

Sustainability:

Meeting the needs of the present without compromising the ability of future generations to meet their own needs.

Planning Aids Perfection

Serving over 4 million meals annually to our 6,700 students on a meal plan takes quite a bit of planning. In order to make this work and to minimize food waste we rely on a computerized food management system. This system allows us to break down meals and recipes so the correct amount of products are purchased. It also helps by recording usage history so we know what foods have been used and in what quantities.

Our menu committee meets weekly to discuss menu changes including what foods are most popular. Planning helps ensure there is less food waste in our dining centers.

SUFS has state-of-the-art cooking equipment that is used to make sauces, soups, stews, and casseroles. This ensures the food you eat is cooked and stored safely and is the same at all the dining centers across campus, while reducing energy consumption.

