



Green Event Checklist

This checklist provides a basic guideline for greening food service events at Acadia. It is not exhaustive, but highlights important considerations for providing sustainable food options, minimizing and managing waste, and reducing the environmental impact of food service at events on campus.

- Provide fair trade coffee, tea and sugar
- Use bulk cream, milk and sugar. Avoid individual packages.
- Provide locally grown and organic food and beverage selections.
- Offer seasonal fruit and vegetables.
- Provide vegetarian food options.
- Use bulk condiments. Avoid individual packages.
- Use domestic, locally produced liquor.
- Use pitchers for beverages. Avoid individual beverage containers.
- Avoid bottled water.
- Use reusable glassware and dishware. When not possible, use compostable disposables.
- Use cloth napkins if possible. When not possible, use unbleached, compostable napkins.
- Donate or compost leftovers.
- Plan menu to effectively minimize food waste.
- Use only eco-friendly cleaning products.
- Ensure that four-stream waste containers, clearly signed, are easily accessible to patrons.

Notes
