



How a Large Food Service Company Can Collaborate to Make Change



Who We Are

Compass Group, North America

- \$10 Billion Revenue
- 175,000 Associates

Compass Group, Global

- \$22 Billion Revenue Worldwide
- 9th Largest Employer in the World
- Over 400,000 Associates
- Operating in 50 Countries

Our global coverage allows us to serve you wherever you are while remaining locally focused on your business needs





You May Recognize Us...



MedStar Health





2010 CSR Accomplishments





2010 CSR Accomplishments (cont'd)

rBGH-Free Milk

Recombinant bovine growth hormone, or rBGH, is injected into dairy cows to artificially increase their milk production. Milk labeled "rBGH-Free" is produced by dairy cows that never received injections of this hormone.



Boston Medical Center

Lynn Larsen, RD, LDN - Clinical Nutrition Manager



Signers of the Healthy Food in Healthcare

Food Service Contractor Pledge



Morrison Takes a Stand for Healthy Food in Healthcare



As a role model in healthcare food and nutrition services, Morrison Management Specialists has extended our commitment to nutritious sustainable food by becoming the first major national food service company to take the Health Care Without Harm (HCWH) "Healthy Food in Health Care Food Service Contractor Pledge."

Health Care Without Harm is an international coalition of hospitals and healthcare systems that are working to make the healthcare system more sustainable, while promoting the health of people and the environment. Jamie Harvie, Coordinator of HCWH's Healthy Food in Health Care Initiative, said, "When a leader like Morrison pledges their support for sustainable food service practices, it sends a message to the rest of the industry. We're thrilled that a top organization is taking the initiative to sign the pledge and further their commitment to the thousands of guests they serve each day."

What does this mean for our clients?

1) By signing this pledge, we further support our client hospitals' interest in providing local sustainable food as well as educate, track and report their progress on the adoption of socially responsible food practices.

Scott MacLellan, CEO, said, "By signing this promise, we are raising the bar. We will continue to be conscious of what we buy and serve. Our industry needs to pay closer attention to the food we purchase, how it's harvested and how it affects our society's health and well-being. We'll also continue to align ourselves with organizations that care about the same practices we believe in at Morrison."

2) By supporting the pledge, Morrison is expanding its already deep cultural commitment to provide nutritious, delicious food choices in a responsible manner to hospital patients, visitors, staff and the community.



What is Morrison already doing to help the environment?

Morrison has many environmentally conscious practices currently in place:

- Purchasing only cage-free shell eggs where possible to promote the humane treatment of animals.
- Being committed to serving only dairy that is free of antibiotics and recombinant Bovine Growth Hormone (rBGH) whenever possible.
- Serving poultry, turkey and pork produced without medically important non-therapeutic antibiotics.
- Being committed to protecting the threatened global fish supply. In collaboration with the Monterey Bay Aquarium Seafood Watch program, Morrison is part of a landmark purchasing policy that removed more than 1 million lbs. of unsustainable wild Atlantic Cod annually from its menus as of February 2009.
- Diligently working with the aquaculture supply chain industry and the Environmental Defense Fund to pursue the development of stricter and safer production standards, especially for farmed salmon and shrimp.

- Has set a goal to remove 60 percent, representing 165,000 lbs., of unsustainable farmed salmon from menus by 2010.
- Continues to expand the use of local produce raised within a 150-mile radius of where the food will be served and purchases foods in season from farmers, artisans or small processors.
- Providing natural, local and/or Certified Organic offerings in its retail operations.
- Eliminating artificial trans fats from cooking oils, margarines and other spreads and works diligently with its suppliers to promote reformulation of snacks, baked goods and other products that are served in order to meet the American Heart Association guidelines of decreasing trans fat without increasing saturated fats.
- Helping Americans tackle the challenge of adult obesity by offering smaller portion alternatives.

In addition to Weight Watchers® and Balanced Choices, what other healthy concepts can our client and customers look forward to?

Recently, Morrison debuted "Flavors 450", an innovative concept that offers simple, flavorful choices, each under 450 calories. Crafted by renowned Chef Cary Neff in collaboration with our Corporate Executive Chefs, the menu has more than 60 rotating recipes that incorporate natural foods low in fat and calories and emphasize the goodness of whole grains, lean proteins, low-fat dairy products and seasonal produce. By taking into account the nutritional value of food and incorporating ingredients with health benefits, we are creating dishes that have therapeutic benefits and help address health issues such as diabetes, high cholesterol and digestive problems.

