A Green Summer in Princeton: Sustainability and Dining Services
The Internship

- Princeton Dining Services
- Princeton, NJ
- Goals:
  - To review Dining Services' purchasing, in an effort to increase the amount of sustainable product purchased
  - To provide the student body with better information regarding where their food comes from
The first half of the internship was spent compiling data on Dining Services purchases from July '08–July '09, and flagging all sustainable purchases. This information then was compared to similar data collected in previous years, to show trends over time.
The second half of the internship involved visiting farms and other producers, and conducting short video interviews with them.

I am still in the process of finishing the editing of the videos, and when I do finish, they will be available on the Dining Services website.
Overall, I believe the internship to be a great success. Although I had no prior experience in food service, I left with a new appreciation for not only how hard it is to run such a large operation, but how easy it is to do it the wrong way. Dining Services commitment to sustainability makes their job a little more difficult, as almost everything is more expensive, but they see the benefits of sustainability outweighing saving money by purchasing conventional.
Acknowledgements

- I would like to acknowledge Stuart Orefice, Director of Dining Services, and his staff, especially Sarah Bavuso, Linda Recine, and Carol Bayzath, who provided me with support and guidance throughout the course of my internship. I could not have done my job without their help.