



Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

Bon Appétit Management Company

1021 Dulaney Valley Road, Stimson Hall, Goucher College

Baltimore, Maryland 21204

410-337-6416

www.bamco.com

Sustainable College and University Food Service Operation

Member since September 2009

Management and Leadership

Environmental Team

Bon Appétit Management Company is represented on the Goucher College Environmental Sustainability Advisory Council. Bon Appétit General Manager Norman Zwagil is a member.

Environmental Policy Statement

Bon Appétit Management Company has developed a definition of sustainability specific to food service: Food choices that celebrate flavor, affirm regional cultural traditions, and support local communities without compromising air, water or soil, now and in the future.

For more information, see www.CircleOfResponsibility.com

Environmentally Preferable Procurement

30% of all of our purchases are from within 150 miles of our cafes.

Environmentally Preferable Products and Services

Bon Appétit has 400 cafés in corporations, specialty venues, and colleges and universities — including Goucher College in Baltimore, Maryland — and serves 80 million meals per year. The company launched the Eat Local Challenge in 2005 to raise awareness about where food comes from, the importance of

local versus organic, and the impact of “food miles” — the distance food travels from the farm to the dining table.

Goucher students, faculty, and staff can rise to the “Eat Local Challenge” on Tuesday, September 29, 2009 and help support food producers in their community. Bon Appétit Management Company, will serve a lunch made entirely from ingredients originating within a 150-mile radius of campus — even down to the flour that is used to make the bread. The only exception is salt. The Eat Local Challenge highlights the flavor of local, seasonal ingredients during peak harvest season, and it addresses local economic stability of nearby communities and food safety.

In November 2005, the Board of the Bon Appétit Management Company Foundation voted to pursue a program based on emerging science that outlined how the food system contributes to global warming. After months of research, the Bon Appétit Management Company announced the Low Carbon Diet Program in April 2007, the first national program to highlight the significant connections between food and climate change and take steps to reduce the food service sector’s contribution to the problem.

Bon Appétit Management Company developed operational initiatives to minimize our carbon impact in addition to increasing our guests’ awareness about the issues. We are concerned about the world’s changing climate and we are actively working to minimize our contribution. For more information, visit <http://www.bamco.com/page/26/low-carbon-diet.htm>

Waste

Recycling

All fry oil (135 gallons of oil per week) is recycled for bio diesel fuel.

Other



Bon Appétit Management Company was awarded the Natural Resources Defense Council’s Growing Green Award in May 2009.



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at www.green.maryland.gov/registry