For questions contact your Regional Corporate Executive Chef or [Lenny Scranton](#), Vice President Culinary, via email.



Sustainable Efforts:

The Green Committee

A screenshot of a web browser displaying the BMC Green Committee website. The browser's address bar shows 'http://internal.bmc.org/green'. The website has a green header with the BMC Green Committee logo and the tagline 'CAREING FOR THE ENVIRONMENT'. The main content area features a large green box with white text and statistics. To the left, there's a 'Resources' sidebar with a list of links. To the right, there's a 'Mission Statement' and a list of committee members. The browser's taskbar at the bottom shows several open applications like Microsoft Word and Outlook.

BMC GREEN COMMITTEE
CAREING FOR THE ENVIRONMENT

From 1/1/2011 to 5/31/2011
**Boston Medical Center's
Recycling Program with Save That Stuff has saved**

2,719 Adult Trees	1,498 Cubic Yards of Landfill Space	783,768 Kilowatts of Electricity or 461 Barrels of Oil
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And reduced your Carbon Footprint by
158 Metric Tons of Carbon Equivalent
Which is equal to removing 12x Cars from the roadway each year

Resources

- BMC 2010 Carbon Footprint
- BMC Environmental Principles
- Healthcare Green Guide
- Recycling
- Food Services
- Energy Efficiency
- Transportation
- Hazardous Waste

Mission Statement

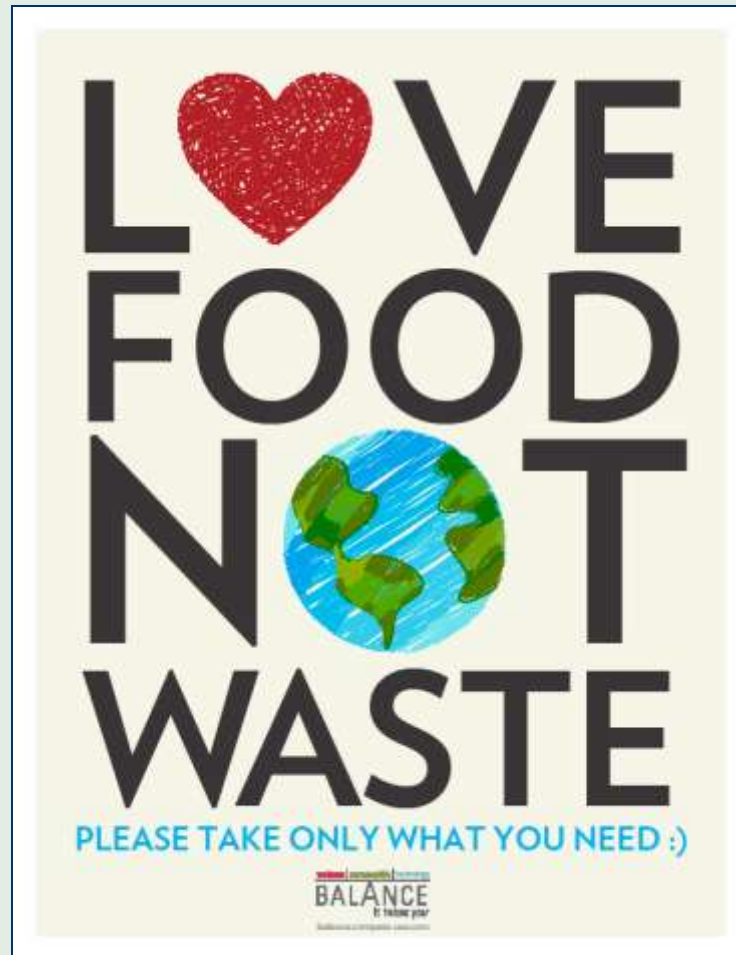
BMC Green Committee:

- David Haffner, Chair
- Arlyn Adams
- Barry Fineberg
- Deborah Ford
- Emma Hastings
- Deborah Haerl
- Nazreen Lary
- Lynn Larsen
- Gretchen Moss
- Steve Weintraub
- Sean Rafferty
- David Rini
- John Shields
- Eva Shin
- Jerry Suberiel
- Wil Ying Teo
- Jessica Vernetich
- Laray Wallace
- Bob Schmidt

Compass Waste Reduction



The United States is the #1 trash-producing country in the world at 1,609 lbs per person per year.



Recycling



STEPS Packaging Program



steps to a smaller footprint

Waste Not...

