



Sustainability Report

2023-2024

Sun Devil Hospitality at Arizona State University

Mission of Sun Devil Hospitality

At Sun Devil Hospitality, our mission is to create a vibrant and inclusive dining experience that goes beyond meals—it's about building connections and fostering community. Guided by our core ESG principles of Sustainable Sourcing, Minimizing Food Waste, Embedding Circularity, and Operating Efficiently, we are dedicated to making a positive impact on people and the planet. With expertly trained chefs, innovative menus, and a commitment to high-quality ingredients, we strive to cater to diverse dietary preferences and needs, ensuring every dish reflects our passion for quality and sustainability. Together, we're transforming dining into a force for good.

Over the past year, Sun Devil Hospitality has expanded initiatives and collaborative efforts to make our operations more sustainable and educate the campus community. Our growth requires the dedication of over 900 employees across over 90 dining locations on four ASU campuses.



*Krista Keisu, Sustainability Manager,
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Sustainable Highlights

SDH serves over 4.5 million meals a year, that supports both environmental sustainability and the wellness of the ASU campus community. Our commitment includes offering fresh, wholesome foods and promoting ecologically responsible and socially conscious agriculture.

Diverse

In addition to local and sustainable sourcing, we are committed to sourcing from minority-owned, women-owned, veteran-owned, LGBT-owned, small or disadvantaged businesses. In FY24, 8% of our Tier 1 purchases were from diverse suppliers.

Local and Sustainable

- We composted **556.96 tons of food waste** in the FY 24. This is composted and turned into a soil amendment used by the City of Phoenix.
- We collected **60,235lbs of fryer oil** which was converted into biodiesel
- We donated **2,033lbs of food** to Arizonans for Children
- **9%** of food and beverage from local and/or sustainable sources
- Eight Weigh the Waste Events
- We hosted numerous sustainability Staff Trainings (*proper waste sorting, Coolfood program, pre-consumer waste management, sustainable catering, zero waste catering, and more*)
- 60 Sustainability focused events in FY24
- ASU continues to be the largest fair-trade university since 2018 by carrying at least two Fair Trade certified products in our dining locations
- Partnered with ASU departments for events, training, and programming (*Changemaker, ISSC, Zero Waste, University Sustainability Practices, Global Futures Lab, Sweete Center for Sustainable Food Systems*)
- We have locations certified as 3 Star by the Green Restaurant Association: Barrett Dining Hall, Engrained, and ASU Catering

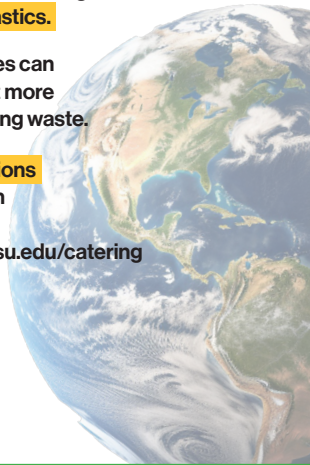
Embed Circularity

Zero Waste Catered Event

In support of ASU's Zero Waste goals, the university is working to **reduce single-use plastics.**

ASU Catering Services can help make your event more sustainable by reducing waste.

If you have any questions about sustainability in catering go online at sundevilhospitality.asu.edu/catering



Zero Waste Catering as the Default launched Spring 2024

- Pilot to test zero waste catering as the default option in the Memorial Union on Tempe campus
- Collaborative effort between Sun Devil Hospitality, ASU Memorial Union, ASU Zero waste team
- The project is estimated to have eliminated 126,429 single-use plastics from the Tempe locations

Reusables Pilot at Hassayampa Starbucks



In partnership with ASU Starbucks Center for the Future of People and the Planet we launched the Borrow a Cup pilot program at the Hassayampa Starbucks on the Tempe campus during the Summer 2023. This pilot replaced single use cups in the store with reusable cups that customers could return to one of the bins specially designated to the program. The bins used for the program were crafted by a team at ASU, using single use plastics from campus. Each bin was made from the equivalent of 1,350 single-use cups not going into the landfill. This pilot modeled the first-ever licensed store 100% reusables test and is one example of how collaborative efforts with campus partners align with our goal of embedding circularity in our operations. Customers could either bring their own cup or receive a reusable cup at this location. This 7-month test concluded at the end of the 2023 fall semester.

Responsible Sourcing

Looking for Local

Last year we worked with many different local vendors to source products across a wide range of food categories. All of these products are sourced 250 miles or less from ASU campuses.

