



## NYU dining halls to expand sustainability initiatives

December 4, 2009

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In an effort to reduce waste and increase sustainability, NYU Dining Services is considering teaming up with Aramark Higher Education to provide students with reusable Meals 2 Go containers in addition to the current disposable containers.

Starting in January, Hayden dining hall will begin a pilot program in which 300 student participants will each receive a free, reusable container and then provide dining services with feedback about the new containers.

Carmen Mayes, the marketing manager of NYU Dining Services, said the program was begun by Aramark, the food service provider for NYU dining. Aramark piloted the new program at three universities before launching the program to their nationwide accounts.

Mayes said because NYU does not have a traditional college campus, the university wanted to conduct its own pilot program before giving all students the opportunity to participate.

"We wanted to pilot it in Hayden to see how it would work here," she said. "The goal is not to necessarily eliminate totally the use of the paper Meals 2 Go container, but to reduce the amount that we need so that over time we'll reduce our waste."

Jeremy Friedman, the coordinator of NYU's Sustainability Task Force, believes the program will be beneficial to NYU's overall sustainability efforts.

"It's really a step up from the first thing that dining tried out, which was trying to use containers that are biodegradable or which come from renewable resources," Friedman said.

He added that dining services made significant efforts toward reducing waste since the beginning of the sustainability initiative.

CAS freshman Lily Brafman thinks the program is a good idea and said she would use the new container in an effort to reduce waste.

"So many people take to-go containers, so this program would be much less wasteful," Brafman said.