We're working to reduce the impact of the packaging we use, but using less is best.

Please take only what you need.

steps to a smaller footprint

RECYCLE TRASH COMPOST

steps to a smaller footprint

Did you know?

Your café is now greener!

Our new packaging and service ware is made from plants.



steps to a smaller footprint

RECYCLE TRASH COMPOST

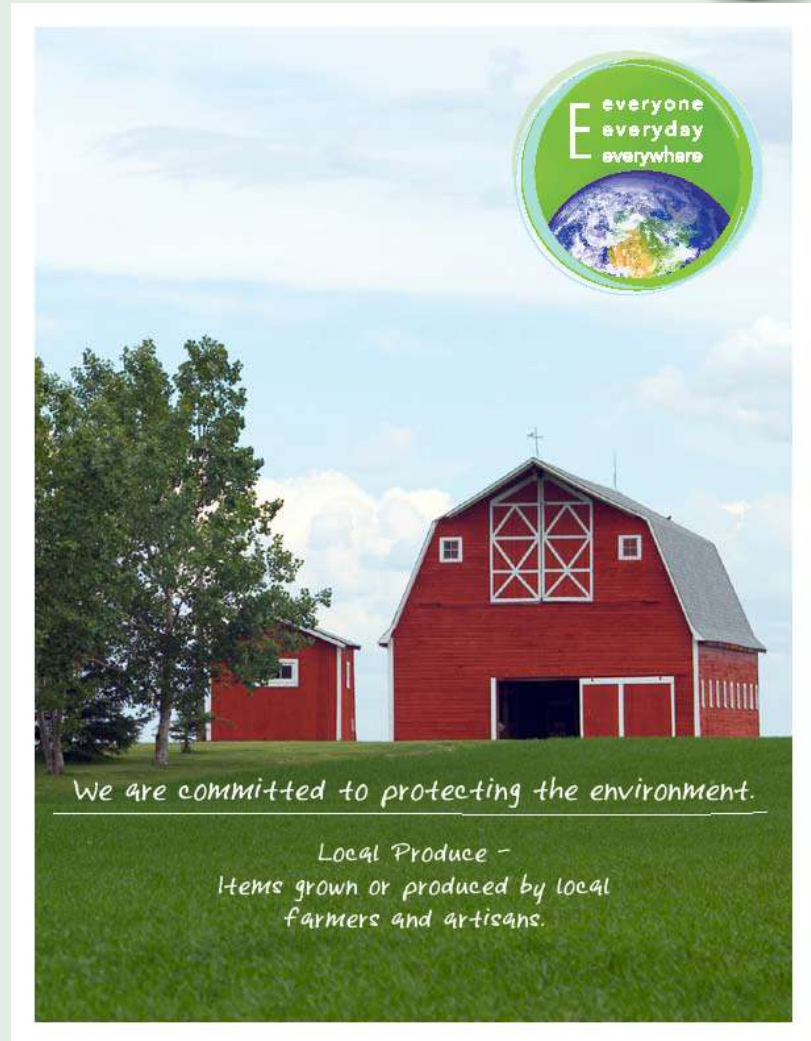
Retail Green Initiatives



Think Global, Buy Local



Goal of developing
partnerships with
2,013 American
family farms by
the year 2013.



