

BIG CAT

CSUSM DINING SERVICES

RARRS!



RECYCLE
ORGANIC
ACTION
REDUCE
REUSE
SUSTAINABLE



CSUSM DINING SERVICES is an active partner in the CSUSM communities sustainability & recycling efforts.

These efforts include:

- 100% of our "to go" containers and plastic ware are recyclable, compostable and/or biodegradable.
- Recycling paper, glass and aluminium products from packaging we receive.
- Composting fruit and vegetable waste with CSUSM on campus program.
- 100% Trans-Fat free oils are used through out our kitchen.
- 100% of used fryer oil is utilized for the production of bio-diesel.
- 100% cage free eggs.
- 100% hormone free chicken.
- 100% hormone free beef.
- Our CSUSM bottled water container is 100% recyclable and 100% RPET. Reducing the carbon footprint by using 65% less energy to produce.
- Purchasing produce from a local San Diego vendor who offers many organic and Farmer's Market options, from farms in our region.
- Supporting the local community and reducing our carbon footprint by purchasing goods from local bakeries, patisseries and other vendors to offer the freshest food possible.
- Offering Vegetarian selections at each of our Food Court stations as part of our daily menu. Also offering daily Vegetarian and/or Vegan specials utilizing seasonal produce and organic ingredients as much as possible.
- Offering Seattle's Best Fair Trade and Organic coffee blends in our Food court.
- Offering Sun Coffee's 100% Organic & Fair Trade blend in our Big Cat Market.
- Hand making our pizza with home made sauce.
- Big Cat Market Green tumbler program encouraging reusing tumbler for refills.
- University Catering menu tailored to seasonal food resources.

