



# MOUNTAINEER DINING HALL

## TOP TEN ENVIRONMENTAL STEPS



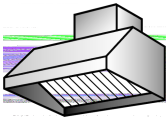
Composting food waste and recycling cardboard can keep a significant amount of our waste out of landfills.



By providing our customers with Reusable Take-Out Containers, we keep waste out of landfills and conserve natural resources.



Our dish machine is Energy Star certified and uses hot water instead of chemicals to sanitize dishes.



Our wall-mounted hoods capture more smoke and grease while using less energy than a free-standing hood.



40% of our main dishes are Vegetarian or Vegan, which require significantly less energy and water to produce than meat-based dishes.



By offering reusable dishware, we keep waste out of landfills and conserve natural resources.



By offering bulk condiments for our dine-in customers, we avoid wasteful single-use packets.



Our walk-in coolers have been fitted with strip curtains, so each saves enough electricity to power a residential home for an entire year.



Our Energy Star certified oven and refrigerators are 30-40% more efficient than conventional models.



Our facility is Styrofoam-free, which keeps harmful chemicals and litter out of our environment.