

Greening Dining Services

Things Dining Services are doing to make us green:

We are using more Earth Friendly plates and trays.

We have a farm to school program with a local farm market.

We purchase all of our milk from a local dairy.

We are testing can liners that are made of 70% recycled materials.

We have done away with the plastic trays at the high school to reduce water usage.

Things our employees are encouraged to do to reduce energy waste:

Turn off lights when they are not needed.

Don't turn on ovens and steamers too early, use only the necessary preheating time when they are going to be used.

Turn off ovens and steamers when you are finished cooking for the day.

Report water leaks to maintenance and don't leave faucets running when you aren't using them.

Inventory and Production Management to reduce food waste:

Use portion controls when serving to reduce waste and to accurately predict the amount of food that will need to be prepared.

Do physical inventory of stock when ordering to reduce amount of food purchased.

Rotating stock, when new stock arrives, make sure you keep the older food to be used first in the front.

Storage of food – Label & date food and Use First in First Out method to assure that food gets used in a timely and safe manner.

Use proper cooking methods, per case instructions, to assure that you prepare food correctly to reduce waste.

Use the cook's menu and alternative entrée cook's menu to reduce inventory and shorten storage time of food to reduce food waste.

Communicate with each other.