

Food and Nutrition

Nutrition and Healthy Eating Habits

Completed

Created an Urban Farm that is an organic, year-round food production site.

In Progress

Introduce locally grown fresh fruits and vegetables on campus.

Require Food Service Vendor to establish a recipe file for healthy food that is low salt and sugar diets and heart healthy.

Eliminate saturated and trans fats from food preparation and vending machine offerings.

Use specialists in the preparation and purchase of sustainably nutritional foods.

Increase the number of healthy choice/organic snacks in cafeteria and vending machines that are reasonably priced.

To eliminate waste and better serve our student population, our food service vendor will offer remaining cafeteria hot food trays to students for free between the hours of 7 and 8 p.m. Monday through Thursday during each 12-week semester.

Increase the number of vegetarian selections in the cafeteria.

Procurement continued

Increase the variety of kosher and Hallal foods.

Increase the number of steamed, poached and roasted dishes sold in the cafeteria.

Student Group to research the interest of the college community in having an on-campus green market.

Meet with Community Board No. 15 to determine community interest in campus green market.

