

DINING SERVICE'S FOOD PHILOSOPHY

1 Writing menus that feature seasonal and regionally available ingredients.

2 Offering a variety of vegetarian, vegan, and gluten-free options.

3 Offering a variety of whole grain breads, pastas, and cereals.

4 Purchasing sustainable seafood that follows the Marine Stewardship Council's guidelines and recommendations.

5 Sourcing from local farmers and small producers, and by participating in year-round, community sourced agriculture (CSA) programs.

6 Sourcing milk that is local and free of added growth hormones.

7 Using trans-fat free oils, including non-GMO soy oil, that are produced in a green facility in Michigan.



8 Never using MSG.

9 Only serve proteins that are USDA certified.

10 Offering organic, shade grown, fair trade, and rainforest alliance coffees and teas.

11 Serving produce that is fresh, fresh frozen or packed in 100% juice or water.

12 Accommodating nutritional and dietary requests.