Spotlight on Local Sourcing and Farmer’s Markets

Making a difference…
sourcing local food to build healthier, more sustainable communities.

At more than 10,000 sites across North America, Sodexo offers a selection of healthy, sustainably grown and responsibly traded menu choices. Local sourcing helps ensure our ability to produce affordable, healthy and abundant food well into the future while strengthening communities. This is the heart of Sodexo’s Better Tomorrow Plan.

As an example of our commitment to sustainability, we promote local agriculture across the country by supporting over 1,300 farmers and co-ops.

Sodexo — along with our suppliers, partners, and customers — promotes a food and agriculture system that is in balance with our natural world, supports the health of the people we serve and fairly treats the people involved in production.

Sodexo is committed to conserving the earth’s resources so the health and wellness of today’s students are met without compromising the ability of future generations to meet their needs.

Language of Local

Sodexo is committed to sourcing local, seasonal or sustainably grown or raised products

**Local sourcing:** Foods harvested and distributed close to where they are consumed, supporting the area’s economy and local farms.

**Seasonal sourcing:** Foods grown primarily in natural conditions in the same state or geographic region where they are consumed. Seasonal food tastes great because it’s served fresh shortly after harvest.

**Sustainable sourcing:** Products which take into account everything from the soil where the food was grown and reduction in water and energy usage to human and animal welfare standards.

THE FACTS

| 75 |
| regional vendors purchase from over 1,300 farms and co-ops |

| 15% |
| of all purchases in Sodexo Education are regional/local |

| 20% |
| by 2020 |

Farmer’s Markets Across the U.S.

Sodexo works with our partners to offer farmer’s markets at campuses across the U.S. that feature fresh, local produce, organic and sustainably produced meat, bread, cheese, honey and other artisan products. In addition to providing delicious, healthy and convenient food choices for each campus community, the market encourages students, faculty and staff to interact with farmers and establish a relationship with the people who grow their food.

For more information about Sodexo’s many sustainability initiatives, please visit www.SodexoUSA.com