



# MAINE

## COLLEGE DINING SUMMIT:

*Sustainability, Food Security, Students and Partnerships*

August 5, 2009

8:30 a.m. to 3:30 p.m.

Saint Joseph's College ~ Standish, Maine

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*An opportunity for Dining Service staff to gather with each other, their campus colleagues and community partners who are invested in civic engagement and the issues surrounding food security and sustainability in our Maine communities.*

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**Saint  
Joseph's  
College**

**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food services for a sustainable future®*

# Maine College Dining Summit

Over the past five years many campus dining services have initiated progressive and sustainable practices which have not only furthered good environmental policies but have also saved campuses money and brought more food security to their surrounding communities.

In talking with various campuses we have heard innovative and practical ideas as well as pride in their developments and a willingness to share what's been learned and to learn from others.



## Our Goals are to:

1. Provide opportunities to share best practices and discuss innovative ideas.
2. Provide opportunities to network among colleagues and potential partners.
3. Explore ways to connect campus dining to student learning objectives.
4. Explore ways to connect campus dining to community resources and needs.

## *Maine Campus Compact Members are invited to attend:*

- ◆ Andover College
- ◆ Bates College
- ◆ Bowdoin College
- ◆ Colby College
- ◆ Kennebec Valley Community College
- ◆ Maine College of Art
- ◆ Saint Joseph's College
- ◆ Southern Maine Community College
- ◆ University of Maine
- ◆ University of Maine at Augusta
- ◆ University of Maine at Farmington
- ◆ University of Maine at Machias
- ◆ University of Maine at Presque Isle
- ◆ University of New England
- ◆ University of Southern Maine
- ◆ Unity College
- ◆ York County Community College

## *The following people may also be interested in attending:*

- ◆ Dining Services Personnel
- ◆ Office of Civic Engagement/Community Service Staff
- ◆ Community Partners, including:  
local farmers, local pantry or K-12 partners
- ◆ Campus Administration
- ◆ Students familiar with or interested in these issues
- ◆ Town Public Works Personnel
- ◆ Faculty Members who may include related service learning components within his/her course(s)

*This Summit will provide an opportunity to begin our conversations on Three Areas of Focus:*

## Sustainability, Education, & Community Partnerships in workshops, presentations and discussions

*Featuring topics such as...*

### Sustainability: Greening of our Dining Service

#### Waste Stream Reduction

- ◆ Trayless Dining
- ◆ Composting
- ◆ Packaging Practices (*reusable & reduction*)
- ◆ Eco-Maine Practices
- ◆ Income for Waste
- ◆ Production Management

#### Making Sense of Finances

- ◆ Grant Writing
- ◆ Forecasting *"If we make this choice... then this outcome is expected..."*

#### Food Recovery

- ◆ Food Pantries
- ◆ Starting a Food Pantry
- ◆ Partnering with Existing Pantries
- ◆ Food Rescue/Salvaging

#### Getting Help in Getting Started

- ◆ Internships
- ◆ Work Study Students
- ◆ Volunteers
- ◆ VISTA
- ◆ AmeriCorps

### Educational Opportunities:

#### Internal – On Campus

- ◆ Partnering with Faculty
- ◆ Co-curricular Connections
- ◆ Chefs as Teachers
- ◆ Creation of New Knowledge
- ◆ Nutritional Programming

#### External – Off Campus

- ◆ Assets and Resources from the Community
- ◆ Community Based Research
- ◆ Connecting to Global Issues
- ◆ Non-Profit Boards

### Community Partnerships:

#### Farm Programs and Partnerships

- ◆ Farm to Cafeteria
- ◆ Gleaning Programs

#### K-12 School Partnerships

- ◆ School Salad Bar Programs
- ◆ School Hoop Houses

#### Food Policy Councils

- ◆ Educational Outreach
- ◆ Collaborative Activities
- ◆ Agricultural Training and Production

*Many Presenters and Discussion Leaders have already stepped forward...  
If you have expertise in any of these topics and would like to have a display, lead a discussion and/or present your experience, please indicate this on your registration.*



## Logistical Information:

**Cost: \$20.00 per person to include all workshops, luncheon and refreshments.**

*A portion of your registration will be donated to Catherine's Cupboard Food Pantry in Standish.*

**Overnight accommodations are available.** Saint Joseph's College is offering dorm rooms with linen and towels for \$20.00/double and \$25.00/single per person per night. Please indicate if you will require either of these overnight accommodations on your registration.

There will be a **Meet & Greet Reception Tuesday evening, August 4th 7:00-9:00 p.m.** with a cash bar and light hors d'oeuvres. Please let us know if you will be in attendance, to ensure that appropriate refreshments will be available for everyone.

**Online Registration:** <http://community.bates.edu/mcnds>



Directions and Mapquest information can be found at:  
<http://www.sjcme.edu/visit/directions.htm>

## Contact Information

For Registration/Presentations:

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