Produce:

- Duncan Family Farms – Goodyear, AZ
- Southwest Mushrooms – Phoenix, AZ
- Hypha Farms – Phoenix, AZ
- Homer Farms – Phoenix, AZ
- Church Brothers – Yuma, AZ
- Tanimura & Antle – Yuma, AZ
- Ramona Farms – Sacaton, AZ
- Urban Roots Farms – Scottsdale, AZ

Meat & Poultry:

- MAD Burger and Sausage – Phoenix, AZ
- Arizona Fresh Sausage – Peoria, AZ

Coffee:

- Infusion Coffee – Tempe, AZ
- Serafina Coffee Roasters – Phoenix, AZ
- Cartel Coffee Co – Tempe, AZ

Grocery/Other:

- Laura's Granola – Tempe, AZ
- Cutino Hot Sauce – Phoenix, AZ
- Kettle Heroes – Tempe, AZ
- AZ Liquids – Tempe, AZ
- AZ Lemonade Stand – Phoenix, AZ
- Queen Creek Olive Mill – Queen Creek, AZ
- Tucson Tamales – Tucson, AZ
- Mama Lola's Tortilla – Phoenix, AZ
- Cave Creek Olive Oil – Cave Creek, AZ
- Johnathan Robbins Bakery – Tempe, AZ
- Ramona Farms – Sacaton, AZ

Dairy/Eggs:

- Danzeisen Dairy – Laveen, AZ
- Shamrock Farms – Phoenix, AZ
- Sarah Farms – Yuma, AZ
- Hickman Family Farms – Buckeye, AZ

ASU Largest Fair Trade University:

We continue to support ASU as the largest fair trade university by ensuring our locations have a minimum of two fair trade items. We continuously source new fair trade products and expand our 3rd party spend.



**FAIR TRADE
CERTIFIED™**

Operate Efficiently



Boss Defrost

Sun Devil Hospitality is constantly exploring innovative ways to minimize our environmental footprint. One such initiative is our use of the “Boss Defrost” device. While we prioritize defrosting items ahead of time, unexpected situations occasionally require the use of water-intensive slacking methods.

Use of the Boss Defrost for these situations offers a sustainable solution by utilizing a powerful circulating pump to agitate and cycle water efficiently within a basin or sink. This approach not only complies with health department standards but also **reduces water usage by an impressive 98.5%.**

Green Restaurant Certification

In Spring 2023, ASU catering was certified as a 3-star green caterer with the Green Restaurant Association. The Green Restaurant Association (GRA) is a 3rd party, non-profit organization dedicated to helping restaurants become more sustainable through transparent, science-based certification standards. Both Engrained and Barrett Dining, located on the Tempe campus, are proud to be 3-star certified green restaurants.



Earth Month Celebrations

During April Sun Devil Hospitality participates in numerous events to celebrate Earth Month. April 2024, we participated in Changemaker's Farmers market, ISSC Learn AZ, West USG Earth Month Passport event, ISSC

Sun Devil Hospitality was a participant in the Annual Changemaker Earth Day Farmer's Market. We distributed over 200lbs of fresh produce from our local distributor Peddlers, local microgreens and herbs from Duncan Family Farms (*Goodyear, AZ*) and locally grown leafy greens and herbs from Homer Farms (*Phoenix, AZ*).



Cakes and Cacti with USP Polytechnic Campus

To celebrate Earth Month, Sun Devil Hospitality partnered with ASU University Sustainability Practices for the "Cakes and Cacti" event, highlighting hyper-local options. Held in the Garden Commons on the Polytechnic campus, it featured mesquite pancakes with syrup made from garden-grown oranges and Fair Trade coffee. The event celebrated sustainability while educating the campus community on the potential of locally sourced, campus-grown foods.



Participated in Walk for Climate with USP

The Sun Devil Hospitality team participated in ASU University Sustainability Practices' 2024 Earth Day Walk at Mountain America Stadium. The 1.5 mile walk (3.5 laps) represents the UN 1.5-degree goal, that requests countries take action to reduce GHG emissions and reduce global warming. This was a great way to celebrate the earth and promote team bonding.

Food Waste Minimization

Composting food waste is environmentally beneficial, but preventing food waste before it is generated is the ultimate goal. We are dedicated to reducing both pre-consumer and post-consumer food waste across campus through proactive initiatives and sustainable practices.



Pick your Portion:

To address post-consumer food waste, we introduced the “Pick Your Portion” initiative across all eight dining halls. Surveys revealed that oversized portions were a key contributor to food waste, prompting us to empower diners with greater control over their meal sizes. As part of our “All You Care to Eat” approach, which encourages students to explore diverse recipes from multiple stations, this strategy allows guests to request smaller or larger portions based on their preference. By giving diners the flexibility to choose and providing clear guidance to staff, “Pick Your Portion” promotes mindful consumption while reducing food waste.

WWF Pacific Coast Food Waste Initiative:

We proudly participated in the World Wildlife Fund (WWF) pilot project designed to reduce food waste in dining facilities. Conducted during the fall semester at Manzanita Dining Hall, the study involved daily weighing of food waste from the dish return area. By gathering both quantitative and qualitative data, we assessed the effectiveness of marketing materials aimed at educating diners about food waste and encouraging mindful consumption. The results were impactful, with the pilot achieving a 12% reduction in food waste, demonstrating the power of targeted awareness and behavior change initiatives.



