



Is Your Food-Service Provider Truly Sustainable or Just Greenwashing? New Video Provides Three-Point Sustainability Checklist

Los Altos, CA (January 19, 2016) – Companies in the market for a food-service provider now have a tool to help them determine true sustainability. An [educational video](#) produced by the [National Association of College Auxiliary Services](#) helps to clarify what a truly sustainable provider looks like using a three-point “sustainability checklist.”

Sustainability is a quality that’s important to socially conscious individuals and companies. Because sustainable food is trending, many food providers have been quick to align with the trend and market themselves as “sustainable.” But with all the hype, it can be difficult to tell fact from fiction.

The new video features thought-leader Mary Clark Bartlett, CEO of [Epicurean Group](#), an on-site food-service management company headquartered in California’s Silicon Valley. Clark Bartlett, who has been a pioneer in the sustainable food-service industry for more than 20 years, says she wants to help companies identify what “sustainable food-service” really means.

According to Clark Bartlett, there are three things you can look for that will help you tell the difference between a food service provider that’s sustainable, and one that’s just greenwashing. First, look for local, seasonal menus instead of institutional cycle menus. Second, watch out for processed foods – sustainable food should be made from scratch. Third, seek transparent, honest purchasing practices.

The video was shot on location at [Dominican University of California](#), which is served by Epicurean Group. Dominican University Dean of Students Dr. Paul Raccanello says, “These days, students are aware of environmental issues, educated about sustainability and concerned about social responsibility. They make choices based on a school or company’s commitment to these issues. For these reasons, we put our trust in Epicurean Group.”

“Identifying what’s truly sustainable can be confusing and we hope this short video will be an effective screening tool,” says Clark Bartlett. “Sustainable food is nutritious food. It supports the local community and promotes a healthy environment. It’s an important consideration for socially and environmentally conscious companies and one that deserves attention.”

Epicurean Group is an independent food-service management company, that provides restaurant and catering services to corporations, educational campuses, and fine arts facilities throughout Northern California. Epicurean Group is committed to socially responsible and environmentally sustainable business practices.

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