Sustainable Purchasing Requirements



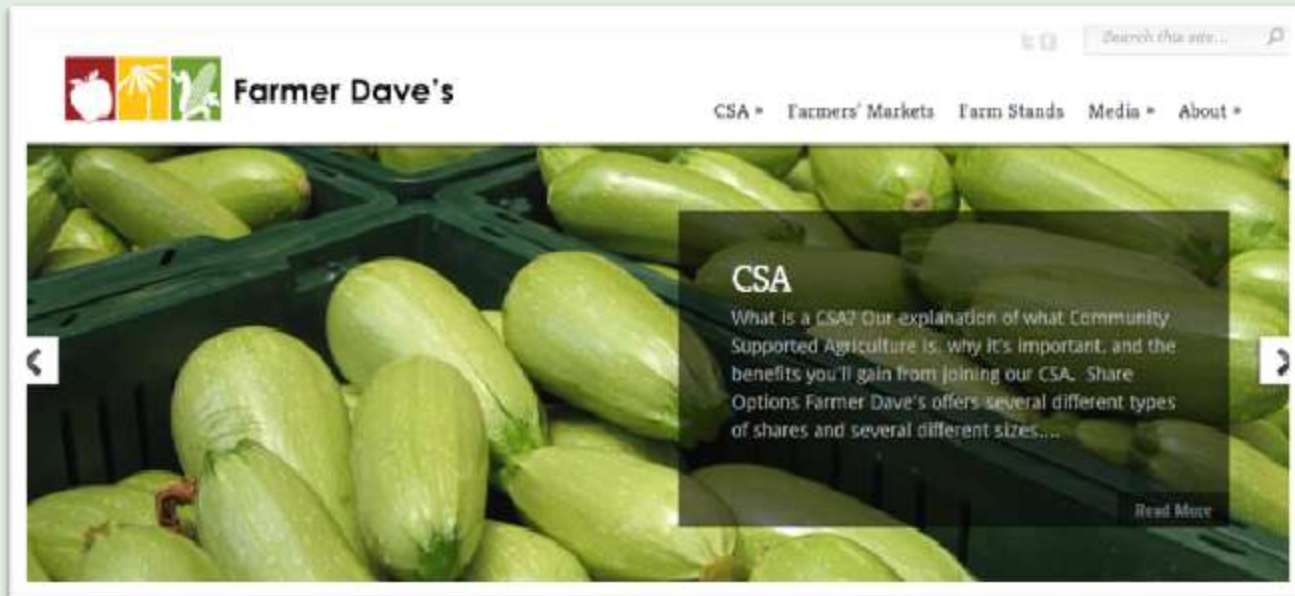
- ◉ Partner with a third party NGO
- ◉ Scalable in Volume
- ◉ Product Safety
- ◉ Price Point
- ◉ Client and Customer Needs

Sustainable Purchasing



BMC Farmer's Market

Fridays 11:30am-2:30pm beginning June 17



Fresh Fruits and Vegetables organically and sustainably grown

EBT, WIC, and Senior Farmers' Market Coupons Accepted
Open Rain or Shine

The Nutrition Resource Center



Saint Vincent Hospital

Amanda McLoughlin, Operations Manager for Framingham Union Hospital



Trim Trax



The TRIM TRAX Process El proceso TRIM TRAX



1. Collect food waste in the container
1. Acumule los desperdicios alimenticios en el recipiente.



2. Record the volume before you ...
2. Apunte la cantidad que ve ...



3. ... Empty into the green FOOD WASTE trash can
3. ... Vacíelo en el recipiente verde para Desperdicios Alimenticios (inglés, "Food-Waste")

*Be aware of waste. Sea consciente de los desperdicios.
Trim it with Trim Trax! ¡Redúzquelo con Trim Trax!*



