

Campus Dining brings expertise in culinary, wellness, sustainability, procurement and hospitality to develop innovative programs in support of our diverse and vibrant community.

Our award winning food program is based on scientific and evidence based principles of healthy sustainable menus and are prepared by our culinary team with high quality ingredients.

I look forward to seeing you on campus. As you see me on campus please feel free to come up and introduce yourself.

I am delighted you are here. Welcome to Princeton!

Warm Wishes,

Smitha
Princeton University advances learning through scholarship, research, and teaching of unsurpassed quality, with an emphasis on undergraduate and doctoral education that is distinctive among the world’s great universities, and with a pervasive commitment to serve the nation and the world.

The University’s defining characteristics and aspirations include:

- a focus on the arts and humanities, the social sciences, the natural sciences, and engineering, with world-class excellence across all of its departments;
- a commitment to innovation, free inquiry, and the discovery of new knowledge and new ideas, coupled with a commitment to preserve and transmit the intellectual, artistic, and cultural heritage of the past;
- a faculty of world-class scholars who are engaged with and accessible to students and devoted to the thorough integration of teaching and research;
- a focus on undergraduate education that is unique for a major research university, with a program of liberal arts that simultaneously prepares students for meaningful lives and careers, broadens their outlooks, and helps form their characters and values;
- a graduate school that is unusual in its emphasis on doctoral education, while also offering high quality masters programs in selected areas;
- a human scale that nurtures a strong sense of community, invites high levels of engagement, and fosters personal communication;
- exceptional student aid programs at the undergraduate and graduate level that ensure Princeton is affordable to all;
- a commitment to welcome, support, and engage students, faculty, and staff with a broad range of backgrounds and experiences, and to encourage all members of the University community to learn from the robust expression of diverse perspectives;
- a vibrant and immersive residential experience on a campus with a distinctive sense of place that promotes interaction, reflection, and lifelong attachment;
- a commitment to prepare students for lives of service, civic engagement, and ethical leadership; and
- an intensely engaged and generously supportive alumni community.
OUR VISION AND CORE VALUES

VISION

ADVANCE the Princeton University mission through Campus Dining programs and services with the commitment for our community to flourish.

SUPPORT of all students to be their healthy best in curricular, co-curricular and extracurricular activities while strengthening community engagement.

NOURISH our faculty and staff to be their healthy best on and off campus.

ESTABLISH Campus Dining at the nexus of the administration and academics to support faculty with teaching and research in the area of food, food systems and the environment.

PROVIDE high-quality, great tasting food and beverage prepared with healthy, sustainable ingredients by a passionate team.

CONTINUE OUR LEADERSHIP ROLE in the industry and provide solutions in the area of food services and food systems.

CORE VALUES

Respect to the individual

Passion for service

Continuous learning and growth
Campus Dining
Business Groups

Residential
Retail
Catering
Athletics
Vending
CAMPUS DINING BUSINESS GROUPS

RESIDENTIAL

Dining halls are located in each of Princeton’s undergraduate residential colleges (Butler, Forbes, Mathey, Rockefeller, Whitman and Wilson) and the Graduate College. Each dining hall employs its own chef who creates unit-specific menus using scientific and evidence-based culinary principles. Our menus celebrate diversity of ingredients, authentic global cuisines and locally sourced and sustainable items.

The dining hall at the Center for Jewish Life is kosher and is supervised by the Orthodox Union.

“The residential team believes students come first, and they’re the reason we’re here.”

–Sue Pierson, RD, Director of Residential Dining

47% of students are enrolled in a meal plan

Plan holders are able to dine in any dining hall and the Frist Campus Center Food Gallery during select meal times.
CAMPUS DINING BUSINESS GROUPS

RETAIL

Campus Dining operates a number of retail outlets conveniently located on campus serving students, faculty, staff and visitors.

“Our retail outlets offer a variety of delicious and affordable offerings. From full service to convenience, you’re sure to find something to satisfy your appetite”

– Cristian Vasquez,
Director of Retail Dining & Catering

THE FOOD GALLERY AT FRIST

Located on the A Level of the campus center, the Gallery offers a food court atmosphere featuring home-style comfort food, sandwiches and salads made-to-order, tacos, burritos, pizza, pasta, a full service grill and Grab-n-Go area with beverages, snacks and freshly rolled sushi.

