Sustainability Efforts in the Culinary Arts Department

Curriculum

- Embedded sustainability efforts into all core curriculum
  - Emphasis on the waste reduction
    - Part of the campus wide recycling program
    - 100% food waste is composted
    - Teaching students how to integrate uncooked/ unused food items in a variety of menu settings
    - Use of compostable to go containers, planned use of hot/cold cups and to go bags.
  - Emphasis on local/sustainable product sourcing
    - Strong working relationship with local farms including Blessings Farm and Full Circle Farm
      - Providing produce and other grocery items
    - Use of Culinary Arts loading dock as a drop location for Full Circle Farm’s CSA program
    - When possible purchase of local pasture raised meat products
    - 100% use of Washington State chicken
    - Sustainably harvested fish and shell fish sourced whenever financially feasible
    - Coffee and espresso program utilizing Caffe Vita Coffee a local coffee roaster and with highlighting organic and fair trade coffee
    - Partnership with Campus horticulture program to provided herbs, lettuces and other produce to the culinary Arts Dining room.
    - Instructors involvement in Chef’s Collaborative
    - Students, Faculty and Staff attendance at Quilliscasut Farm School
  - Emphasis on energy/water efficiency
    - Energy efficient gas stoves and ovens
    - Monitoring of water usage whenever possible
    - Local buying to reduce energy expended to bring food from farm to table
    - Shutting off gas to stoves and oven sat the end of the teaching day and relighting in the morning to minimize use of natural gas

- Building
  - Reuse/replacement of equipment to maximize energy efficiency
  - Compact Florescent lights used thought kitchens and dining room
  - Durable materials
  - Many of the structural systems serve as final finish system (concrete slabs, exposed structure, etc.)