Education



Power of the Pulses

Event held during heart health month that focused on sustainability and nutritional value of pulses. Specifically calling out Tepary beans which are an indigenous bean sourced from Ramona Farms, one of the local diverse partners we work with.



Local Tags in the POD Markets

Show consumers which products were from local AZ businesses

Change the World Event

We participated in ASU Changemaker “Change the World” event which provides students with the opportunity to showcase innovative ideas that have an impact locally or globally. We educated participants on our Coolfood program, the importance of sourcing locally, and distributed local Laura’s Gourmet Granola with fair trade chocolates in a reusable glass jar.



Dining Sustainably



Reducing Emissions From Food

After signing the Coolfood Pledge in 2022, we have been expanding Coolfood menu offerings across our dining operations, reinforcing our commitment to reducing greenhouse gas (GHG) emissions from food by 25% in the U.S. by 2030.

Coolfood Meals are certified low carbon recipes.

Coolfood meals have 38% less carbon than the average meal.

When diners choose Coolfood meals it helps to reduce the total carbon emissions from the food we purchase and serve.

Hosted Coolfood Friday events throughout the spring semester to educate students on the Coolfood meals program and how their meal choices could have a positive impact on the planet.



Engrained

Engrained Cafe was created with sustainability at its core and features elements that reflect this, such as the chairs made with recycled seatbelts. Engrained Café provides a full service, dine-in restaurant for ASU students, faculty, staff and the local community.

Farm of the Month

Sun Devil Hospitality proudly collaborates with a variety of local and sustainable farms to bring fresh, seasonal ingredients to campus. To further engage and educate the campus community, we launched the “Farm of the Month” program at Engrained, spotlighting a different local or sustainable farm each month. This initiative showcases our commitment to supporting local agriculture while demonstrating how seasonal and locally sourced ingredients are seamlessly integrated into our menus.

Local Homer Farms Spring Mix

Sun Devil Hospitality chefs partnered with Homer Farms, a local vertical farm, to explore and taste a variety of lettuce options. Together, they crafted a custom ASU Spring Mix blend, exclusively featured in a range of fresh salads at Engrained, highlighting our dedication to innovation and locally sourced ingredients.

Ramona Farms
American Indian Foods

FARM OF THE MONTH

Ramona's American Indian Foods, LLC is a Native American (Akimel O'odham) business. Ramona has been farming land here in Sacaton, Arizona for over forty years with her husband Terry.

The tepary bean has been handed down for countless generations amongst the Akimel O'odham (River People, Pima) people and the Tohono O'odham (Desert People). The bavi (teparty bean) is high in soluble fiber and protein and is a low glycemic index food. It is well adapted to the desert climate and requires less water to grow.

Location: Sacaton, AZ
Established: 1974

Try the Chicken Enchiladas, which features the Tepary Bean from Ramona Farms!

SUN DEVIL HOSPITALITY

Learn AZ with ISSC at Engrained:

In partnership with ASU's ISSC, this biannual event features Arizona inspired plant-based small bites, bringing students together to share a meal and engage in meaningful discussions about eating locally and seasonally and discovering their new Arizona home through food and community. This initiative has been held once a semester since 2023.

Community Impact

Sun Devil Hospitality proudly hosted a Building Community event in collaboration with “Kids with Autism Can,” inviting K-12 students to Manzanita Dining Hall for an inspiring and hands-on experience. The students had the opportunity to tour the dining hall, craft their own pizzas, and even serve ASU students, fostering connection, inclusivity, and community engagement.



Kids With Autism Can was founded with the goal of helping children and young adults with Autism (and other spectrum disorders) work towards independence through socialization, therapy, and education. We are a 501(c)(3) not for profit organization and over 95% of our proceeds and donations go directly back to the community through KWAC hosted events.

Annual Employee Appreciation Celebration

We deeply value our employees and their dedication to our daily operations. To show our gratitude, we hosted our annual Employee Appreciation Day, inviting team members and their families for a day of celebration. The event featured games, a photo booth, raffle, delicious food, and prizes, offering a heartfelt “thank you” for their hard work and commitment.



2024-2025 Initiatives

- Implement Zero Waste Catering as the default at all four ASU student unions.
- Continue reducing single use plastics across our operations by implementing stricter guidelines.
- Expand our work with the Menus of Change MCURC group and participate in the FoodWISE pilot project. This project is designed to reduce pre-consumer food waste through a series of trainings, food waste reduction and prevention idea generation, and implementation of selected idea.
- Continue and expand the use of the Boss Defrost device in operations where applicable.
- Expand our purchases from Diverse Suppliers
- Increase partnerships with local farms and businesses
- Implement a Sustainable Fish Friday Initiative in dining
- Expand opportunities to educate staff and the community on sustainability initiatives throughout our operations



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