







					<p><b>100%</b> shell eggs are Island Raised. Liquid Eggs are <b>100%</b> BC cage free raised</p>	<p><b>Maintain standard</b></p>
<p><b>From agreement</b></p>	<p><b>Measure of succ 0 1 1</b></p>					

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

	<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 <b>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)</b></p> <p>All Coffee grounds, kitchen waste paper towels and other organic waste is composted. All cardboard recycled. Fryer oil used for biofuel <b>on both campuses</b>..</p> <p>Estimate of kitchen waste and coffee grounds diverted aprox. 21185 lbs per year</p>	<p>awareness</p>
<p><b>From agreement</b></p> <p>Educating students, faculty, staff and other users about the benefits of sustainability and the benefits and needs for nutritional food;</p>	<p><b>Measure of success</b></p> <p>Meeting with students, student groups and members of Camosun community.</p> <p>decision making</p>	<p><b>Results</b></p> <p><b>2009-10 September 2009</b></p> <p><b>June 2010</b></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><b>Results 2010-11</b></p> <p><b>July 2010 May 2011</b></p> <p>Met with three groups this year.</p> <p>Did two tours with environmental students</p> <p>Began launch</p>	<p><b>Goal for YE 2012 Change Dates to Match College Fiscal April 1, 2011-March 31, 2012</b></p> <p>Maintain or increase as demand requires</p>	<p><b>Results April 1, 2011</b></p> <p><b>March 31, 2012</b></p>	<p><b>Goals for YE 2013</b></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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