



# OPERATION REVIEW

## SALEM STATE UNIVERSITY



December 2011 – January 2012

### GUEST RELATIONS

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#### **Happy Birthday Specials**

Every month during dinner, Chartwells likes to celebrate students and associates birthday's by baking a cake and having a special cake cutting ceremony.

The cakes are baked and decorated in house just for our students.



### Late Night Breakfast

As one last event to end the year, we hosted a late night breakfast on Tuesday December 13th at 10:00pm. We knew the students would be up late studying for finals so what better meal to have than breakfast to give them a break from a late night of studying. We had faculty and staff here to help serve the students their breakfast: Pancakes, Scrambles Eggs, Sausage Links and Home Fries.

### Holiday Party

President of Salem State University, Patricia Maguire Meservey hosted her annual Holiday Party on Friday December 16th 2011 catered by Chartwells. 400 faculty and staff were invited to celebrate the upcoming holidays. The menu consisted of: Sautéed Butternut Squash Ravioli In A Lemon Sage Brown Butter; Chicken, Sundried Tomato & Risotto Pinwheels ; Cucumber, Tomato & Gouda Bites; Sweet Onion & Tomato Tarts; Beef Brisket Sliders; Gingerbread Cookies; & Candy Cane Cupcakes



### Lunar New Year 2012

Chartwells helped sponsor the second annual Lunar New Year on Monday January 23rd 2012 with the campus groups ASA & ISA. Over 700 faculty, staff and students attended the event. Chartwells provided the food: Sweet & Sour Tempura Chicken,

Boneless Pork Spare Ribs, Fried Rice, Pork Egg Rolls, Chicken Egg Rolls, Hot & Spicy Tofu, and Fortune Cookies! There were performances by: KROP DANCE; Japanese Traditional Dance- "Soran Bushi and Japanese Drumming by the "Okaiko New England Group."



### **Bring The Heat Chili Bar**

Chartwells' Bringing The Heat Chili Bar on Wednesday January 25<sup>th</sup> couldn't have been at a more perfect time. What's better on a cold winter night than hot chili in a bread bowl with your choice of toppings. We had Chili Con Carne & Vegetable Chili with a choice of toppings: sour cream, shredded cheddar cheese, diced tomatoes, diced Jalapenos & scallions.

## **CORE4 SUSTAINABILITY PLATFORM**

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Chartwells believes that the health of our eco system is directly connected to our students as well as the community we live in. Acting socially responsible is part of the Chartwells way. We offer foods that are healthy, earth friendly and from our own communities.

Chartwells feels it is our responsibility to provide our students and guest's knowledge about the food they are eating and the tools to make healthier dining choices. Chartwells provides foods that are locally grown; certified humane; poultry produced without the use of unnecessary hormones; rGBH free yogurt and milk; and social and ecological certified coffee.

Chartwells works with our suppliers to improve the nutrient content of food we purchase with specific targets for eliminating trans fat, reducing saturated fat, reducing sodium, increasing whole grains, moderating portion size and providing nutritional information.

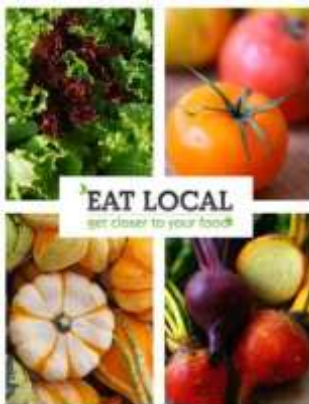
**Sustainable Oceans:** Compass Group is committed to protecting the threatened global fish supply. In collaboration with the Monterey Bay Aquarium Seafood Watch program we established a landmark purchasing policy in 2006 that removes unsustainable wild and farmed seafood from our menus. We are working diligently to engage the salmon, shrimp and tilapia aquaculture industry to implement sustainable methods of production using open and frequent dialog paired with specific goals and timelines. **Our goal is to remove 500,000 lbs of unsustainable farmed seafood over a 3 year period ending 2013.**



**Certified Humane/Cage Free Eggs:** Because of our commitment to the humane care of farm animals, **we offer only HFAC certified Cage Free shell eggs\* nationwide.**

**Poultry produced without the routine use of human antibiotics:** The non-therapeutic use of antibiotics in animal production is a growing public health concern because it decreases the effectiveness of antibiotics to treat diseases in humans. Therefore, ***we only serve chicken\* and turkey\* that has been produced with restricted use of these drugs, especially as a growth additive in feed.*** Our contracted suppliers are required to provide products which adhere to specific criteria developed in partnership with The Environmental Defense Fund.

**Social and ecological certified coffee:** Coffee production can have a tremendous impact on the social or environmental well being of the countries where it is produced. Responsible production methods are certified in a variety of ways including Fair Trade, Rainforest Alliance, Shade Grown and Organic. **We encourage our units to offer a responsible choice based on client and guest preference and availability from the coffee partner.**



**SOCIAL MEDIA SITES**

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[SalemStateEats](#)**



**Also Visit Our Website:**

**[www.dineoncampus.com/salemstate/](http://www.dineoncampus.com/salemstate/)**

