

MAINE COURSE

by *sodexo**

DEFINITION OF LOCAL:

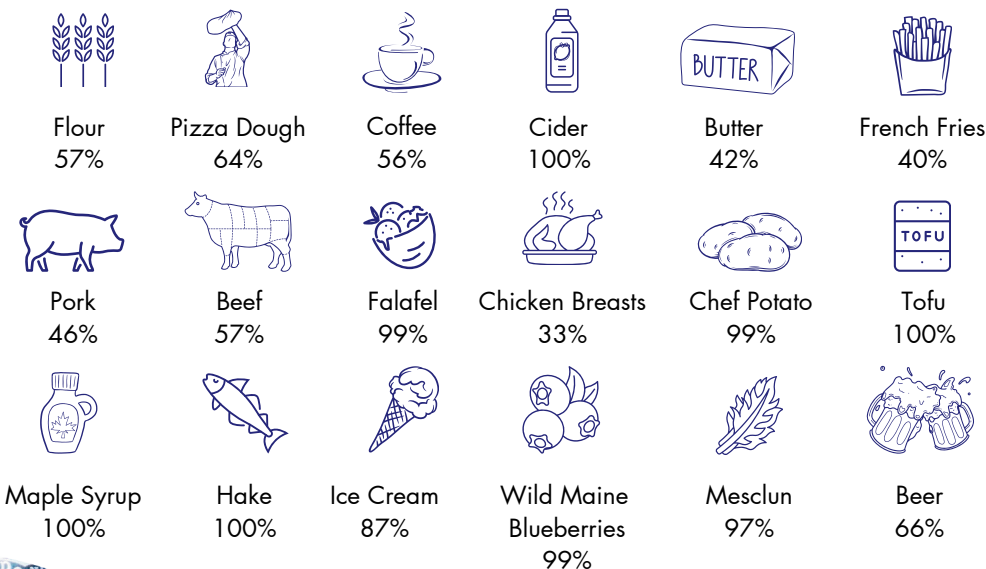
Maine-made. Anything grown, produced or harvested within the state of Maine

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.

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

PRODUCT PURCHASING BY THE NUMBERS



We are inspiring and empowering those at the forefront of building vibrant, local grain economies. By connecting people and aligning with our partners, like Sodexo's Maine Course, we support the economic, environmental, and nutritional benefits of Maine-grown grains. Together, we can establish a sustainable regional grain economy that supports not just today's needs, but lays the foundation for a thriving future.

-Tristan Noyes
Director, Maine Grain Alliance

MAKING A POSITIVE IMPACT
Local Products, Produce, and Services

SODEXO

BY THE NUMBERS IN MAINE
2024-2025



Sodexo Spend on Maine Products
in 2023-2024 Academic Year
21%



Accounts in Maine
14



Sodexo Employees in Maine
1,400



Sodexo Payroll in Maine
\$19,841,796.31



Meals Served Daily
13,584



Local Farms and Food Businesses
We Source From
179



GMRI \$ (spent on whitefish)
\$40,000.00



Spent on Local
\$ 3,126,421.48

FY  **2025**

ACHIEVEMENTS



Indigenous Peoples' Celebration

In the fall of 2024, the Maine Course celebrated and honored Indigenous Peoples with events across Maine campuses, each featuring menus inspired by Indigenous American food ways. At USM Portland, The Maine Course and the Office of Student Engagement & Belonging hosted a gathering in the Portland Dining Hall and McGoldrick Student Center. Passamaquoddy Tribe member Dwayne Tomah led the event, sharing stories translated from wax recordings—the first of their kind—made in 1890, which preserved some of the Passamaquoddy Tribe's songs and stories. The event also featured musicians and storytellers from the Nipmuc and Passamaquoddy tribes. Attendees enjoyed a meal inspired by Indigenous traditions, crafted by Sodexo Chefs and their teams—honoring the Wabanaki Nations, who have stewarded this land for over 12,000 years.

Battle of the Chefs

Celebrating the Maine Course's successful achievement of our five-year partnership with the Maine Grain Alliance and our ongoing commitment to double the use of Maine-grown grains, the first-ever Battle of the Chefs took place at U Maine Orono. Emceed by celebrity chef Kerry Altiero, five Sodexo chef teams from campuses across Maine showcased their culinary talents with creative, grain-focused dishes using locally grown grains. Students, faculty, and staff voted for their favorites using wooden tokens. Team "Grain of Thrones" took home the win with a flavorful twist on New Orleans jambalaya featuring wheat berries and jalapeño cornbread drizzled with local honey.



GMRI Tastemakers Award

This year, the Maine Course was honored with the Gulf of Maine Research Institute (GMRI) Tastemaker Award!

Director, Maeve McInnis, proudly accepted this recognition, which celebrates our commitment to supporting local seafood and coastal communities. Since 2015, we've worked toward using 100% Gulf of Maine Responsibly Harvested® fresh white fish in our dining halls—a goal we proudly achieved in 2021.

By prioritizing regional seafood on our menus, Sodexo supports fishing families, strengthens coastal economies, and promotes a more sustainable food system.

GOALS

- Foster a strong Maine economy through the creation of inclusive market opportunities for local producers, aggregators and fisherpeople.
- Promote a sustainable food system culture by ensuring that all foods are used for their highest and best purpose and not considered waste.
 - 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.

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- Inspire Sodexo chefs and managers with the resources they need to expand their local impact.

