

# Bates College Dining Services

## Mission

Bates Dining Services is recognized as one of the finest collegiate level dining services in the nation, known for its high standards and professional character. Its mission is to create and keep satisfied customers, prepare superb food in a clean, safe and orderly environment, and to promote friendly service and professional performance. The staff works hard to establish positive relationships with customers, employees, purveyors and members of the community, and to make dining at Bates an enjoyable and fun experience.

## Dining Facts

- Bates Dining Services serves 4,000 meals a day in Commons, and prepares food for an additional 450 individuals in the Den daily.
- Dining Services caters about 5,000 events a year, ranging from groups of two to 5,500 people. Their record is serving 11 catered dinners simultaneously.
- Each year they use approximately:
  - 20,000 pounds of turkey
  - 614,400 ounces of orange juice
  - 15,000 pounds of chicken tenders
  - 1,000 watermelons
  - 25,000 pounds of fresh tomatoes
  - 18,000 pounds of fresh peeled potatoes
  - 14,000 pounds of fresh broccoli
- Dining Services provides “Exam Breakers” from 9 p.m. to midnight during final exam weeks (these are not part of the board plan and are provided free of charge to students):
  - Tuesday is Late Night Breakfast night
  - Wednesday is Snack Pack night
  - Thursday is Junk Food Jamboree
- Wednesday night is “Adventures in Dining Night” in Commons. Recent “adventures” have included:
  - Cheeseburger in Paradise
  - Environmental Fair
  - The Wild, Wild West
  - From a Farmer Near You
  - New York, New York
- The annual Harvest Dinner is a favorite with students. This fall’s theme was “The Many Cuisines of Maine.”

## Environmental Stewardship

Environmental considerations are an integral part of the overall Dining Services program, and the Bates program has become a model of environmental stewardship — redesigning machinery to conserve both water and energy and diverting a majority of its wastes from the solid waste stream.

A comprehensive waste management system has made it possible for Dining Services to divert over half of its solid waste from the local landfill. Some of the techniques they use:

- traditional recycling of cardboard, glass, tin, plastic and mixed paper;
- relationships with vendors such as Stonyfield Farm, who collect and recycle their yogurt cups;
- pre-consumer food-waste composting program with a farm in Lisbon, Maine;
- post-consumer food waste program with a pork farmer in Poland, Maine;
- sharing extra food portions with local homeless shelters and soup kitchens;
- purchasing from the Farm Fresh Initiative whenever possible;
- encouraging prime vendors to carry items that use the least amount of packaging;
- using chemicals that are less caustic and harmful to the environment;
- providing Maine-based Oakhurst Dairy milk, which contains no artificial growth hormones;
- purchasing fresh meat and produce locally to accommodate shorter shipping distances and lower fuel usage;
- using recycled paper wherever possible.

# Bates College Dining Services

## An Award-Winning Team

Bates College Dining Services' high standards and commitment to excellence have earned them recognition for a job well done!

<b>Year</b>	<b>Organization</b>	<b>Award/Recognition</b>
2005	<i>Princeton Review</i>	Ranked 7th out of 351 colleges for great food
2004	<i>Princeton Review</i>	Ranked 10th out of 351 colleges for great food
	National Association of College and University Food Services (NACUFS)	Loyal E. Horton Dining Award: 1st Place — Special Event/Catering: The Cat's Cup Culinary Challenge
2003	NACUFS	Loyal E. Horton Dining Award: Third Place — Residence Hall Dining Theme Dinner: The Harvest Dinner
	U.S. Environmental Protection Agency	Best Management Practices — Composting Program
2002	NACUFS	Customer Satisfaction Benchmarking Survey: Bates scored 47 percent higher than the average score of participating colleges
	Green Restaurant Association	Bates Dining the first college to become a member
2001	National Wildlife Federation	Leading School — Report Card on Environmental Performance and Sustainability in Higher Education
2000	Bates College Environmental Task Force	Stanton Environmental Award for advancing the goals of the Bates College Green Action Plan
	ReNew America	Best of the Best — National Award for Sustainability in the category of waste prevention and recycling
1999	Christopher and Dana Reeve Foundation	Environmental Leadership Award
	ReNew America and the President's Council on Sustainable Development	National Award for Sustainability — recognized for best practices that encourage environmental sustainability
1998	Sarah Hammond Creighton '84	Bates Dining was recognized for best environmental practices in her book <i>Greening the Ivory Tower</i> (MIT Press, 1998)