GREEN RESTAURANT CERTIFICATION

JUST ANNOUNCED

The Green Restaurant Association recently announced the certification of twelve Northeastern University dining locations.

LEVINE MARKETPLACE/STETSON WEST EATERY

Argo Tea
Matthews Arena Concessions
On the Go
Sweet Tomatoes Neapolitan Pizza
UBurger
kigo Kitchen
Popeyes Louisiana Kitchen
The West End
EAT LOCAL
REAL FOOD CHALLENGE

A national campaign through which colleges and universities pledge to purchase at least 20% of their food from local, fair, and sustainable sources by 2020

Northeastern is the largest private school in the U.S. as well as Boston’s first college or university to join the Real Food Challenge

The program is launching this fall with a pilot program through International Village Dining

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President Aoun signing the Real Food Challenge agreement – Oct. 17, 2013
“EAT LOCAL” CAMPAIGN

SUPPORTING LOCAL FARMS

Supporting the preservation of the American family farm, reducing the carbon footprint of our supply chain, and giving back to our local community are central to our core values

2013-2014 is the seventh year of our commitment to purchase items from regional small and mid-sized farms

“Eat Local” menus highlighting available local produce are displayed daily in our campus dining locations
COMMİTTED TO LOCALLY GROWN PRODUCE

We are committed to buying locally grown produce when available and in-season.

Food that is grown locally is fresher, reduces the carbon footprint, and supports local farmers and farms who use more sustainable growing practices.

14.6% of all produce served from September 2012 to August 2013 was locally grown.
FoodEx

Roxbury, MA-based food distributor that sources produce and goods from local farmers and suppliers

FoodEx works closely with these local farms to gauge demand and distribute products on a scale typically unavailable to a small or mid-sized farm

LOCAL SUPPLIERS

Lanni Orchards - Lunenburg, MA
Zucchini • Summer Squash
Corn • Pears

Czajkowski Farm, Hadley, MA
Carrots

Nellie’s Nest - Monroe, NH
Cage-Free Liquid Eggs

Plainville Farm - Hadley, MA
Cucumbers

Davidian Farm - Northborough, MA
Tomatoes • Green Peppers

Jansal Valley
Romaine Hearts • Red Leaf Lettuce
We are committed to utilizing the suggested “Harvest of the Month” in recipes across campus.

FoodEx is the vendor for the Massachusetts Farm to School Project and supplies us with the local fruit or vegetable of the month along with our standard local produce shipments.

Massachusetts Farm To School Project also provides literature and marketing materials that are used to educate our guests about local produce.
FOOD DAY

OCTOBER 24, 2013

Food Day is a nationwide celebration and movement for healthy, affordable, and sustainable food.

At Northeastern, we serve special lunch menus featuring local and sustainable foods at the following locations: Levine Marketplace, Stetson West Eatery, International Village, The West End at Curry and the H3 Food Truck.

This year’s event is capped off with our 13th annual Pumpkin Carving Contest featuring locally sourced pumpkins.
CAGE-FREE EGGS

HFAC CAGE-FREE SHELL EGGS

We are committed to exclusively purchasing Humane Farm Animal Care (HFAC) certified cage-free shell eggs.

The HFAC certification indicates that hens are “humanely raised and handled.”

NELLIE’S NEST

Nellie’s Nest cage-free liquid eggs come from hens fed a diet of all-natural grain with no animal by-products.

AT NORTHEASTERN

18,312 dozens of cage-free shell eggs
89,304 pounds of liquid and other cage-free eggs

(September 2012 to August 2013)
NON-THERAPEUTIC USE OF ANTIBIOTICS

The routine use of antibiotics in animal production, among other effects, decreases the efficacy of antibiotics used to treat diseases in humans.

Our contracted suppliers are required to provide products which adhere to specific criteria developed in partnership with the Environmental Defense Fund.

AT NORTHEASTERN

98% of all chicken and turkey served from September 2012 to August 2013 was reduced antibiotic poultry.
SUSTAINABLE SEAFOOD

COMPASS GROUP SUSTAINABLE SEAFOOD COMMITMENT

Guidelines from Monterey Bay Aquarium’s nationally recognized Seafood Watch program

Eliminated twelve species on Seafood Watch’s “Avoid” list from order guides

RED’S BEST

Our partnership with Boston’s Red’s Best, an operations management company that works exclusively with local “day boat” fishermen, brings fresh seafood from the waters off New England directly to the dining halls

AT NORTHEASTERN

100% of our seafood served from September 2012 to August 2013 was sustainable and/or local
**rBST-FREE MILK**

**WHAT IS BST AND rBST?**

Cows naturally produce **bovine somatotropin** (BST), a hormone associated with milk production.

Cows injected with artificial rBST produce, on average, 15-20% more milk than untreated cows.

