

The Better Tomorrow Plan

14 commitments we are making
to reach our sustainability objectives

HOW CAN I HELP?



We will reduce our carbon intensity across all our operations and clients' sites.

- Turn off kitchen exhaust and make-up air fans during downtimes
- Ensure walk-ins have strip curtains
- Regular cleaning of fridge/freezer condensers and evaporator coils
- Enable the energy management features of all computers and monitors
- Turn on kitchen equipment at staggered times according to needs instead of turning on all equipment first thing in the morning
- Only wash full loads in the dishwasher
- Turn off dishwasher booster at nights
- Use energy efficient light bulbs
- Turn off door heaters when not needed
- Turn off small appliances when not being used (heat lamps, coffee warmers, holding cabinets, steam tables, conveyor toasters etc)
- Adjust temperature controls to match occupancy patterns.
- Turn off lights and computer monitors when you leave your office
- Turn out lights that are not controlled by timers or sensors
- Remove unnecessary lights and disconnect their ballasts
- During building shutdowns over long weekends or holiday periods, unplug all items possible (fridge, microwave, desk lamps, computers, shredders, photocopiers etc). Energy is still used when items are plugged in yet turned off.
- Car pooling
- Reduce delivery frequency wherever possible



We will source sustainable fish and seafood.

- Purchase only sustainable seafood options (MSC or ACC certified)



We will fight hunger and malnutrition by engaging the entire Sodexo community including employees, customers, clients and suppliers.

- Participation in annual Servathon activities
- Run food drive outside of Servathon timelines



We will source and promote sustainable equipment and supplies.

- Switch to eco-friendly products when considering cleaning agents, fertilizers, de-icing agents and pest control
- Biodegradable coffee cups and take-out containers
- Use garbage bags with at least 60% recycled content
- Use office paper products with recycled content
- Change take-out bags from plastic to recycled paper



We will source local, seasonal or sustainably grown and raised products.

- Switch to any approved local vendors
- Align menu items with seasonal availability
- Use of an herb garden, not matter how small.
- Request approved produce companies to purchase from local vendors
- Purchase local when there is no approved Sodexo vendor for a product
- Ask local distributors to purchase from Sodexo approved vendors
- Request local non-perishable product vendors be approved
- Use regional wine/beer/liquor for catering or conference menu



We will reduce our water intensity across all our operations and clients' sites.

- Installation of Low-Flow Pre-spray in dish room.
- Switch to micro fiber mops.
- Only wash full loads in the dishwasher
- Thaw meats in refrigerator instead of under running water
- Water grass deeply and less frequently



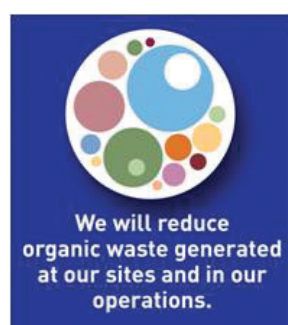
We will develop and promote health and wellness solutions for our employees, clients and customers.

- Have nutritional values available
- Utilize government sponsored healthy eating programs (ie: Eat Smart! in Ontario)
- Promote Sodexo Healthy eating programs (ie: Your Health Your Way)



We will promote choices with reduced sugar, salt and fats.

- Use trans-fat free fryer oil
- Use water for grill cooking instead of oil when possible
- Provide low-sodium and vegetarian soup options
- Provide Low fat and lean meat options
- Introduce healthier, low sugar desserts



We will reduce organic waste generated at our sites and in our operations.

- Use recycle bins for Organic waste and fryer oil
- Composting or mulching
- Eliminate food display plates
- Encourage batch cooking and portion control
- Trayless dining halls



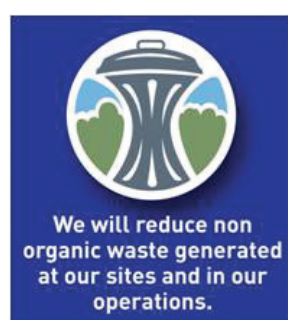
We will provide and promote varied and balanced food options.

- Whole grain breads and whole wheat pizza dough
- Stock vending machines with healthier alternatives
- Include a piece of fruit in a combo instead of chips.
- Increase the availability of fresh fruits and vegetables



We will increase the purchase of products sourced from fairly and responsibly certified sources.

- Use Rain Forest Alliance or Fair Trade coffee
- Use of other fairly and responsibly certified products



We will reduce non organic waste generated at our sites and in our operations.

- Establish basic blue bin recycling
- Mug Program – discount beverage prices for people using reusable mugs
- Eliminate take-out bags
- Use reusable dishware's and cutlery wherever possible
- Switch from non-organic material take-out cutlery to organic
- Send and save information electronically whenever possible
- Use XpressNap napkin system and other dispensing systems that reduce waste
- Set office printer to "double-sided" printing default



We will ensure compliance with a Global Sustainable Supply Chain Code of Conduct.

- Use contracted Sodexo suppliers



We will support local community development.

- Have Chefs and staff participate in community charity events
- Volunteer at community food banks throughout the year
- Raise money to donate toys and clothing at Christmas
- Hire locally
- Purchase local when possible