SELF SERVICE CAFÉS

Café 701, Chemistry Cafe, EQuad Café, Genomics Café and Atrium Café (fall 2016) offer prepared sandwiches, salads, soups, hot entrées, locally roasted coffee and espresso and a selection of other beverages.

FULL SERVICE CAFÉS

Café Vivian at the Frist Campus Center is Princeton’s sustainable café, featuring local and organic options including vegan salads and brick oven pizza.

Chancellor Green Café on the lower level of Chancellor Green offers locally roasted coffee, assorted teas, fresh pastries, sandwiches, salads, wraps, soup and sushi. Hot entrées are prepared daily.

Woodrow Wilson Café in Robertson Hall serves continental-style breakfast including assorted teas, locally roasted coffee and fresh pastries. Lunches include a featured hot entrée, panini, sandwich and salad specials in addition to tossed to order salads, made-to-order deli sandwiches and a selection of pre-made sandwiches and salads in the Grab-n-Go area.

ON-THE-GO

Witherspoon’s at the Frist Campus Center features assorted teas, fresh pastries and locally roasted coffee and artisan ice cream.

The Convenience Store (C-Store) at the Frist Campus Center includes convenience items such as snacks, bottled beverages, cereal, candy, frozen entrées, ice cream novelties, milkshakes, sundries and more!
CAMPUS DINING BUSINESS GROUPS

CATERING

Campus Dining provides distinct on-campus catering services offering the highest quality service to faculty, staff, students, alumni and all affiliates of the University community.

FULL SERVICE
Princeton Catering is a full service caterer offering a wide range of services from wine and cheese receptions to formal, full-service dinners.

CASUAL SERVICE
Drop-off or pick-up service is a catering option offering prepared foods from the Frist Campus Center including a continental breakfast, snacks, sandwiches, entrées and accompaniments, pizza, sushi and salad items and beverages.

FOOD TRUCK
The Campus Dining Food Truck offers a unique experience to your next catered event on campus. The mobile kitchen also provides service for athletic venues and various lunchtime and late night locations.

“We source great products with great stories to tell”

--Jerry A. Luz, Catering Chef
**DINING HALLS**
1. Butler/Wilson
2. Forbes
3. Rockefeller/Mathey
4. Whitman
5. Graduate College
6. Center for Jewish Life

**RETAIL**
7. Café 701 (not shown)
8. Chancellor Green Café
9. Chemistry Café
10. EQuad Café
11. Genomics Café
12. Atrium Café (Fall 2016)
13. Woodrow Wilson Café
14. Frist Campus Center: Café Vivian, C-Store, Food Gallery, Witherspoon’s
15. Studio ’34
16. Prospect House (faculty/staff only)
17. Palmer House (not shown)

**ATHLETICS**
21. Princeton Stadium
22. Jadwin Gym
23. Baker Rink

**VENDING**
Other Vending Locations
- 171 Broadmead
- 693 Alexander Street

**CATERING**
18. Full Service Catering (main office)
19. Casual Service Pick-up
20. Food Truck (various locations)
Guiding Principles

Team and People
Service Excellence
Efficiency and Effectiveness
GUIDING PRINCIPLES

TEAM AND PEOPLE

CORE COMPETENCIES

I. Integrity and Trust
   Gaining the confidence and trust of others through honesty, integrity and authenticity.

II. Creativity (Innovation Management)
   Fosters a climate that encourages creativity, through diverse thinking to promote and nurture innovation and encourage new ideas.

III. Managing Diversity
   Values the importance of differences and is free of judgment. Seeks to understand and accept differences in people (students, staff, faculty, alumni and community) and cultures. Fosters a climate of inclusion where diverse thoughts are freely shared and integrated. Treats everyone fairly with dignity and respect.

IV. Motivating Others
   Motivation through clear, definable and achievable goals followed by feedback and acknowledgment.

V. Conflict Management
   Ability to recognize conflict and address issues directly as they arise. Remain impartial and insightful by listening and facilitating an effective and collaborative resolution.

VI. Customer Experience
   The ability to make good judgments and timely decisions while managing the organization’s financial processes.

VII. Safety
   Develops and supports a safety culture among Campus Dining which includes workplace safety, food safety and vehicle safety.

VIII. Business Acumen
   The ability to make good judgments and timely decisions while managing the organization’s financial processes as it relates to the following competencies.
FUNCTIONAL EXPERTS

Our staff serve as functional experts across our five business groups.