**HOOD’S FARMERS’ PLEDGE**

*We serve only rBST-free milk* on-campus from local dairy company HP Hood.

Hood’s Farmers’ Pledge ensures that Hood is getting milk provided by farmers who do not use artificial growth hormones.

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[Image of a cow in a field]
ALL-NATURAL HAMBURGERS

Serving hamburgers made from naturally and humanely raised cattle since October 2012

NIMAN RANCH STANDARDS

Niman Ranch’s network of 650 sustainable U.S. family farms and ranches follow strict guidelines

Animals are never given antibiotics or hormones* at any point in their lives – ever.

* If an animal becomes sick, it is given proper antibiotics and sold to the conventional market

Niman Ranch sustainability efforts include: agricultural biodiversity; crop rotations; waste management; and soil erosion prevention
ETHICAL SOURCING

FAIR TRADE

Over 50,000 pounds of fair trade bananas have been served across campus since May 2009.

Fair trade tea is served at International Village and Tazo Tea from Starbucks is a part of the Ethical Tea Partnership.

90% of the Green Mountain coffee served on campus is fair trade.

Argo Tea coffee beans are 100% fair trade and organic.

SUSTAINABLE COFFEE


100% of Peet’s Coffee is roasted in the first LEED® Gold certified roasting facility in the United States.
ETHICAL SOURCING

THE COALITION OF IMMIKALEE WORKERS

The Immokalee region of Florida provides 95% of all U.S. grown tomatoes eaten from October to June.

We are proud to partner to improve the working conditions of agricultural workers who harvest fresh tomatoes grown in the Immokalee region of Florida.

We pay an additional **1.5 cents per pound** for all the tomatoes we purchase annually.

One cent per pound is **passed on directly** to the Immokalee harvesters.
CERTIFIED GREEN RESTAURANTS®

GRA CERTIFICATION SYSTEM

Points awarded in seven environmental categories:

- Energy
- Water
- Waste
- Disposables
- Chemical & Pollution Reduction
- Sustainable Food
- Sustainable Building Materials

CURRENT ON-CAMPUS CERTIFIED GREEN RESTAURANTS

- International Village Dining – 3 Star
- Peet’s Coffee & Tea/Jamba Juice – 3 Star
- Levine Marketplace/Stetson West Eatery – 2 Star
- Argo Tea – 2 Star
- Matthews Arena Concessions – 2 Star
- On The Go – 2 Star
- Sweet Tomatoes – 2 Star
- Taco Bell – 2 Star
- U Burger – 2 Star
- Kigo Kitchen – 2 Star
- Popeyes Louisiana Kitchen – 2 Star
- The West End – 2 Star
- Starbucks – 2 Star
- Faculty Club – 2 Star

DINEGREEN.COM
CERTIFIED GREEN RESTAURANTS

There are 515 Certified Green Restaurants in the U.S.

Only 138 Certified Green Restaurants have achieved 3 Star status

There are only 14 3 Star Certified Green Restaurants in Massachusetts

AT NORTHEASTERN

TWO 3 STAR CERTIFIED RESTAURANTS ARE HERE!

International Village Dining

and

Peet’s Coffee & Tea/Jamba Juice
INTERNATIONAL VILLAGE

FIRST UNIVERSITY IN THE COUNTRY

Northeastern is the first college/university in the United States to earn both the 3 Star Certified Green Restaurant® distinction and LEED Gold status.

International Village Dining and Peet's Coffee & Tea and Jamba Juice are the only restaurants in New England to earn the same distinctions.

GREEN RESTAURANT® POINTS

<table>
<thead>
<tr>
<th>Environmental Category</th>
<th>Points</th>
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</thead>
<tbody>
<tr>
<td>Energy</td>
<td>41.96</td>
</tr>
<tr>
<td>Food</td>
<td>29.32</td>
</tr>
<tr>
<td>Water</td>
<td>12.50</td>
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<tr>
<td>Waste</td>
<td>67.76</td>
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<tr>
<td>Disposables</td>
<td>19.26</td>
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<tr>
<td>Chemicals &amp; Pollution Reduction</td>
<td>24.50</td>
</tr>
<tr>
<td>Furnishings &amp; Building Materials</td>
<td>12.26</td>
</tr>
</tbody>
</table>

POINT TOTAL 198.53
SUMMER 2012 RENOVATIONS

Complete renovation of dining area recently named “Best Renovation” in Food Management Magazine’s 2013 Best Concept Awards

SUSTAINABILITY EFFORTS DURING & AFTER RENOVATIONS

Compost bin located in seating area

Energy-efficient LED lighting with daylight and occupancy sensors

High efficiency, low-flow fixtures used in bathrooms

Low-flow spray valves installed on turbo wash sinks and chemical dispensing system

Energy Star rated equipment used when available
RECYCLING & REUSING
RECYCLING IN THE KITCHENS

Since September 2010, all #10 food cans (~100 oz.) used in our kitchens are washed, crushed, and picked up for recycling.

