

Where do the vegetables for our Salad bar come from?

I would like to advertise that all of our greens were organic but much of the time we cannot get them because of the season and the fluctuation in price.

Water Bottles:

All of our trash including water bottles are recycled so no plastic bottles or cans end up in the ocean or landfill. We practice single stream recycling see above:

Check out De Anza Dining's Reusable Water Bottle

We do encourage greater student usage of reusable water bottles and will reach out to you to come up with ideas on how we can advertise this better. With regards to the filling station at the ATC, I've gone ahead and put in a work request to get this rectified; this should take about a week. Thank you for bringing this to our attention.

Where does the food come from? Where does the produce in the salad bar come from? Is the food organic?

The food at De Anza College comes from many different suppliers who specialize in a particular item. Our produce is probably ½ organic however it depends on which time of the year. We cannot guarantee organic produce as in some instances we cannot get it or the prices can triple. Nevertheless, the majority of the produce comes from the Salinas valley.

How is the food packaged? Do we have environmentally friendly to-go packaging?

All of our "to-Go" containers are bio degradable.

Explain what happens to the food waste from the cafeteria Are there any opportunities for the campus dining waste management to be more sustainable?

The food court is designed so that there is little or no waste. If compared to a traditional cafeteria where a specific amount of food is made in the morning and items are precooked, we at De Anza practice a "Just in time" (JIT) methodology. In other words 94% of the food is cooked or assembled only when the customer orders it. If we take a premade sandwich for instance, at the end of the day it expires. Whereas a sandwich that has not been assembled – the items can be used the next day. With food items that cannot be made to order, such as soup, and lasagna our policy is to run out hopefully later in the day; this can be adjusted as needed. Considering that we have 7 stations at the food court, as the day progresses we close them down in sequence running out of food prior to closure. The last station we leave open is the sandwich station which will operate by the JIT concept leaving nothing to waste (see example above).

Is there composting available?

Single stream recycling = compost

Single-stream (also known as “fully commingled” or "single-sort") recycling refers to a system in which all paper fibers, plastics, metals, and other containers are mixed in a collection truck, instead of being sorted by the depositor into separate commodities (newspaper, paperboard, corrugated fiberboard, plastic, glass, etc.) and handled separately throughout the collection process. In single-stream, both the collection and processing systems are designed to handle this fully commingled mixture of recyclables, with materials being separated for reuse at a materials recovery facility (MRF)

Are there any opportunities for the campus dining waste management to be more sustainable?

Some of the equipment is aging and uses more electricity and gas than newer equipment. Turn Foothill’s lawns into a farm growing enough vegetables. Any new buildings need to have roof gardens.

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