- RESIDENTIAL
- CULINARY
- RETAIL
- WELLNESS
- CATERING
- FOOD SUSTAINABILITY
- ATHLETICS (CONCESSIONS)
- PEOPLE
- MARKETING AND COMMUNITY
- VENDING
- PROCUREMENT
- QUALITY ASSURANCE
GUIDING PRINCIPLES

SERVICE EXCELLENCE

FOOD AND BEVERAGE SERVICE

• Daily “Simple Basics”
  - Greet each guest with a smile!
  - Maintain uniform and appearance
  - Use personal mobile phone only when appropriate
  - Follow meal and break procedures
  - Maintain food safety protocols at all times

• Daily pre-service stand up

FOOD AND BEVERAGE PRODUCTION

• Focus on food safety and workplace safety
• Operationalize culinary principles
• Continual ideation and iteration

EFFICIENCY AND EFFECTIVENESS

QUALITY ASSURANCE AND QUALITY CONTROL (QAQC)

• Develop a framework for QAQC to encompass food safety, workplace safety and fleet safety

• Ensure all current and new managers are ServSafe certified

• Ensure all current and new bi-weekly team members participate in food handler’s training and/or complete State Food Safety certification

• Convene advisory committee comprised of representatives from each unit/area to review all QAQC matters, policies and procedures
TECHNOLOGY

- **FoodPro Food Management Systems**
  A robust and integrated management solution that efficiently and effectively coordinates day-to-day operations such as menu planning and costing, forecasting, purchasing, inventory control, food production and financial analysis

- **CaterMate by CBORD**
  A comprehensive software program that streamlines booking processes with fully customized databases that includes customer data, menus and packages, food costs, pricing, scaling, outside vendors and staffing; also features tools for sophisticated reporting, forecasting and analysis

- **Social Media**
  Leverage various social media platforms to actively engage with the community with multimedia, news, education and outreach

- **Campus IT Resources**
  Utilization of available campus IT resources (e.g. Princeton Mobile), to improve access to information such as menus, locations, hours of operation, etc.

SUSTAINABLE PROCUREMENT

- **Focus on a broader approach to sustainability, overarching within procurement practices**

- **Practice financially and socially responsible purchasing; identify local and sustainable products with low environmental impacts from sourcing to packaging to distribution**

- **Engage manufacturers and purveyors with best practices and stewardship**

- **Provide education for the Campus Dining team through field trips and annual vendor visits and expo**

- **Explore new and innovative solutions for production, kitchen equipment and durable goods**

- **Forage for new globally and seasonally inspired ingredients supported by scientific and evidence-based culinary principles**
Culinary Principles

The Culinary Council
Strategic Partnerships
Scientific and Evidence-based Principles
CULINARY PRINCIPLES

THE CULINARY COUNCIL

The Culinary Council is a team of chefs representing residential, retail, catering and bakeshop operations and Campus Dining leadership. The council meets once a month, focusing on culinary programs, food systems, training and planning menus with a focus on health, wellness and sustainability.

STRATEGIC PARTNERSHIPS

Campus Dining is engaged in strategic partnerships with the Culinary Institute of America. Princeton University is a member of Menus of Change University Research Collaborative (MCURC), the National Association of College and University Food Services (NACUFS) and the Teaching Kitchen Collaborative (TKC).

MENUS OF CHANGE UNIVERSITY RESEARCH COLLABORATIVE

Vision: To collaborate on research and education in support of culinary-centric, evidence-based food systems innovation within and beyond universities.

Smitha Haneef is an executive committee member and chair of directors of dining programs.

www.moccollaborative.org

TEACHING KITCHEN COLLABORATIVE

Vision: The TKC is being developed as an invitational, multi-year learning network of thought leaders from—initially 25—organizations using teaching kitchen facilities as catalysts of enhanced personal and public health across medical, corporate, school and community settings.

As envisioned, the TKC will enable early adopters to:

1. Learn about one another’s teaching kitchen facilities and educational programs
2. Develop “best practices” for reproducibility/scalability of these emerging models and programs
3. Explore the creation of a research network to support the evaluation of clinical, behavioral and financial impacts of selected best practices across various populations.

