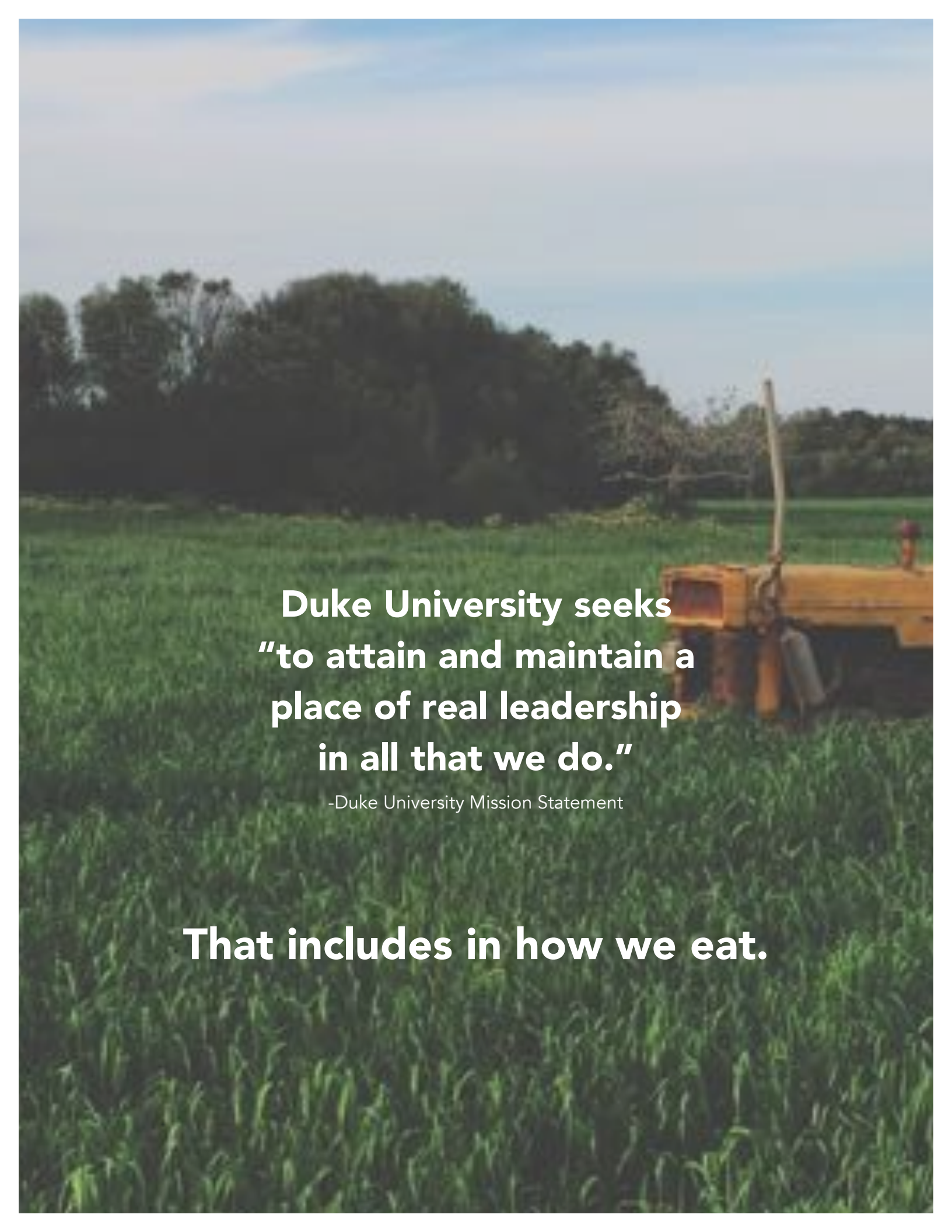


A photograph of a cow in a green field. The cow is on the left side, looking towards the right. The field is lush green with some yellow flowers. In the background, there are some utility poles and a building. The sky is overcast.

Duke Dining

Sustainability Standards

A photograph of a lush green field, likely a cornfield, with a yellow tractor visible in the background. The tractor is partially obscured by the text. The sky is a clear, light blue. The overall scene is bright and natural.

**Duke University seeks
“to attain and maintain a
place of real leadership
in all that we do.”**

-Duke University Mission Statement

That includes in how we eat.

Duke Dining's Sustainability Mission

Duke Dining is committed to operating in a manner that improves the health of the Duke community, reduces negative environmental impacts, and strengthens the local food system.



