



Virginia Green Restaurants



Shenandoah University Dining Services Winchester, VA



Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Shenandoah University Dining Services

Sodexo Dining Services at Shenandoah University has locations all over campus including Jazzman's Cafe, Sandellas Pizza, Flatbreads & Wraps, Grill 155, and Health Professions Cafe. Sodexo Catering provides everything from delicious corporate box lunches to magnificent weddings and other special events.

Sodexo and Shenandoah University both have a strong commitment to sustainability and how it affects our world.

We have a campus herb garden available from April to October with over 8 fresh herbs that we use in the kitchen. The campus community is also welcome to pick herbs to use at home.

Virginia Green Activities

Eliminate the use of Styrofoam and minimize disposables

- Use disposable containers that are made from bio-based materials
- Use disposable containers that are made from recycled content paper
- Use disposable containers that are compostable

Recycle Grease

- Store the grease and have it picked up by rendering company
- Periodically pump the grease traps
- OTHER specifics related to grease recycling Valley Proteins picks up our grease

Recycle and Reduce Waste

- Glass (required for Virginia Green restaurants)
- Aluminum Cans
- Plastic
- Toner Cartridges
- Newspaper
- Cardboard
- Packing Supplies
- Fluorescent Lamps (required by law)
- Batteries (required by law for NiCad and Lead-Acid)
- Electronics equipment - computers, etc. (may be required by law)
- Track overall waste bills
- Have numeric goal to reduce overall materials that go to the landfill
- Donate excess food from events
- Have an effective food inventory control to minimize waste
- Purchase locally grown produce and other foods
- Purchase organic and / or 'sustainably-grown' foods
- Use reusable dishware and glassware & minimize use of disposables
- Use non-bleached napkins and coffee filters
- Provide condiments, cream and sugar, etc. in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Use menus and table placards as opportunity to communicate green activities
- Use Virginia Green logo to indicate organic, local, or sustainable menu choices
- Use screen based ordering systems
- Use a last-in/first-out inventory & effective labeling systems
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Make 2 sided copies / printed materials
- Use electronic correspondence and forms
- Purchase durable equipment and furniture
- Properly recycle and / or disposal of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use less toxic materials
- Use 'integrated pest management' (IPM)
- Minimize use of pesticides and herbicides in landscaping
- Use a nutrient management plan that minimizes the use of fertilizers in landscaping
- Steel Cans
- Office Paper

Use Water Efficiently

- Perform preventative maintenance to stop drips and leaks
- Have high efficiency dishwashers
- Have low flow bathroom sink faucets and showerheads (sink faucets use no more than 1.5 gallons per minute (gpm), showerheads no more than 2.5 gpm)
- Have low flow toilets (use 1.6 gallons or less per flush - 1.6 gpf)
- Have automatic faucets or toilets in public restrooms
- Discourage water-based cleanup (sweep first)
- OTHER specifics related to Water Conservation & Efficiency We are in the process of implementing a Green Space Project that will improve our Storm Water Mgmt.

Conserve Energy

- Track overall energy bills
- Use high efficiency compact fluorescent light bulbs in all rooms and in canned lighting
- Use high efficiency compat flourescent ballasts and lamps (T-5's & T-8's)
- Have a high efficiency heating & air conditioning (HVAC) system
- Perform preventative maintenance on HVAC system
- Use natural lighting
- Use lighting sensors to turn on / off lights
- Use occupancy sensors to turn on / off lights
- Purchase ENERGY STAR computers, appliances, etc.
- Have ENERGY STAR qualified windows and doors
- Use of directional (downward-facing) lighting in parking areas and other outdoor areas
- Use LEED criteria when developing new buildings
- Use fuel efficient vehicles or hybrid vehicles
- OTHER specifics related to Energy Conservation & Efficiency We are working toward using daylight harvesters as well.



For more information on **Shenandoah University Dining Services**, see www.shenandoahdining.com or contact David Grumbacher at dining@su.edu or 540-665-4723.

For more information on the Virginia Green program, see www.deq.virginia.gov/p2/viriniagreen.



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