Sue Pierson, RD; Chef Brad Ortega and Smitha Haneef spearhead Princeton’s participation in the TKC.

www.healthykitchens.org/overview/teaching-kitchen-collaborative
INSIDE THE CAMPUS DINING TEST KITCHEN

Campus Dining's Executive Catering Chef Jerry Luz (left) and special guest from the Culinary Institute of America Chef Brad Barnes, develop some exciting new recipes in Campus Dining's test kitchen in the Innovation and Resource Center.
Community Engagement

Student Life
Academics
Community
Health and Wellness
Sustainability
Cooking Lesson & Lunch

The Cooking Lesson & Lunch program is an example of faculty and administration working together with the goal of strengthening community. In its second year, the program is a collaboration and partnership between Campus Dining and Head of College, J. Nicole Shelton.

Professor Shelton wanted to arrange a cooking class over fall break for several reasons:

• To create a way for students to interact with and learn from chefs in Butler, since they are very much a part of the Butler College community.
• To provide a space for students to learn how to cook. Although students do not need to cook for themselves now, they will, once they leave Princeton.
• To introduce some fun for Butler students who are on campus over fall break.

How it came together
Professor Shelton reached out to Chef Brad Ortega from Butler Dining Hall, and his team did all the work!

Our Approach
by Chef Brad Ortega & Sous Chef Christeen Griffiths

• Think of food items that are exciting to make and eat.
• Develop a lesson plan and cover some basic techniques.
• Encourage students to be hands-on—it’s the best way to learn and allows the event to become more of a social gathering.
• Step in only when necessary.
• Work on presentation.
• Enjoy the fruits of our labor!

Guiding Principles

• Service Excellence
• Team & People
• Efficiency & Effectiveness

Aside from seeing firsthand how easy and fun it could be to prepare a...meal..., I loved the chance to connect with students outside of regular, formal opportunities. Food and dining form a foundational component of the Princeton experience... and new, exciting events like this one force people to slow down and connect over a basic need-nutrition. This event was a model for what Princeton can and should be, and I hope many others have the opportunity to experience it!

Bryant R. Blount
Assistant Dean
Office of the Dean of Undergraduate Students
Campus Dining is focused on engaging with students and faculty in many ways on campus. We expand our students’ knowledge of cooking through these events where they can learn from the Campus Dining culinary team. We collaborated with Head of College Nicole Shelton to inspire our students, and they loved it!

SMITHA HANEEF
EXECUTIVE DIRECTOR, CAMPUS DINING

What Campus Dining Accomplished

- Responded and support faculty who desire to integrate food as a subject matter to enhance student learning.
- Built stronger relationships and connections.
- Developed a sense of community between Campus Dining and the people we serve.
- Had fun!

RECIPE:

CRISPY APPLE DUMPLINGS

Ingredients

- Egg Roll Wrappers, 3 packs
- 12 Granny Smith Apples
- ½ bag Powdered Sugar
- 2 lbs. Cream Cheese
- 1 Lemon, zested
- 2 tsp. Ground Cinnamon
- ½ tsp. Nutmeg

Method

Cut the egg roll wrappers into quarters. Place them on a tray with a wet towel on top of them to keep them moist. Peel and dice the apples into small squares. Place the apples in a bowl with the powdered sugar, cream cheese, cinnamon, nutmeg, and lemon zest. Thoroughly mix together. Place a teaspoon of the mixture in the center of the egg roll wrapper. Wet fingers and pinch the wrapper closed in a cone shape. Fry until golden brown. Top with additional powdered sugar.
The Princeton Feast is a tasting event designed to explore the relationship between food, literature and American racial history/culture. Students from AAS 223/ENG 326/GSS 223 will develop recipes and cook dishes based on their research into the relationship that food culture (broadly conceived as including kinds of food, ideas of taste, rituals surrounding food, aspects of American foodways, environmentalism, history of food and more) bears to American racial dynamics then and now. The goal is to combine practice with research, to encounter food as material and as a critical site for racial reflection.

Thursday, April 30, 2015
THE PRINCETON PRE-READ

In 2013, Princeton University President Christopher L. Eisgruber launched the Princeton Pre-Read tradition as a way to introduce incoming freshmen to Princeton’s intellectual life.

Members of the incoming class join together to read and discuss a book that President Eisgruber selects and sends to freshmen prior to their arrival on campus.

To help kick off the 2014 reading selection, “Meaning in Life and Why It Matters,” by Susan Wolf, Campus Dining created the Princeton Pre-Read Chocolate Mousse Cake, an adaptation of a recipe the author references in her book. The special cake was served to freshmen during orientation week and available for sale at various retail locations.