How to use Trim Trax

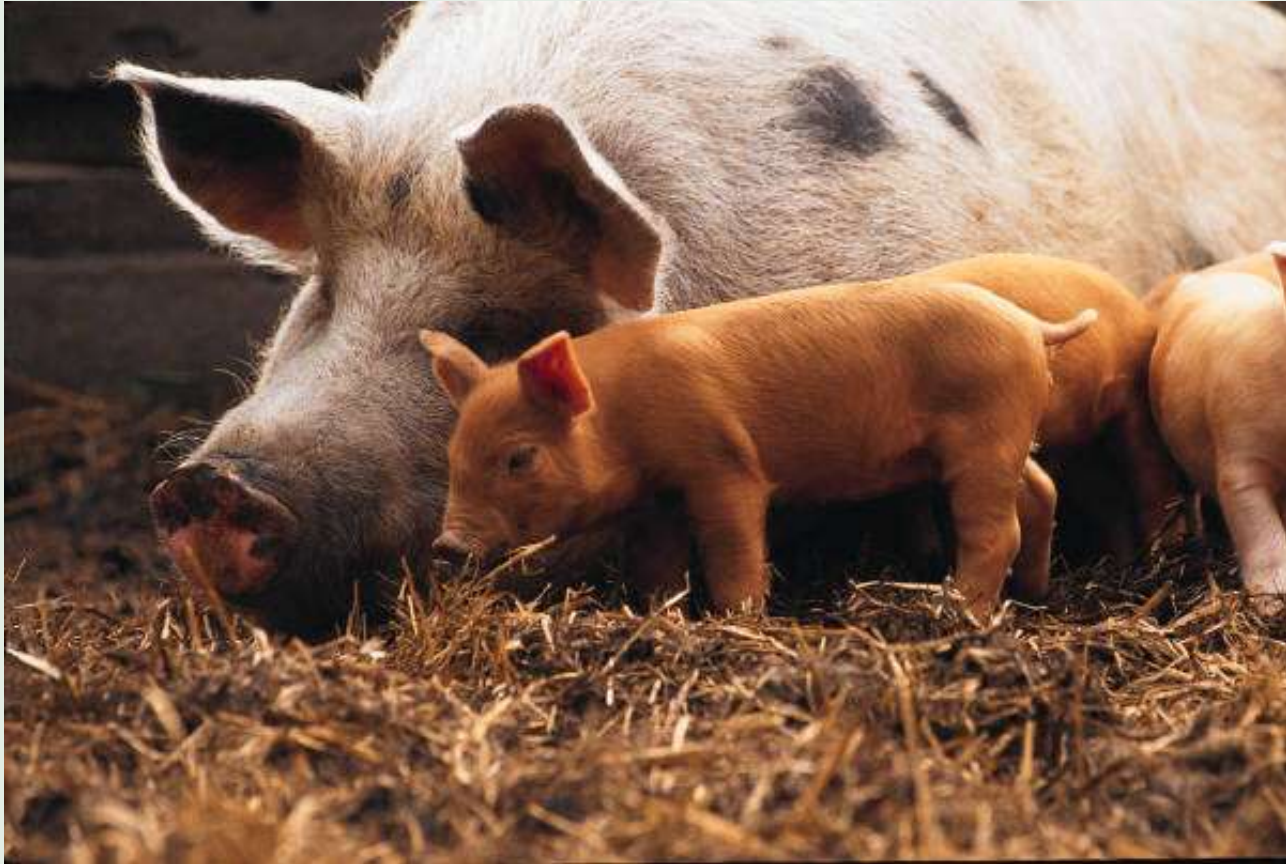


TrimTrax at Saint Vincent's Hospital



Tyde Brook Farm

Holden, MA



Saint Vincent Hospital

Community Supported Agriculture Program



A large graphic with a background of a green field and a red barn. The text "EAT LOCAL" is written in large, white, bold letters. Below it, "get closer to your food" is written in a smaller, white font. A central white box contains the text "Featuring Produce from Many Hand Organic Farm" in a black serif font. At the bottom right, there is a logo for "BALANCE" with the tagline "It takes you" and the words "wellness | sustainability | humanity" above it.

Saint Vincent Hospital

Northeast Farmer's Association





The Team at FUH and LMH

- Amanda McLoughlin- amanda.mcloughlin@mwmc.com
- Addie Gibson- adelaida.gibson@mwmc.com



Metrowest Medical Center

Addie Gibson, Operations Manager for Support Services



Sustainable Efforts

Three green square icons with rounded corners and a white paper-like effect at the bottom-left corner. The first icon contains a white recycling symbol. The second icon contains a white stylized plant with three leaves. The third icon contains a white stylized leaf.

