

Bates Dining



How We Roll - a rolling Dining Services gathers no moss...but still manages to stay green!

**Menu Development
Purchasing**

**Food Preparation
Ongoing Review/Adjustment**

**Waste Management
Green Initiatives**



Purchasing

Our goal is to purchase items that are produced/grown as close to the operation as possible, ensuring the best quality products available while endeavoring to decrease our carbon footprint, be fiscally and environmentally responsible.

Purchasing Sources:

- ▶ Prime Vendor
- ▶ Secondary Vendor
- ▶ Local Sources
- ▶ Specialty Order





Food

- ▶ 28% of purchases are local
 - ▶ Oakhurst Dairy
 - ▶ Italian Bakery
 - ▶ Cold Spring Ranch
 - ▶ Belanger & Sons
 - ▶ LePage Bakery
 - ▶ P.J. Merrill
 - ▶ Borealis Breads
 - ▶ Greenwood Orchards
 - ▶ GrandyOats
 - ▶ Bubier's Meats
 - ▶ Gifford's Ice Cream
 - ▶ Mailhot Sausage
 - ▶ Summit Spring Water
 - ▶ Maine Family Farms
 - ▶ Our prime vendor, PFG North Center also helps us source local products
- ▶ Garden and internships
- ▶ Blast chiller to maximize use of local products

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Food Preparation

Our goal is to cook as close to order as possible providing freshly cooked offerings while reducing waste.

We employ:

- Extensive culinary training
- Batch Cooking
- CBORD Menu Management
- Use of New Technology



Waste Management

Our goal is to minimize the amount of waste produced by operations and to responsibly dispose of that which is produced.

- ▶ Reduce Pre-consumer Waste:

- ▶ Decrease packaging
- ▶ Buy in bulk
- ▶ Use product to fullest

- ▶ Reduce Consumer Waste:

- ▶ Control portion size
- ▶ Monitor waste
- ▶ Educate





Waste Management

- ▶ Minimize Waste Stream:
 - ▶ Food Bank
 - ▶ Recycling
 - ▶ Composting
 - ▶ Pig Farmer
- ▶ Over 80% of waste generated is diverted from the waste stream :
 - ▶ Food bank donations
 - ▶ Fryer oil
- ▶ Education
 - ▶ CHEWS (Commons Healthy Eating and Wellness Society)
 - ▶ Food Advisory Committee
 - ▶ Green Action Alliance
 - ▶ Eco-Reps

Rocking It !!!

Ranked 10 Nationally

One of the longest running farm to college programs in the united states

Member of the GRA since 2002

3 Star Certification since 2013

One of only 2 in the state of Maine

