

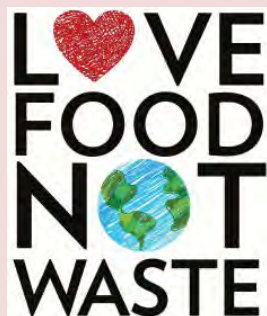


March 2018 – Issue 6

Chartwells is committed to making sustainability an Aggie tradition. They have four areas where they strive to become more sustainable each year. These areas are Eat Green, Run Green, Return Green, and Build Green.

**Eat Green** covers all of the food served on-campus to be responsibly grown or raised and purchased. **Run Green** handles Chartwells operations and their pledge to reduce food waste at A&M. **Return Green** is their dedication to increasing their recycling and composting efforts so resources can be reused and repurposed. **Build Green** focuses on creating the most environmentally friendly dining locations through using recycled materials and Energy star-certified equipment.

They have been close partners with Residence Life to cater the Annual Sustainability Dinner by featuring locally-sourced food on compostable dinnerware. They also provide compost bins so food scraps and dinnerware do not get tossed into the landfill.



### Connect with Texas A&M Dining!

**Facebook:** Texas A&M University Dining Services  
**Instagram:** aggiedining  
**Twitter:** @aggiedining  
**YouTube:** Texas A&M University Dining Services

### Events in March\*:

March 7-8 & 21-22 – 12<sup>th</sup> Can Food Pantry Open  
March 7, 14, 21, 28 – Wheeler Wednesday  
March 7 – This Is Me: My Story and Identity  
March 28 – Power & Privilege

\*Specifics & additional events at [reslife.tamu.edu/living/sustainability/](http://reslife.tamu.edu/living/sustainability/)

### Eat Green

- **Cage Free Eggs** – all eggs are certified by the HFAC
- **Antibiotic Free Chicken** – all chicken and turkey produced with restricted use of antibiotics
- **Milk Free of rBGH** – milk/yogurt are only served if they're certified free of the artificial growth hormones rBGH & rBST
- **Monterey Bay Aquarium Seafood Watch** – purchase only certified sustainable wild and farmed seafood for campus menus
- **Eat Local** – partnering with local and regional growers to purchase ingredients
- **Zero Trans-Fat** – minimize trans-fat consumption
- **Responsible Coffee Production** – coffee partners purchase sustainable certified coffee

### Run Green

- **Project Clean Plate** – Chartwells and the Aggie Eco-Reps (AER) partner to measure food waste for 3 days in one of the all-you-can-eat dining halls
- **Going Trayless** – initiative to reduce food waste and costs through elimination of trays in Sbisla
- **Love Food Not Waste** – campaign that brings attention to concerns about waste created in the food service industry

### Return Green

- **Recycling and Composting** – provide biodegradable food packaging and utensils and partner with sustainable waste management and recycling services

### Build Green

- **Green Restaurant Association** – nonprofit that works with restaurants to “green” their operations
- **AASHE/STARS rating** – rating framework to measure college/university sustainability efforts
- **U.S. Green Building Council LEED certified** – green building ranking system

### Get in Contact with Us!

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**Want to get our newsletter emailed directly to you? Email [sustainability@housing.tamu.edu](mailto:sustainability@housing.tamu.edu) to learn more!**