Duke Dining Sustainability Purchasing Standards

Duke Dining has outlined a series of standards for our purchasing decisions. We prefer to purchase foods that meet these standards.

Local

We prefer to purchase food that is grown, raised, and/or processed in North Carolina in order to support local economies, especially small and mid-sized farms and companies, and to minimize transport, especially of fresh fruit and vegetables.

Organic

We prefer to purchase organically grown food to minimize our customers', farmworkers', pollinators', and the environment's exposure to harmful pesticides, herbicides, fungicides, and chemical fertilizers.

Humane

We prefer to purchase meat and dairy products from animals that are treated humanely and allowed to express their natural behaviors.

No Antibiotics or Hormones

We prefer to purchase meat and dairy products from animals that were never given hormones or sub-therapeutic antibiotics (unless sick and under the advice of a veterinarian).

Fair

We prefer to purchase food that is grown by businesses that treat their workers fairly, complying with all labor laws and providing safe work environments, and that do not employ slave labor.

Sustainable Fisheries

We prefer to purchase seafood that is responsibly caught by fisheries that do not practice overfishing, catching bycatch, or use slave labor. We prefer to purchase seafood that is certified by the Marine Stewardship Council and/or meets the Monterey Bay Aquarium Seafood Watch standards.

Third-Party Certified

We prefer to purchase foods that have met strict third party certifications that demonstrate they were responsibly grown, raised, and/or processed. These certifications include USDA Organic, Certified Humane, Animal Welfare Approved, Global Animal Partnership, Fair Trade, Marine Stewardship Council, and Monterey Bay Aquarium Seafood Watch.



Duke Dining Sustainability Purchasing Standards – Prioritized

For each of the major food products that Duke Dining serves, we have identified a series of priority standards to guide the purchasing decisions we make. Duke Dining is committed to tracking the percentage of our purchases that meet these priority standards and to make goals for increasing our purchases of these responsibly sourced products.

Food Item	Priority 1	Priority 2	Priority 3	Priority 4
Beef	Antibiotic, hormone, and growth promoter free	Certified Humanely Raised	Local (250 miles or state of North Carolina)	
Pork	Antibiotic, hormone, and growth promoter free	Certified Humanely Raised	Local (250 miles or state of North Carolina)	
Chicken	Antibiotic, hormone, and growth promoter free	Certified Humanely Raised	Local (250 miles or state of North Carolina)	Certified Organic
Turkey	Antibiotic, hormone, and growth promoter free	Certified Humanely Raised	Local (250 miles or state of North Carolina)	Certified Organic
Fish	Marine Stewardship Council Certified	Listed on Seafood Watch's "Best Choices" or "Good Alternatives" Lists	Local (250 miles or state of North Carolina)	Organic and Low Mercury
Eggs	Certified Humanely Raised	Local (250 miles or state of North Carolina)		
Milk	From cows not treated with synthetic growth hormones like rBGH	Certified Humanely Raised	Local (250 miles or state of North Carolina)	Certified Organic
Produce	Local (Campus Farm, 250 miles, or state of North Carolina)	Organic Practice, Certified Organic, or meets stringent criteria of market leader		
Tea & Coffee	Locally Roasted (250 miles or state of North Carolina)	Fair Trade/Direct Relationship	Certified Organic	

Duke Dining Sustainability Principles for Operation

Adopted from the Menus of Change initiative, the “Principles of Healthy, Sustainable Menus” help guide Duke Dining in its commitment to running a sustainable dining program.

Menu Concepts and General Operations

- Be transparent about sourcing and preparation.
- Buy fresh and seasonal, local and global.
- Reward better agricultural practices.
- Leverage globally inspired, plant-based culinary strategies.
- Focus on whole, minimally processed foods.
- Grow everyday options, while honoring special occasion traditions.
- Lead with menu messaging around flavor.
- Reduce portions, emphasizing calorie quality over quantity.
- Celebrate cultural diversity and discovery.
- Design health and sustainability into operations and dining spaces.



Foods and Ingredients

- Think produce first.
- Make whole, intact grains the new norm.
- Choose healthier oils.
- Go “good fat,” not “low fat.”
- Serve more kinds of seafood, more often.
- Reimagine dairy in a supporting role.
- Use poultry and eggs in moderation.
- Serve less red meat, less often.
- Reduce added sugar.
- Cut the salt; rethink flavor development from the ground up.
- Substantially reduce sugary beverages; innovate replacements.
- Drink healthy: from water, coffee, and tea to, with caveats, beverage alcohol.



FRESH THINKING.
WORLD CLASS.