



# Dining and Catering on Campus

## WCU DINING & CATERING FACTS

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 (Starbucks and the PODs in Main, Sturzbecker, EO Bull and other buildings).
2. Employees, as well as students, can eat breakfast, lunch, and dinner in the Commons dining hall and the Food Court.
3. Most catering on campus (any contract for over \$250) goes through Aramark's New Street Catering.
4. New Street Catering will work with offices to create plant-based menus, making substitutions where needed.
5. The WCU North and South Campus Gardens and the Business and Public Management building have accessible composting locations with information on what items they accept.
6. Some food trucks on Church Road allow customers to use personal reusable containers in lieu of disposables. Just ask!
7. WCU's Nutrition Department offers an undergraduate concentration in Sustainable Food Systems Management.
8. The Sustainability Council's Food Systems and Green Spaces Committee works with campus partners to make campus dining options more sustainable.



## OFFICE CHECKLIST OF TO-DOS

- We provide durable/reusable dishes and utensils in our office break room
- We use cloth towels and napkins instead of paper
- Condiments (sugar, salt, pepper, ketchup) are kept in bulk containers, not single serve packets
- We provide environmentally friendly dishwashing soaps
- We drink tap or filtered water instead of bottled water, and use reusable drinking vessels
- Our staff bring meals from home in reusable containers, with cloth napkins and reusable utensils
- When purchasing meals on campus, we encourage each other to avoid single-use plastics and styrofoam
- We strive to find and share solutions to reduce and compost our food waste
- When catering events, we follow the Sustainable Events Guidelines (Coming Soon!)
- We have found another creative sustainable solution to our office's dining and catering and have informed the Green Office Team

## FOR MORE INFO AND HELP

*Version: 2022-2023 Academic Year*

WCU Dining Services website:

[westchester.campusdish.com/](http://westchester.campusdish.com/)

WCU on-campus Catering website:

[wcucatering.catertrax.com/](http://wcucatering.catertrax.com/)

WCU Campus Gardens website:

[wcupa.edu/campusgardens/](http://wcupa.edu/campusgardens/)

Sustainable Food Systems Management concentration in the Nutrition Department:

[wcupa.edu/healthSciences/nutritionAndDietetics/undergrad.aspx](http://wcupa.edu/healthSciences/nutritionAndDietetics/undergrad.aspx)

Sustainability Council's Food Systems and Green Spaces Committee:

[wcupa.sharepoint.com/sites/SustainableFoodSystemsandGreenSpaces](http://wcupa.sharepoint.com/sites/SustainableFoodSystemsandGreenSpaces)

More Green Office Program information: [wcupa.edu/sustainability/greenofficeprogram](http://wcupa.edu/sustainability/greenofficeprogram)