



Greening The Future



The Speyer School has a passion for **green!** We serve healthy greens to eat and have implemented sustainable, green initiatives. We maintain environmentally sound practices in our kitchen. We are fully committed to these eco-friendly systems. We believe that no community is too small to help change the environment for the better and pave the way to a cleaner, greener future.

In our food service operation we are:

- Partnering with *GrowNYC/Pride of New York* and *Jersey Fresh* to use local farm-fresh produce and local foods in our seasonal menus to reduce our carbon footprint
- Serving as many organic products as our budget allows to minimize our students' exposure to potentially harmful chemicals and pesticides
- Serving only nitrite-free, lean meats in our salad bars & sandwiches
- Serving locally raised antibiotic- and hormone-free chicken, turkey, pork and beef
- Using the Monterey Bay Aquarium's "Seafood WATCH" guidelines when purchasing fish
- Serving hormone- and antibiotic-free milk
- Serving filtered water, flavored with fresh fruit essence, to reduce the use of bottled water
- Conserving resources by using bulk-packed condiments instead of individual packets
- Conserving resources by using bulk-packed naturally, flavored filtered water instead of individually packed juices
- Using the Department of Sanitation's recycle program to its fullest
- Being mindful and proactive in reducing landfill waste by using biodegradable "green" paper products and eliminating Styrofoam
- Using "green" chemicals, which are 99.7% phosphate & phosphorus free. This means they are not dangerous to our water system and ocean life.
- Conserving water by having water-limiting faucets in kitchens
- Conserving energy by having air curtains on walk-in refrigerators & freezers
- Conserving energy by turning off equipment and lights in the kitchen when not in use
- Maintaining all kitchen equipment to ensure that it runs at maximum efficiency
- Replacing outdated equipment with more energy-efficient pieces during kitchen renovations
- Planting and maintaining indoor vegetable gardens, harvesting produce, and serving it in your lunchroom