

					100% shell eggs are Island Raised. Liquid Eggs are 100% BC cage free raised	Maintain standard
From agreement	Measure of success	Results 2009-10 September 2009 June 2010	Results 2010-11 July 2010 May 2011	Goal for YE 2012 Change Dates to Match College Fiscal April 1, 2011-March 31, 2012	Results April 1, 2011 March 31, 2012	Goals for YE 2013
Competing effectively with local area restaurants by providing high levels of food quality, creativity, variety including branded concepts for its diverse community;	Student feedback; College survey results;	Competitive pricing based on neighborhood analysis; Menus adapted based on student feedback; Deal with any complaints effectively and in timely manner	Competitive pricing based on neighborhood analysis; Menu adjustments made in response to student feedback Deal with complaints effectively in a timely manner	Continue to strive for cost controls. freshen choices	with a local focus. Added Gluten Free to By The Books as well as Salad Bar at Campus Caf	Continue to strive for cost following trends and customer comments
Providing and promoting nutritious food for the diverse community;	Selection and identification of healthy choices; Availability of nutrition information	Nutritional information available; Signage identifying healthier alternatives, Highlight local fruits and vegetables; Promotions include nutritional info / healthy choices (e.g. selections under 500 Calories or 10 grams of fat).. ; Minimum 10 vegetarian items on menu daily	Increased nutritional information available. Increased local purchases and healthy choices. Introduced a gluten free line. Introduced brown rice sushi. Introduced local direct fair trade coffee.	Increase signage for local and nutritional information. Label vegan.	Nutritional Information available on all products sold. Campus Caf and Urban Diner	Increase nutritional awareness Increase knowledge of

From agreement	Measure of success	Results 2009-10 September 2009 June 2010	Results 2010-11 July 2010 May 2011	Goal for YE 2012 Change		

	<p>programs;</p> <p>Travel mug program for coffee/hot beverages</p> <p>Fryer oil recycling to bio diesel</p> <p>Reduction of source packaging (e.g. bulk purchasing)</p>	<p>recycling ;</p> <p>Separate Organic waste pre and post consumer with separation bins for diversion to compost stream</p> <p>Fryer oil recycled and diverted into reuse as bio diesel (Lansdowne only at this point)</p> <p>Travel mug programs for coffee / hot beverages including discount</p> <p>Purchase bulk condiments and other products to help reduce waste / packaging</p>	<p>Diverted aprox 5975 pounds of waste from landfill by composting coffee grounds and kitchen waste</p> <p>In place</p>	<p>Maintain standard</p> <p>Increase awareness of travel mug discount</p>	<p>recyclable pouches. Level Ground picks up 100% of plastic vacuum bags from coffee for reuse in coffee regions as small business supplies (women make bags and purses from them and sell to tourists)</p> <p>All Coffee grounds, kitchen waste paper towels and other organic waste is composted. All cardboard recycled. Fryer oil used for biofuel on both campuses..</p> <p>Estimate of kitchen waste and coffee grounds diverted aprox. 21185 lbs per year</p>	<p>awareness</p>
<p>From agreement</p> <p>Educating students, faculty, staff and other users about the benefits of sustainability and the benefits and needs for nutritional food;</p>	<p>Measure of success</p> <p>Meeting with students, student groups and members of Camosun community.</p> <p>decision making</p>	<p>Results</p> <p>2009-10 September 2009</p> <p>June 2010</p> <p>Meet with environmental student as requested by them. Provide kitchen tours - review paper products, how disposed, foods we serve etc;</p> <p>I Dream in Green Launch in place</p>	<p>Results 2010-11</p> <p>July 2010 May 2011</p> <p>Met with three groups this year.</p> <p>Did two tours with environmental students</p> <p>Began launch</p>	<p>Goal for YE 2012 Change Dates to Match College Fiscal April 1, 2011-March 31, 2012</p> <p>Maintain or increase as demand requires</p>	<p>Results April 1, 2011</p> <p>March 31, 2012</p>	<p>Goals for YE 2013</p>

From agreement

From agreement	Measure of success	Results 2009-10	Results 2010-11	Results for YE 2012	Goals for YE 2013
<p>A WHMIS program will form an integral component the plan. Working in conjunction Department, Energy Conservation Programs within the food service operation will be implemented.</p>	<p>Employee On boarding training program</p>	<p>WHMIS and on boarding training conducted annually to also include health and safety, energy and water conservation; and other ARAMARK training programs</p>	<p>WHMIS and on boarding training conducted annually to also include health and safety, energy</p>	<p>Annual and on boarding WHMIS and FoodSafe for each employee including management. Management took part in several training programs including conflict management, employee relations, teambuilding, time management, and production management</p>	<p>Maintain</p>
<p>Cleaning and Sanitation: Cleaning solutions and chemicals used for cleaning and sanitation within the foodservice areas will be environmentally friendly where reasonably possible and available.</p> <p>Additional Food Waste Reduction Strategies: Reduction of food waste is directly related to avoiding over production of menu items, and will be achieved through Production program.</p>	<p>Documentation of Green Cleaning products / program</p> <p>Production sheets / Pars ensure not overproducing; Use of leftovers; Menu planning based on feedback; Just in time cooking balanced with batch; Review leftovers and garbage and adjust menus</p>	<p>Ecologic product line that include green seal certified products (floor cleaner, and soon to be transitioned all purpose cleaner) and greener alternatives (ware washing)</p> <p>We operate using production sheets to ensure not overproducing; Leftovers are used appropriately so as to reduce waste: Menus are developed based on customer feedback and requests;</p>	<p>maintained</p>	<p>maintained</p>	<p>Maintain</p>

sourced/approved in
the year for each
product type,
2.# of suppliers
used for each
product type,
3. % of product
purchased locally to
not (i.e. 50% of

			benchmarking, there were 8 local (100 mile) farmers used for produce by our suppliers. Please note that this was only available to track beginning in January 2011.		Islands West are offering produce from 14 Island locations	demand allows
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