Princeton Pre-Read Chocolate Mousse Cake

For the cake:
1/3-cup of water
1/3-cup sugar
1 stick (1/2-cup) unsalted butter, cut into pieces
12 ounces semisweet/bittersweet chocolate (not unsweetened), chopped coarse
6 large eggs
1/2-cup strong brewed coffee
2 tablespoons dark rum if desired
1/2-teaspoon cinnamon

Make the cake
1 Preheat oven to 325°F. Butter an 8-inch round cake pan (about 2-inches deep) and line bottom with a round of parchment paper or foil.
2 In medium saucepan bring water and sugar to a simmer over moderate heat, stirring occasionally. Add butter and simmer, stirring occasionally, until melted. Remove pan from heat and add chocolate, swirling pan to submerge chocolate in hot syrup. Let chocolate stand in syrup for 3 minutes and whisk until smooth.
3 In a large bowl whisk together eggs, coffee, rum, and cinnamon. Add chocolate mixture, whisking until well combined, and pour into cake pan.
4 Put cake in pan in larger pan and add enough water to reach halfway up side of cake pan. Bake cake in middle of oven for 45 minutes, or until slightly firm to the touch. Cool cake completely in pan on rack.
5 Cake may be kept in pan, wrapped in plastic wrap, and chilled for 1 week or frozen for 1 month. Thaw cake completely before proceeding.
6 Run a thin knife around pan to loosen cake and put pan on hot stove burner for 3 to 4 seconds. Invert cake onto a plate and remove parchment or foil. Bring cake to room temperature.

For the cream:
1 cup well-chilled heavy cream
2 tablespoons sugar
1 teaspoon cinnamon

Make the cream
1 In a bowl with an electric mixer or whisk beat cream with sugar and cinnamon until it just holds stiff peaks.
2 Just before serving, spread cream over top of cake or spoon onto plates alongside individual pieces.
April 22, 2016 was a monumental day as 130 countries came together at the UN headquarters in New York to sign the Climate Agreement. Globally, 40% of natural resources are consumed by the food sector. By the year of 2050, the population growth is expected to rise to five billion people. Food is a $7 trillion business globally and $710 billion in the US. The health care budget is $900 billion. On campus, we serve close to three million meals.

With these statistics in mind, Campus Dining’s goal is to provide tangible day-to-day solutions that are affordable, approachable and understandable by everyone in our community. Campus Dining’s vision is to nourish our community of students, faculty and staff to be their healthy best.

Tiger Chef Challenge and Earth Day, April 22, 2016

Campus Dining has wellness, sustainability and culinary programs as the core elements to engage our community. In planning for what Earth Day events could look like and what it means at Princeton, Campus Dining wanted provide an educational and experiential event for students, faculty and staff.

The key elements of the event:

- Strengthening community engagement for all students through food
- Advancing the knowledge of food and food systems
- Nourishing our community through culinary literacy
- Encouraging student engagement with Campus Dining
- Sharing knowledge: Campus Dining food program is based on scientific evidence based principles of healthy sustainable menus

Watch the Tiger Chef Challenge and Earth Day Food Expo Event Video

www.princeton.edu/uservices/video/tigerchef/

Students foraged from the “Enchanted Food Garden,” a vertical live garden with local produce, cooked grains, legumes, pulses, spices, oils and nuts to craft a globally inspired plant based recipe.
A diverse group of academic and senior administrators served on the judges panel: Eduardo Cadava, Professor of English, Head of Wilson College; W. Rochelle Calhoun, Vice President, Campus Life; Smitha Haneef; and Pietro Frassica, Professor of Italian, Associate Chair, Department of French and Italian.

Joined by Vice President for University Services Chad Klaus (left), the Tiger Chef Challenge Cup was awarded to team Wildflowers from Wilson College.

Musical entertainment was provided by the Princeton University Band and the student pop band Valley Academy.

Food Day Expo: Twenty-five vendor partners that support the Campus Dining culinary program provided healthy, sustainable and innovative food and beverage samples and shared information about their products.
Farmer Jess in a field of broccoli leaves at Chickadee Creek Farm in Pennington, New Jersey.