RECYCLABLE BOTTLES, CANS & AND CARDBOARD

Recycle bins are located at all retail dining locations.

Each dining location has its own corrugated cardboard compactor and approach 100% for cardboard recycling.

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AT NORTHEASTERN

Northeastern University recycles approximately 71 tons of bottles and cans each year.
USED FRYOLATOR OIL COLLECTED FROM ALL LOCATIONS

Local company Lifecycle Renewables converts used vegetable oil into a biomass fuel.

Biofuel reduces emissions by over 86% relative to traditional diesel.

Our contributions since September 2010 (see table below) have displaced more than 20,000 gallons of local diesel fuel usage.

<table>
<thead>
<tr>
<th>Location</th>
<th>Volume Donated (gallons WVO)</th>
<th>Diesel Fuel Displaced (gallons)</th>
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</thead>
<tbody>
<tr>
<td>Curry</td>
<td>2,880</td>
<td>7,056</td>
</tr>
<tr>
<td>Forsyth</td>
<td>50</td>
<td>40</td>
</tr>
<tr>
<td>Speare</td>
<td>265</td>
<td>1,070</td>
</tr>
<tr>
<td>Stetson</td>
<td>2,580</td>
<td>4,932</td>
</tr>
<tr>
<td>INV</td>
<td>2,955</td>
<td>7,182</td>
</tr>
<tr>
<td>Total</td>
<td>8,730 gallons</td>
<td>20,280 gallons</td>
</tr>
</tbody>
</table>
ORGANIC COMPOSTING

Seventh year of partnership with local organic waste recycling company **Herb’s Organic Food Disposal**

Kitchen and plate food waste is collected at all campus dining facilities in specially labeled compost bins

Herb’s Disposal transports the organic food waste to an approved Massachusetts Department of Environmental Protection active composting site

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AT NORTHEASTERN

Over 600 **tons** of food waste is collected annually for organic composting
**COMPOSTABLE PRODUCTS**

**“GREEN” SERVICeware**

We are committed to using “green” compostable serviceware products wherever possible on campus.

**COMPOSTABLE PRODUCTS WE USE**

- Chinet Paper Plates
- Ecotainer Paper Hot Cups
- Ecotainer Paper Soup Cups
- Ecotainer Paper Hot Sleeve
- Fabri-Kal Greenware (Corn) Cold Cups
- Fabri-Kal Greenware Portion Cups
- EarthWise Cocktail Napkins
- Wooden Coffee Stirrers
- EnviroWare (Corn) Forks, Knifes, Spoons
- Xpressnap International Papers Napkins
- BioPak To-Go Containers
- Sabert Clear Salad Containers
- Food Waste Bin Liners
- 100% Recyclable, Biodegradable To-Go Bags
- Straws
- Sleeves
- Coffee Lids
BE GREEN
“BE GREEN”

BRANDING OUR GREEN EFFORTS ON CAMPUS

Be Green refillable water bottles promote use of filtered water fill-up stations located across campus.

Be Green to-go bags are used at all retail locations on campus.

Be Green refillable coffee mugs are sold at retail locations and can be used to receive discounted refills at On The Go, Starbucks, Peet’s Coffee & Tea, and 716 Café.
LOW DENSITY POLYETHYLENE RETAIL BAGS

Over **one million** have been used since January 2008

Bags are **100% recyclable** and **biodegradable** and are printed with **water-based inks** to eliminate the use of solvent-based inks

Produced regionally in Albany, NY to limit freight costs and energy consumed during transport

BE GREEN REUSABLE CLOTH BAGS

More than **11,000 bags** have been distributed and/or sold at campus retail locations during the last five years
LOVE FOOD, NOT WASTE

DESIGNED TO CHANGE CONSUMPTION BEHAVIORS

Program targets four key areas of waste in our kitchens and dining halls:

- Food Waste
- Energy
- Water
- Packaging

Clings placed on sneeze guards at self-serve stations in residential halls communicate messaging to guests.
NAPKINS & PAPER TOWELS

NAPKINS

100% recycled and compostable napkins are used at all residential and retail dining locations across campus.

Specially designed dispensers discourage guests from taking excessive napkins.

PAPER TOWEL DISPENSERS

Automated touchless paper towel dispensers are used in the front and back of house at all dining locations.
Dishwashers are **Energy Star rated**

Use curtains that reduce water and energy use up to 3%

**ECOLAB CHEMICALS**

Dishwasher detergents are **99.7% phosphate and phosphorus free**

Rinse additives comply with **FDA Food Code** criteria

Manual detergents and presoaks are **100% phosphate and phosphorus free**
We have an ongoing commitment to "greening" the Northeastern campus and **WE ARE PROUD** to be a part of the University’s comprehensive green plan.