



Welcome!

The Engrained Café comes to Arizona State University as part of Aramark's Green Thread Platform

The mission behind Engrained is outlined in what we call our 6 Intentions:

[Radius 150](#)

[Waste Not Want Not](#)

[Buy Smart](#)

[Wall to Wall](#)

[Around the Community](#)

[Daily Commute](#)

Each of these 6 Intentions Summarizes our goals and actions toward reducing our environmental footprint through educating and supporting our patrons to make sustainability a part of their daily lives.

Engrained features locally grown and harvested food prepared to order. Organic produce, fair-trade coffee, local grass fed beef, cage-free eggs, all-natural chicken, and sustainable seafood are all available from a seasonal menu. An educational thread runs throughout the restaurant featuring eco-friendly products and eco-saving techniques, creating a live and exciting atmosphere. Engrained goes beyond Reduce, Reuse, Recycle to Rethink, Relearn, Reward.

We welcome you to dine with us at Engrained Café!

Sincerely,
Engrained Management Team

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Engrained Café 6 Intentions

#1 Radius 150

Our intention is to utilize food resources within a 150 mile radius of the university whenever seasonally available. Our partnership with local farms and suppliers supports the growth and availability of local, sustainable food – positively impacting our health and supporting our local economy.

- Seasonal menus maximize the use of locally grown and harvested produce
- Supporting the Campus Harvest program to utilize edible landscape from ASU in recipes
- Work with distributors to forge connections between local producers

#2 Waste Not Want Not

Our intention is to promote and practice waste minimization in our operations through food management guidelines, reuse, recycling and composting efforts to sustain natural resources and divert waste from landfills.

- Source Reduction – Employees follow strict food waste management practices to reduce food waste throughout menu planning, ordering, production and portioning.
- Food Donations – Excess food is donated to those in need through a partnership with local company Waste Not.
- Reuse – Reusable service ware reduces unnecessary disposable waste, while the employee reusable cup program saves approximately 5,250 plastic cups each academic year.
- Recycling – A robust commingled recycling program at all locations accepts glass, metal, paper, cardboard and plastic 1-7.
- Composting – Food scraps from meal prep and any excess food and napkins left on customer plates is composted. Composting diverts food waste from landfills, reduces greenhouse gas emissions and creates an organic soil amendment used for growing more food.
- Monthly waste stream audits ensure that all employees are adhering to waste diversion guidelines.
- A full scale waste audit over the course of an entire operating day determined that 89% of waste leaving Engrained is diverted from the landfill through recycling and composting efforts.

#3 Buy Smart

Our intention is to engage in the positive, ethical buying of products and services, aiming to enrich communities and ecosystems around the world. We challenge ourselves to be responsible for our environmental impact and accountable for the well-being of workers and the humane treatment of animals throughout the supply chain.

- Sustainably certified coffee and tea protects the environment and ensures workers are paid a fair wage.
- Seafood is rated Best Choice or Good Alternative by the Monterey Bay Aquarium Seafood Watch.
- Humanely certified animal products including 100% cage-free, local eggs.
- 100% Green Seal Certified cleaning products protect the environment from harmful chemicals.

#4 Wall to Wall

Our intention is to provide a healthy environment for our guests and staff, and minimize the environmental footprint of our restaurant through the purchasing of sustainably sourced materials and energy and water efficient appliances.

- Earned Green Restaurant Certification for sustainable operations
- Energy Star Appliances
- Recycled seatbelt chairs
- Sustainably harvested wood for tables and chairs
- Locally sourced Arizona Sandstone

#5 Around the Community

Our intention is to support sustainable food systems causes in our community and provide an experience that helps close the gap between farm and fork. We seek opportunities to get involved and have a positive, meaningful impact.

- Annual sustainability and nutrition themed events
- Cooking demos and educational tablins
- Employees volunteer as Green Captains to champion sustainability at their location and around campus
- Volunteering with ASU's Campus Harvest program to produce campus grown ingredients for recipes

#6 Daily Commute

Our intention is to reduce fuel use and emissions across our transportation practices by looking at new technologies, working with suppliers and vehicle manufactures, and encouraging employees to use public transportation for their commute.

- Incorporating more alternative-fueled vehicles into our fleet
- Recycling 100% of used cooking oil for biodiesel and other industrial purposes
- Contests and incentives for all employees who commute via public transportation or carpool