What is Sustainability?
Being responsible users of our resources so that others in the future can enjoy the same quality of life we do.

What is Coe Dining doing?
The Better Tomorrow Plan is Sodexo’s global promise for sustainability. It details 14 commitments we are making to:

- Protect and restore our environment
- Support local community development
- Promote nutrition, health and wellness
Environment

We’ve been committed to recycling used fryer oil, glass, cardboard, cans, plastic, and paper since 1994.
We use reusable “To Go” green trays and compostable napkins.
Coe Dining eliminated straws, Styrofoam and coffee stirrers from resident dining in 2008.
We use compostable serviceware for picnics, Late Night Breakfast, and appropriate catering.
Coe Dining has been trayless in resident dining since 2010, which ultimately reduces waste, water consumption and chemical usage. We use the environmentally friendly Apex line of chemicals from Eco-Lab for our cleaning products.
Coe Dining computed our diversion rate (volume of our waste that doesn’t go to landfill) with the EPA’s Food Recovery Challenge for three years and are currently at 51.1%.
Coe Dining was a Lean Path test account and continue to use the program, a commercial computer program that accurately tracks our kitchen waste.
We use SMART (Sustainability Measurement and Reporting Tool), a computer program that measures where our energy, water and electricity is being used.
General Manager, Tom Wieseler, presents annually at state conferences on Coe’s Green efforts.
Coe Dining uses the produce from the student directed garden for summer camps.
Coe Dining, in cooperation with the student led Environmental Club, offers incentives on a regular basis to students who have no waste when they return their plates to the dish room.
We have the procedures in place to track pre- and post-consumer waste.
We partner with the Environmental Club to conduct “Weigh the Waste” days to track waste at specific meals and communicate that message to the student body.

Local Communities

We bring in local farmers to conduct a Farmers Market on campus twice each fall.
We carry the Asprett Fair Trade coffee and tea in our resident dining room.
We donate any leftover food we can’t use to feed the homeless at Green Square meals site - a local Feeding America site.
Our composting has been going to a local site since 2007.
Coe Dining buys local honey from Ebert Farms, fresh apples from Buffalo Ridge Orchards and have been using Iowa eggs from free range chickens for fresh eggs for 3 years.
Our milk products are purchased from Anderson/Erickson Dairy, an Iowa company that gets 95% of their product from Iowa farms.
We hold two annual food drives, and all canned and boxed food goes to Green Square meals.
For Sodexo Servathon week in April, 6 Dining Services staff served dinner to over 1200 people at the Green Square site.
Sodexo at Coe has been recognized as both a regional and state “Employer of the Year” with Goodwill Industries, Inc. and The ARC - groups that assist individuals with special employment needs, find long-term jobs.
In 2002, Sodexo was the School Division winner as the Recycler of the Year, and in 2012 was statewide Recycler of the Year for the Iowa Recycling Association.
Our linen is rented from Premier, an Iowa and MWE company.

Nutrition, Health & Wellness

We opened the January 2015 semester with new dedicated cold and hot vegetarian stations.
Coe Dining offers a Hydration Station with 2 fruit infused waters each day in resident dining, as well as for catering events.
Our award winning Mindful menu items provide full flavor with less calories, fat, sodium, and sugar.
Our menus can be scanned into the MyFitnessPal app and linked to fitness trackers for nutritional information and fitness tracking.