**Garden State on Your Plate**, a project of the Princeton School Gardens Cooperative (PSGC), is a series of four school-wide farmer-chef tastings in each of the Princeton elementary schools. The program places emphasis on the origins of a farm item, the different ways it can be prepared, and how the flavor can be altered—both by the chef and the students. Children learn about farming, cooking and gain “flavor power,” the ability to personalize their item using spices, herbs and condiments.

In fall 2015, Princeton University chefs and Farmer Jess Niederer (pictured above) of Chickadee Creek Farm in Pennington, New Jersey, visited Community Park, Johnson Park, Littlebrook and Riverside Elementary Schools to conduct school-wide tastings of local, organically grown broccoli leaves.

Princeton’s elementary school students sampled broccoli slaw, made from local, organically grown broccoli leaves from Chickadee Creek Farm.
NOURISHING PRINCETON

Campus Dining’s commitment to wellness and nutrition shows in the variety of foods available each day and the care with which we prepare meals in healthful ways. Fresh fruits; whole-grain cereals; variety-packed salad bars; fat-free, housemade dressings and low-fat or lean entrée alternatives round out the many choices included in a balanced diet.

Campus Dining also engages with the community with a number of wellness outreach programs throughout each year to raise awareness and education around the foods we choose to consume.

Wellness at a Glance

CULINARY PRINCIPLES

• Choose fresh, seasonal and local ingredients
• Globally-inspired, largely plant-based cooking
• Choosing healthier beverages that do not contain added sugar
• Featured Power Foods in dining hall menus

WELLNESS BEYOND FOOD

• Mind, body and nutritional balance
• Movement and nutrition

FOOD ALLERGY PROGRAM

• Food safety (handling and preparation)
• Food allergy education and awareness
• FoodPro Allergen Management System

CAMPUS WELLNESS PARTNERSHIPS

• Athletics
• Graduate College Programming
• Human Resources Benefits Team
• Undergraduate Student Government
• University Health Services

OUTREACH AND EDUCATION

Grocery Store Tour
Goals: Learn how to shop for foods that are rich in dietary fiber and low in sugar. In addition, learn what foods may have high amounts of added sugar.

Hummus Talk at the Graduate College
Goals: Learn about how to manage your graduate stipend, minimize your grocery store bill and maximize the nutrition density of each meal for you and your family. In addition, learn about the origin of the chickpea based spread and its health benefits.

Food Craft for Kids at the Graduate College
Goals: Discover a winter wonderland of food making crafts for the whole family. Learn wellness strategies to navigate dinner parties and techniques for cooking seasonal root vegetables.

Cooking with Pulses/Health Counseling
Goals: Explore ways to cook with plant-based proteins such as whole grains and legumes. In addition, learn about the benefits of health counseling.
Understanding the story of one’s food, from farm to table and back to soil; the knowledge and ability to make informed choices that support one’s health, community and the environment has driven our sustainability efforts for over 20 years.

SUSTAINABLE DINING

While balancing the many demands of providing our core services (residential and retail dining, catering services), Campus Dining considers the broader context of social and environmental issues surrounding food production, distribution and preparation. This consideration has led to several ongoing initiatives that shift purchases towards foods produced with lower environmental impacts, reducing dining hall waste and strengthening our ties with the local community.

Campus Dining won the GOLD MEDAL for the National Association of College and University Food Services (NACUFS) Sustainability Award for 2016 in the category of waste management for its on-going efforts to minimize waste sent to landfills and waste water systems by diverting biodegradable waste to composting (or other landfill deferred systems) whenever possible, and by maximizing recycling efforts throughout the department.

Campus Dining was also awarded the overall GRAND PRIZE across all categories (other categories included Outreach and Education and Procurement Practices).

BY THE NUMBERS (2015–2016)

59% of products purchased are sustainable

45% of products are purchased from local vendors

13% of products are purchased from diversity or minority suppliers
1992–2000
- Recycled napkins implemented in dining halls
- Mug discount and reusable silverware provided in student center
- Recyclable black plastic plates and polystyrene cups in student center
- Food waste reclamation program established with pig farmers, program with local company Neil McIntyre: Recyclers of Food Waste
- Reduction of vendors in order to facilitate bulk buying and reduce waste
- Implementation of FoodPro, software that tracks food use and waste

2001
- Dining halls closed during slow periods eliminating the need for beverage machines and dishwashers to be in service
- Contracted new soap and detergent vendor with a higher concentration of product
- Food donated biweekly to Trenton Soup Kitchen

