

SUSTAINABILITY AT GOODIES-TO-GO

WHAT WE DELIVER

- » Compostable plates, cups, flatware
- » Recyclable serving tools and service ware
- » Fair trade certified coffee, ensuring farmers receive a fair price and ensures fair labor conditions
- » Strategies to host a green event

FREQUENTLY ASKED QUESTIONS

Waste sorting, what goes where?



COMPOST

- Food Scraps
- Coffee Cups
- Tumblers
- Plates
- Eating Utensils
- Wooden Toothpicks
- Wooden Stirrers
- Paper Packets (sugar, salt, pepper)
- Paper Napkins

RECYCLING

- Serving Tongs
- Serving Scoops
- Serving Utensils
- Pitchers
- Coffee Containers
- Plastic Platters
- Plastic Platter Lids
- Paper Bags
- Cardboard Boxes
- Plastic Bottles
- Metal Cans
- Glass Bottles
- Printer Paper

LANDFILL

- Tablecloths
- Creamer Cups
- Jelly Cups
- Butter Wrappers
- Cream Cheese Cups
- Plastic Wrap

How can I compost on campus?

- » If your event is in The Stamp, ask your event coordinator to set up a compost bin for your event.
- » If your event is elsewhere on campus, contact UMD Facilities Management at recycle@umd.edu two business days before the your next event to arrange for pick up.

What can I do with leftover food?

- » If you have too many leftovers, tell us about your event so we can help plan optimum quantities for next time.
- » Before your event, email umfood@umd.edu for ways to get in touch with students who will help you donate unused food to hungry graduate students or to area non-profits.

How can I serve water without providing plastic bottles?

- » Ask event attendees to bring their own reusable water bottle.
- » In advance of the event, locate the campus bottle refill station closest to your venue and post directions for your guests.

Is there anything else to consider?

- » Think about increasing meat-free options. Vegetarian food is delicious, more environmentally friendly—and not just for vegetarians!

WHY CHOOSE GOODIES-TO-GO?

- » Goodies-to-Go is on campus: as local as it gets! When we deliver, the transportation footprint of your event is as small as it can be.
- » Our food is prepared in a US Green Building Council LEED Silver Certified Kitchen.
- » We are committed to locally sustainable sourcing and, when available, we offer produce from our own Terp Farm or campus herb gardens.
- » We are part of the campus. Every time you buy from us, you contribute to the campus community.