

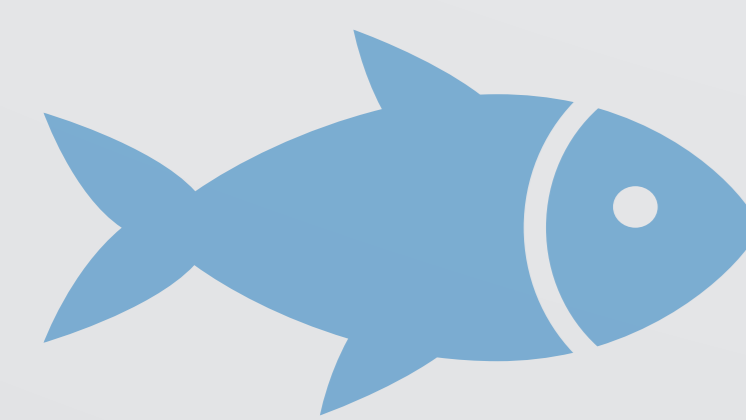
SUSTAINABLE DINING AT CARLETON UNIVERSITY

2019



GREEN RESTAURANT CERTIFIED

Carleton became the second Canadian University to have a 3-Star Certified Green Restaurant. Our dining hall, the caf, received the Certification for employing sustainable practices across our operations, in everything from waste management to menu planning.



SUSTAINABLE SEAFOOD

In 2019, Marine Stewardship Council (MSC) Certified tuna was incorporated into the caf's offerings at the deli. With this addition, all wild-caught seafood served on the caf's menu is now sustainably sourced.



KEEPING GOOD FOOD OUT OF LANDFILLS

Carleton Dining has partnered with Food Rescue, a platform used to help feed the Ottawa community by connecting local donors with not-for-profit organizations in need of nutritious food. We now donate unsold Express meals to organizations such as the Boys & Girls Club of Ottawa and Somerset West Community Health Centre.

PLASTIC WASTE REDUCTION



Carleton was the first university in Canada to utilize ValidFill technology, which works with Coke Freestyle machines to allow for the use of reusable bottles. More than 11,000 single-use plastic cups were kept out of landfills in the first semester of the ValidFill program.

CAMPUS-WIDE COMPOST



Composting was expanded to all of our operations in 2019, diverting thousands of pounds of organic material from landfills to a facility where the material is transformed into fertilizer for farmers.

NATIONAL FAIR TRADE CAMPUS WEEK CHAMPIONS



Carleton Dining's social media content throughout Fair Trade Canada's annual Fair Trade Campus Week surpassed that of 70+ other participating colleges and universities, earning us both the title of National Fair Trade Campus Champion and additional funds to expand our opportunities to educate students about the impacts of Fair Trade Certified products.