2002
- Discount provided to students who use reusable mugs in Café Vivian
- Fair Trade Coffee offered at Café Vivian

2003
- Introduced organic food into dining halls following first ‘organic’ survey (January); also introduced eco-friendly seafood, antibiotic free meat, and local produce
- Introduced sustainable items as options on catering menu
- Reusable mugs and information distributed (January and September)
- Organic coffee offered in Café Vivian and in residential dining halls
- Participate in Organic Food in College and Universities at the Natural Foods Expo East

2004
- Coffee offered at Chancellor Green from Rocky Hill, NJ, Small World Roasters coffee including fairly traded and organic options
- Established relationship with Guarino Sons Produce for direct delivery of Jersey Fresh produce items
- Sustainability sourced medium broken shrimp purchased for all dinning facilities
- Reusable mugs distributed to freshmen at Move-In; reusable mug discount introduced

2006
- Cage-free eggs introduced in all dining operations
- Bent Spoon artisanal ice cream from Princeton is introduced in Witthpoon’s café
- Earthbound Farms organic greens introduced in all dining operations
- Partnership with the Monterey Bay Aquarium Seafood Watch program established
- Partners with first on-campus Farmers’ Market
- Catered locally and responsibly sourced menus for the Food, Ethics and the Environment conference hosted by the Princeton Environmental Institute (PEI)

2007
- Created “E-Squared” (Earth-friendly) designation for menu items that are 80% local, organic, sustainable, humanely treated or socially responsibly
- Introduced Bell and Evans chicken for all fresh cuts of chicken in all operations Grass-fed ground beef is in hand formed burgers, chili and more
- Leidy’s fresh pork products are American Humane Association Free Farmed certified because of the humane and special care given their animals

2008
- Coffee offered at Witherspoon’s from Rocky Hill, NJ Small World Roasters coffee including fairly traded and organic options
- House Foods America Tofu is organic, non-GMO, and locally produced
- Green Seal certified cleaning products used in all kitchens
- Tofu scramble introduced at breakfast
- Enviroware biodegradable disposable cutlery used for outdoor events
- Partners with Fruitwood Orchards of Monroeville, NJ to purchase blueberry blossom honey

2009
- Coffee served in residential dining halls is Rain Forest Alliance certified
- Reusable water bottles are distributed by the Office of Sustainability to be used at water filling stations in dining operations and around campus
- Tray-less dining pilot at Forbes College
- Fryer oil is recycled by Waste Oil Recyclers to be used for biodiesel
- Daylight dining introduced in residential dining halls
- Forbes Garden Project provides organic vegetables and edible flowers

2010
- Energy and water saving dish machines installed
- Carbon footprint for Frist pizza calculated by student as part of academic work

2011/2012
- Recognized by ASHE STARS as the only University to offer carbon footprint of menu items
- Trayless dining introduced in residential dining halls
- Fryer oil is produced locally grown beans from Susquehanna Mills
- Arctic Ice Cream, based in Trenton, NJ is made with no high fructose corn syrup
- Daylight dining introduced in dining operations
- Orange juice in residential dining halls is 100% from U.S. orange groves
- Local apples from Fifer Orchards in Camden, DE
- Frozen corn, green peas, chopped spinach, and mixed vegetables procured from Seabrook Farms of Seabrook, NJ
- Vegetarian Night special menus offered in residential dining halls
- Partner with Princeton Community Partners to host inaugural Diner Inn Blanc dinner for students and community members
- Partner with McCutcheon’s Apple Products of Frederick, Maryland to purchase orange marmalade, strawberry preserves and grape jelly all made without high fructose corn syrup

2013
- Spa water infused with herbs, fruit and vegetables available for catered meals
- Chefs participate in first “Garden State on Your Plate” events at local Princeton schools
- Celebrate Food Day at all dining locations with autumn squash soup featuring Hseubik Farms squash, Flaim Farm carrots and Tofu Orchards apple cider

2014
- Spa water infused with herbs, fruit and vegetables offered in residential dining
- Campus Dining featured at the Greenspace Kiosk in the Frist Campus Center

