

RUTGERS DINING SERVICES

SUSTAINABLE MENUS



Goal to offer sustainable menus with **at least 50% plant-based or low carbon footprint entrees** (for all meal periods) by 2024

SUMMARY

Rutgers Dining Services is committed to making healthier and more sustainable choices easier, more prominent, and more desirable while still offering a wide range of food options. Dining Services has set a goal to reduce food-related GHG emissions by offering menus with at least 50% plant-based or low carbon footprint entrees and to inform and educate the Rutgers community on how to choose and enjoy a plant-based/low carbon footprint diet. In carrying out this mission, we will be collaborating with over 50 universities in the Menu of Change University Research Collaborative for best practices on promoting sustainable food choices.

SUSTAINABILITY INITIATIVES

- Plant-based/ low carbon footprint initiatives are included in Dining Services Department Standards
- Includes increasing low carbon footprint meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to food and sustainability education, marketing, recipe development and culinary skills
- Offers food sustainability education to students through dining website and social media outlets
- Implementing new plant-based and low carbon footprint recipes for dining halls to utilize throughout the academic year
- Utilizing choice architecture to nudge students towards plant-based/low carbon footprint entrees
- Utilizing the 1:1 concept (offering one plant-based entrée for every animal-based entrée)
- Uses marketing campaigns focusing on low carbon footprint/plant-based initiatives