



Dining and Catering on Campus

HELPFUL BACKGROUND INFO

1. Aramark is West Chester University's dining services contractor, managing the Commons Dining Hall, the Sykes Food Court, and other retail locations on campus
2. Catering on campus over \$250 goes through Aramark's New Street Catering, who can work with offices to create plant-based menus
3. Some food trucks on Church Street allow customers to use personal reusable containers in lieu of plastic disposables—just ask!
4. The Sustainability Council's Sustainable Food Systems Committee works with campus partners to make campus dining options more sustainable
5. The North and South Campus Gardens and the Business and Public Management Center have accessible composting locations with information on the items they accept



CHECKLIST OF TO-DOS

- For offices with kitchens, provide:
 - Durable/reusable dishes and utensils
 - Condiments in bulk containers, not single serve packets
 - Environmentally friendly dishwashing soap
- Encourage employees to:
 - Use cloth towels and napkins instead of paper
 - Drink filtered or tap water from reusable vessels instead of bottled water
 - Bring meals from home in reusable containers with reusable utensils
 - Find and share solutions to reduce and compost our food waste
 - Ask coffee shop staff to serve drinks in ceramic, washable mugs or in your own reusable mug
- When coordinating with caterers, including Aramark's New Street Catering:
 - Order fully or primarily plant-based menus (beef, pork, fish and fowl have higher carbon footprints than vegetables, fruits, grains, and legumes)
 - Ask for reusable dishware, utensils, and napkins; avoid single-use plastics and polystyrene (aka "Styrofoam")
 - Request organic, locally sourced foods, when available

FOR MORE INFORMATION AND HELP

New Street Catering: NewStreetCatering@wcupa.edu, x3130

For more Green Office Program info sheets, [visit our website](#).

Reach out to the Green Office Program team at sustainability@wcupa.edu with other creative solutions!