GOING GREEN

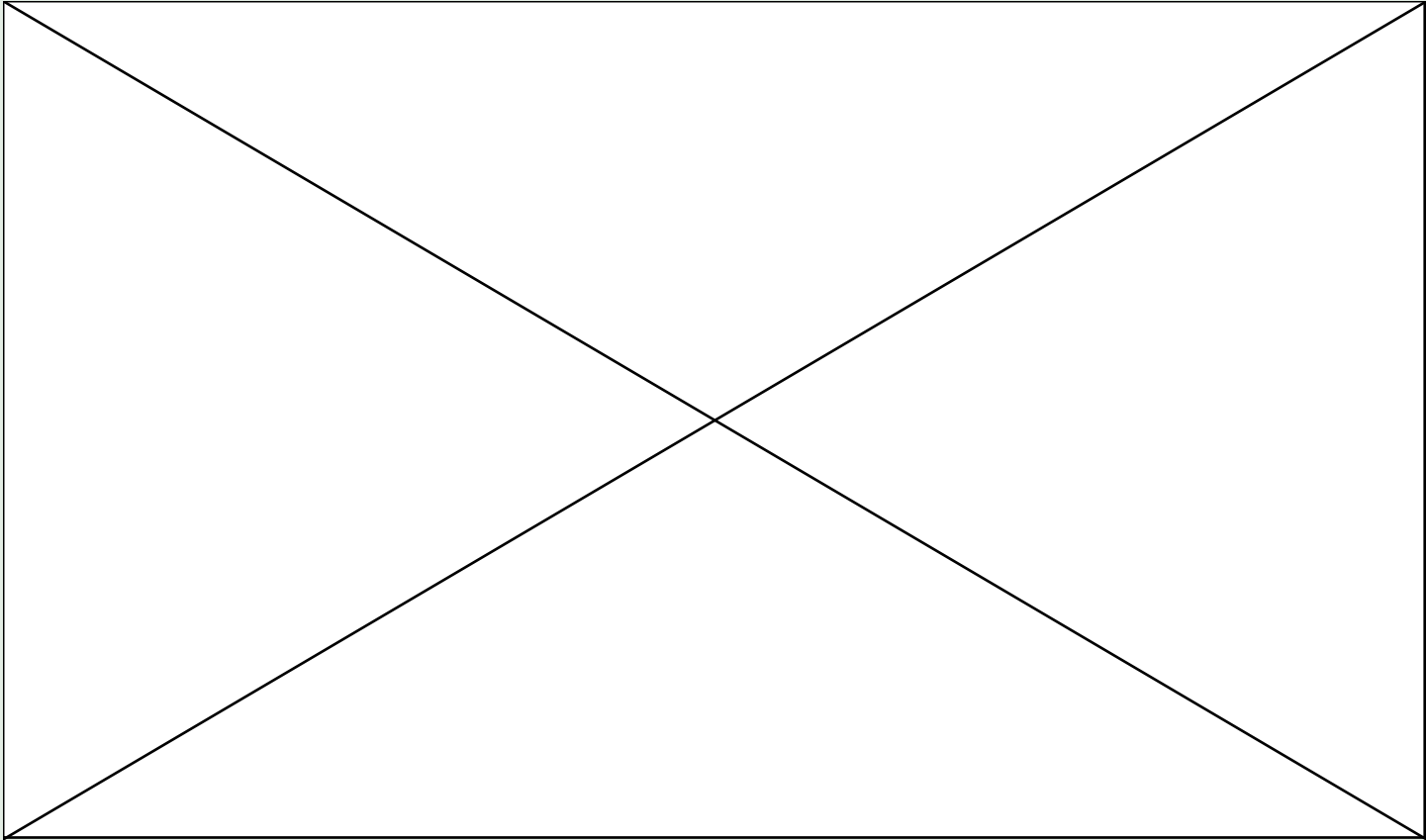
JOIN OUR TEAM

MetroWest Medical Center

The Green Team CleanMed 2011



The initiatives for MetroWest Medical Center



Be A Flexitarian Challenge



be a flexitarian
it's simple.
once a week,
skip meat.



 Find us on
Facebook
"Be a Flexitarian"

**We've got
to stop
MEATing
like this.**

Be a Flexitarian.
It's simple.
Once a week,
skip meat.



 Find us on
Facebook
"Be a Flexitarian"

Meat Reduction for Retail



flex·i·tar·i·an | fɛks.uh.TAYR.ēs.un | n.
someone who actively integrates meatless meals
into his or her diet.

Be a Flexitarian.
It's simple.
Once a week,
skip meat.

 Find us on
Facebook
flexitarian

Learned Pond Cafeteria

**Now we get
Mondays off!**



MEATLESS MONDAY
One day a week, cut out meat.

Meat Reduction for Patients



Sample Menu for Patient Services

Sunday

Denver Style Scrambled Eggs
Served with Oatmeal and an English Muffin

Monday

Orange Scented French Toast
Served with Maple Syrup and Oatmeal

Tuesday

Egg and Cheese Croissant
Served with Breakfast Potatoes

Wednesday

Blueberry Pancakes
Served with Maple Syrup and Oatmeal

Thursday

Home-style Scrambled Eggs
Served with O'Brien Potatoes and an
English

Friday

Egg Dipped Waffle with Strawberries
Served with Oatmeal

Saturday

Cheese Omelet
Served with a Bagel

MetroWest Fruit & Veggie Challenge!



Health
for Life

Want to lower
your blood
pressure?



Count to eight.

To win the contest, your team will need to check blood pressure levels and also eat the most fruit and vegetables. Here are eight foods that will most help you lower blood pressure...

1. Legumes
2. Pumpkin Seeds
3. Bran Cereal
4. Brazil Nuts
5. Sweet & White Potatoes
6. Beet Greens
7. Skim Milk & Yogurt
8. Dark Chocolate



Current Initiatives for MetroWest



Compass Earth Day Celebration

