EXCELLENCE IN SUSTAINABLE FOODSERVICE

sdsu dining
a not-for-profit campus partner

green restaurant
CERTIFIED
dinegreen.com

★ ★
SUSTAINABILITY: A CAMPUS-WIDE INITIATIVE

Erin Riley started something. In the jungles of Sulawesi, Indonesia, Riley explores the connections between humans and other primates. The SDSU anthropology professor is studying the problem of crop raiding by the native moo macaque, an endangered primate species. Her goal—to understand the underlying causes of the behavior, increase local concern for the macaques' long-term survival and teach her students about the role of indigenous populations in conservation efforts.

SDSU.edu
What is the Green Restaurant Association?

“The GRA is a national non-profit organization that provides a convenient and cost-effective way for restaurants, manufacturers, distributors, and consumers to become more environmentally responsible.”

dinegreen.com
WHAT IS THE PROCESS?
RESULTS?

First campus to require all of its tenants to meet the Certified Green Restaurant® environmental standards.
RESULTS?

Most stadiums/arenas with Certified Green Restaurants® of any campus in the world
RESULTS?

15 foodservice entities have already met the 2 Star Certified Green Restaurant® standards and have implemented a total of 658 environmental steps, earning them over 1,900 GreenPoints™
2 Star Certified Green Restaurants®

- Juice It Up!
- Vinnie's Pizza & Pasta Bar
- University Towers Kitchen
- SDSU Catering
- Culinary Theater
- SDSU Chicken
- Starbucks Coffee
- The Dining Room
- Concessions
## University Towers Kitchen

**Location:** San Diego State University, San Diego, CA 92182

**University or College:** University of College

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### Green Highlights

- **2 Star Certified Green Restaurant**
  - 128.21 Points
  - Certified Since: 2014

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### GREEN RESTAURANT® POINTS

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<th>Environmental Category</th>
<th>Points</th>
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**POINT TOTAL:** 128.21

[Details of All Steps and Points]
**ACKNOWLEDGEMENT**

**NEWS**

#GREENCERTIFICATION

**SDSU recognized for sustainable food**

**ADRIANA MILLAR**

**STAFF WRITER**

San Diego State was recently recognized by the Green Restaurant Association as the first college campus requiring all food services to meet the association's environmental standards. Along with meeting sustainable food standards, SDSU also received recognition as the campus with the highest concentration of green certified stadiums and arenas.

However, not all Aztec Shops tenants currently meet Green Restaurant Association standards. “We have the highest percentage of facilities within a college campus that are certified, and the GSA also knows that we are asking all the operations to become certified in the future,” SDSU Dining Director Paul Melchiori said.

Aztec Shops hopes to have all restaurants certified by September.

“SDSU also received recognition for how quickly it received Green Restaurant Association certification. On average, it takes restaurants 18 months to get a one unit certification, Melchiori said.

“The trend is going down, but as long as (students) keep buying it, we’re going to keep offering it.”

SDSU has a two-star green certification, and Aztec Shops hopes to reach a three-star certification.

“Once we get certified, it’s not the end of it,” Buske said.

“They’re going to keep checking up on us, so it’s not like we did all this stuff and now we’re going to back off because we’re certified.”
NEXT STEPS

Continue Certification Process for Markets and Leased Operations
THANK YOU

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