

# **Bon Appétit Management Company at Goucher College**

**Food Services for a Sustainable Future**

A chef in a white uniform is plating food in a kitchen. The chef is using a spoon to add a garnish to a plate. The background shows a stainless steel kitchen counter with various dishes and a large metal bowl. The chef's uniform has "Executive Chef" written on it.

## DREAM

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients.

We do this in a socially responsible manner for the well being of our guests, communities and the environment.

Questions? Email [webinar@endowmentinstitute.org](mailto:webinar@endowmentinstitute.org)

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MANAGEMENT COMPANY

*food services for a sustainable future®*



## TIMELINE

- Farm to Fork (since 1999)
- Environmentally-friendly disposables (since 2001)
- Seafood Watch (since 2002)
- rBGH-free (since 2002)
- Reduced antibiotics (since 2003)
- Circle of Responsibility (since 2003)
- Trans fat-free (since 2004)
- Cage-free shell eggs (since 2005)
- BAMCO Foundation (since 2005)
- Low Carbon Diet (since 2007)
- Coalition of Immokalee Workers (since 2009)

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# SEAFOOD WATCH

All of our seafood purchases follow the Monterey Bay Aquarium's Seafood Watch guidelines for sustainability.

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## LOW CARBON DIET

The first program to truly make the connection between food and climate change.

- Reduce beef & cheese consumption by 25%
- Purchase all meat, vegetables, bottled water, and non-tropical fruit from North America
- Eliminate air-freighted seafood
- Reduce food waste by 25%
- Conduct energy & water audits

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# CIRCLE of RESPONSIBILITY

Environment

Community

Well Being

BAMCO Foundation

## CIRCLE OF RESPONSIBILITY

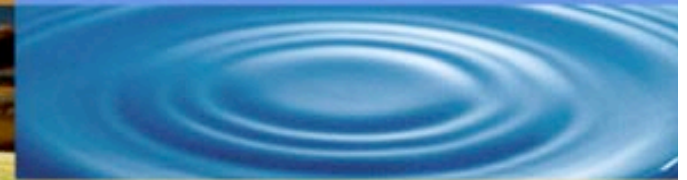
- Public Site Dedicated to Education
- Focuses on Environment, Community & Personal Well Being
- Food Issues as well as Bon Appétit's Commitments



What is Sustainability?

▶ Low Carbon Diet

▶ Our Blog



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# FARM TO FORK

Ingredients are purchased from a local farm or artisan within 150 miles of each kitchen and are seasonal and minimally processed.

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## FARM TO FORK

**LEFT** - Gaylord Clark, owner of Two Oceans Seafood, and a commercial fisherman serves oysters in Heubeck Dining Hall. His entire purpose revolves around sustainable fishing

**BELOW** - David Smith, owner of Springfield Farm, teaches an impromptu class in Stimson Dining Hall. Springfield Farm is a weekly supplier of organic meat and produce to Goucher.



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## CONTACT

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[www.bamco.com](http://www.bamco.com)

[www.CircleOfResponsibility.com](http://www.CircleOfResponsibility.com)

*"Our distance from the source of our food allows us to be superficially more comfortable and distinctly more ignorant." - Gary Snyder*