

THE MAINECOURSE

by *sodexo**



ANNUAL REPORT FY21



MISSION STATEMENT

The Maine Course is Sodexo's commitment to make a positive economic impact in the state of Maine through the purchase of local products, produce, services and responsibly harvested underutilized seafood from the Gulf of Maine by creating inclusive market opportunities for local producers with intentional collaboration and transparency across multiple dimensions of diverse communities* in Maine to ensure diversity, equity and inclusion in our market opportunity.

OUR GOALS

- 1** Foster a strong Maine economy through the creation of inclusive market opportunities for local producers, aggregators and fisherpeople
- 2** Promote a sustainable food system culture by ensuring that all foods are used for their highest and best purpose and not considered waste
- 3** Cultivate intentional collaboration and transparency across multiple dimensions of diverse communities** as foundational to our work to ensure racial equity and continue with a concerted effort to remove structural barriers for market entry
- 4** Inspire Sodexo chefs and managers with the resources they need to expand their local impact

*SWMBE, gender, sexual orientation and gender identity (LGBTQ+), generations, race/cultures/origins, disabilities.

SODEXO

BY THE NUMBERS
IN MAINE 2020-2021

16%

SODEXO SPEND ON MAINE
PRODUCTS IN 2020-2021
ACADEMIC YEAR

14

ACCOUNTS IN MAINE

727

SODEXO EMPLOYEES IN MAINE

\$20,112,036

SODEXO PAYROLL IN MAINE

12,000

MEALS SERVED PER DAY

132

FARMS & BUSINESSES WE
SOURCE FROM

\$818,528

SPENT ON LOCAL

MAINE COURSE

PRODUCT PURCHASING
BY THE NUMBERS



PIZZA DOUGH

44%



WHOLE MILK

78%



OCEAN PERCH,
HAKE & DOGFISH

100%



MUSHROOMS

25%



FRENCH FRIES

52%



CIDER

100%



COFFEE

33%



BURGER PATTIES

55%



MAPLE SYRUP

100%



TOFU

98%



POTATOES

64%



WHEAT FLOUR

76%



HONEY

46%



FALAFEL

96%



BLUEBERRIES

100%



WHOLE CHICKEN

89%

TESTIMONIAL

From our Sodexo Culinary Team in Maine

HEIWA TOFU

98% of our total purchase of tofu is through Heiwa Tofu, located in Rockport, Maine.

“The Maine Course has been a fantastic differentiator for us. It has been the wrecking ball that has torn down all the pre-conceived notions of what a university cafeteria is. Using local proteins, local, in-season fruits and vegetables, as well as local grains and starches we can deliver a creative, delicious, and nutritious experience in our student restaurants, and introduce the students to a stepped-up level of culinary excellence. It is all due to our local growers, our local producers, our local distributors that work so hard to ensure that we have their products in hand to give the next generation a taste of what real Maine food is! It is not without its challenges, as local ingredients do tend to cost more, and we still have budgets to maintain; but it is a challenge that is well worth the risk. At the end of the day, The Maine Course, and all of those that participate in it, from farmer to operator are helping to make tomorrow a better tomorrow and showing our students and clients that local is the way to go!”

Marcos



TESTIMONIAL

From a Happy Client

“The local food movement is alive and well on the Farmington campus. Thanks to Sodexo’s Maine Course initiative serving local and sustainably harvested food, our students are eating healthier and smarter. While students are enjoying the high quality and diverse selection they have come to expect, they are also a part of the bigger picture of supporting the Maine food economy. Students are an important consumer sector, and this is a great learning opportunity to show how their choices can have a positive economic and environmental impact in their community.”

Laurie A. Gardner
Chief Business Officer
Incident Commander
University of Maine at Farmington



TESTIMONIAL

From a Key Community Partner

SUSTAINABLE SEAFOOD

“In a normal year, Sodexo’s commitment to sourcing local seafood is hugely impactful. In the midst of a global pandemic this impact is amplified. Fishermen and our local seafood economy were hit hard by the pandemic and commitments like Sodexo’s helped to keep folks afloat. Sodexo has been a champion of underloved species from the Gulf of Maine for the past six years and continues to advocate for our local ecosystem, economy, and health through their sourcing practices.”

Sophie Scott
Sustainable Seafood Project Manager
Gulf of Maine Research Institute



OUR CLIENTS

Thomas College
Maine College of Art
Southern Maine Community College
Maine Maritime Academy
University of Southern Maine
University of Maine @ Farmington

University of Maine @ Augusta
University of Maine @ Machias
University of Maine @ Presque Isle
University of Maine @ Fort Kent
P & G Tambrands
Central Maine Health Care Center

GOVERNANCE BODY

LEADERSHIP TEAM

Dan Roy | District Manager
Courtney Evans | Marketing Specialist
Ingrid Jon | Senior Manager, Operations Support
Mike Ward | Senior Vice President
Varun Avasthi | District Manager
Tadd Stone | General Manager
Adam Vigue | General Manager
Wendy Benney | District Executive Chef
Doug Winslow | Executive Chef, Farmington
Maeve McInnis | Maine Course Director
Pamela Ryder | General Manager
Susan Griffin | Executive Chef, MMA
Charity Chandler | PHD, Senior Manager, Diversity, Equity & Inclusion
Brenda Fuller | VP and Associate General Counsel
Annie Rowell | Vermont First Coordinator

ADVISORY COMMITTEE

Kyle Foley | Gulf of Maine Research Institute
Christopher Hallweaver | Northern Girl, LLC
Donny Rae | Maine Shellfish
Lucas Butler | Native Maine Produce
Jed Beach | Farm Smart
Tyler Yost | Black Bear Sunflower Oil
Benjamin Filippo | Blue Hill Co-Op
Nancy McBrady | Maine Department of Agriculture, Conservation and Forestry
Jenni Tilton-Flood | Flood Brothers, LLC
Kate McAleer | Bixby Chocolates
Jonathan Malacarne | University of Maine
Trey LaPorta | Common Wealth Poultry Co.
Dawud Ummah | Ummah Enterprises LLC
Sam Miller | Maine Food Group
Ronald E Dyer | Ledgemere Group Consulting
Sara Flewelling | Aurora Mills & Farm LLC
Amy Winston | CEI (Coastal Enterprises)
Mihku Paul | Gedakina, Inc.
Renee Page | Healthy Communities of the Capital Area

