

# Certification Dining Credits, Feb 2020, Princeton Review, Data Set Form F

## **OP- 6 Food and Beverage Purchasing**

1. Percentage of food expenditures that meet one or more of criteria listed for this credit?

- 37.8% (see below)

2. A brief description of the sustainable food and beverage purchasing program?

- Our dining services offer a wide range of products from spices to cutlery. Of all the brands under US Foods 13/23 brands are certified through Serve Good. Serve Good is a certification that verifies a brands products under two requirements; Agricultural Products, Sustainable Seafood, and More, and Product Packaging Standards. Of the thirteen brands through Serve Good, the number of products that were bought through those brands were calculated, and divided by the total number of food and beverage purchases in the Panther Dining Descending Dollar report.

- More on ServeGood: Both requirements are equally important. The First requirement claims each product sold and shipped follows at least one of the following: Agricultural Practices, Organic, Non-GMO, Fair Trade Certified, Rainforest Alliance Certified, Sustainable Seafood, Progress Check, Animal Care, Responsible Disposables, Reduce Waste. The Second requirement is how the food is packaged, shipped, and stored in after reaching its destination. This process is certified through Serve Good means the packaging is designed to reduce waste, prioritize the use of recycled material, and minimize their ecological footprint.

<https://www.fit.edu/sustainability/campus-and-community-actions/overview/sustainable-dining/>

## **OP-T2-4: Vegan Dining**

1. Does the Institution offer diverse, complete-protein vegan dining options during every meal?

Yes

2. A brief description of the vegan dining program:

Florida Tech Dining Services offers a diverse menu in each operation, providing healthy choices including vegan, vegetarian and choices for patrons with food allergies. Most menu items can accommodate nearly any food allergy.

The Panther Dining Hall provides healthy choices including vegan, vegetarian and alternatives for food allergies. The cafeteria has an all-day salad buffet and two daily soups. The dining hall serves all-day beverages including milk alternatives like soy or almond milk.

The dining operation staff keeps up with different options. If they recognize a higher demand for a certain type of food, it is on the menu more frequently. The cooking staff is open to new suggestions and recommendations.