2015
- Introduced eight new species of domestically harvested ‘underloved’ seafood from Sea2Table, a B Corporation
- Hosted sustainable seafood expert Barton Seaver for two days of conversations with the Campus Dining and presentation to the campus community
- Presented with a Silver NACUFS Sustainability Award for procurement practices related to sustainable seafood practices
- Post-consumer food waste audit conducted for one week at the Rockefeller dining hall
- Introduced AgriArk as sole food waste/compost removal partner. AgriArk picks up food waste and non-bleached napkins 6 days per week, create liquid and solid compost which is then used on their conventional farm and hydroponics
- Hatfield smoked pork products are certified humane
- Separate all of our waste for composting/recycling
- Chefs conduct cooking classes in College Heads’ homes and Campus Dining Innovation and Resource Center
- Vegan options introduced at Frist Gallery
- Vitality Water introduced as an alternative to sugar based carbonated beverages
- 3,273 gallons of cooking oil was recycled into biodiesel in 2013/14. CO₂ offset is equal to diverting 26.38 tons of trash from a landfill
- Kitchen audits and retrofits conducted as part of Green Restaurant Association certification process
- Attended Expo Milan: Feeding the Planet, Energy for Life!

2016
- Presented with a Gold NACUFS Sustainability Award for waste management, and overall grand prize among all categories (Outreach and Education, Waste Management, Procurement Practices)
- Earned Green Restaurant Association certification for Rockefeller/Mathey and Forbes dining halls
- 45% of products purchased are from local vendors, primary vendor is committed to environmental practices
LOOKING AHEAD

Our sustainability initiatives are constantly evolving to keep up with the changing climate and culture of the global community.

Our next steps include:

**Green Restaurant Association Certification for Forbes and Rockefeller/Mathey Colleges**
Certification is granted to food service operations with sustainable practices in areas of chemical and pollution reduction, disposables, sustainable food, waste reduction and recycling and water efficiency.

**Food Waste and Recovery**
The program aims to reduce food waste by raising customer awareness; identify viable options to recover safe food that is currently composted and provide it to those in need; and, utilize data driven decision making to gain efficiencies in kitchen production. Food waste awareness and post-consumer waste weigh-ins will continue. Composting at events will be piloted.

A food recovery program will be reinstated with work focused on preventing every ounce of leftover consumable food on the residential serving lines at the end of meal service from going to compost. Food items will be packaged following proper procedures and will be transported to a local shelter by Greening Dining students.

**Compost from Farm to Fork to Farm**
What is the role of food waste and compost in the broader context of campus as lab beyond diverting waste from landfills?

**Working with Students to Develop an Urban Cultivator Indoor Hydroponics Program at Café Vivian**
With the need to feed the global population of 9 billion people by 2050, innovative farming techniques must be implemented. The Urban Cultivator is a demonstration of a small scale indoor hydroponic vertical garden.

**Reintroduction of Re-usable Food Containers at Frist**

**Evaluate Potato Starch Flatware in Place of Recycled Plastic**
CONTACTS

Campus Dining
Innovation and Resource Center
26 College Road West
Princeton, New Jersey 08540

---

Smitha Haneef  
Executive Director, Campus Dining  
609.258.6098  
smitha@princeton.edu

Sarah Bavuso  
Sustainability Manager  
609.258.0188  
salati@princeton.edu

Bernadette Penick  
Assistant to the Executive Director  
609.258.6097  
bpenick@princeton.edu

Melissa Mirota, RD  
Campus Wellness Dietitian  
609.258.8901  
mmirota@princeton.edu

Sue Pierson, RD  
Director, Residential Dining  
609.258.6678  
spierson@princeton.edu

Fred Pierson  
Associate Director, Quality Assurance Quality Control  
609.258.1260  
piersonf@princeton.edu

Cristian Vasquez  
Director, Retail Dining & Catering  
609.258.3488  
cvasquez@princeton.edu

Donna Pilenza  
Associate Director, Team & People  
609.258.3472  
pilenza@princeton.edu

Stanley Sieminski  
Associate Director, Retail Operations  
609.258.2856  
sieminsk@princeton.edu

Dave Goetz  
Assistant Director, Financial Services  
609.258.3470  
dgoetz@princeton.edu

Paul Dylik  
Assistant Director, Catering  
609.258.6864  
pdylik@princeton.edu

Linda Recine  
Assistant Director, Purchasing  
609.258.3343  
recine@princeton.edu

Christopher Lentz  
Associate Director, Marketing & Community Engagement  
609.258.2046  
clentz@princeton.edu

---

www.princeton.edu/food