**FAIRLY TRADED**

We choose fair trade certified products because they empower workers and their communities.

Farmers have a voice in how their workplaces run.

Fair trade supports sustainable practices that minimize our carbon footprint.

**ON CAMPUS:** EQUAL EXCHANGE COFFEE

All products are economically just, environmentally sound, and 100% fairly traded.

---

**REGIONAL**

We regionally source most of our ingredients.

A shorter time from harvest to plate means better tasting and fresher food.

Food travels fewer miles to get to BC which reduces GHG emissions.

**ON CAMPUS:** APPLES, CARROTS & SWEET POTATOES

Local farms provide Corcoran’s apples, carrots, and sweet potatoes.

---

**EQUITABLE**

We believe in taking care of our employees, students, and community members.

All of our employees are given competitive, fair wages and benefits.

Equitable practices lead to a happy and healthy work environment.

**ON CAMPUS:** EVERY BITE COUNTS

Student volunteers prepare leftovers every night for donation in the Greater Boston area.

---

**SUSTAINABLE**

We track our leftover food each night in order to reduce waste.

We buy food that is regional, seasonal, & environmentally friendly.

We partner with environmentally and socially responsible companies.

**ON CAMPUS:** THE LOFT @ ADDIE’S

Providing students with food from local and sustainable sources since 2008.

---

**HEALTHY**

We encourage healthy and balanced eating habits.

We provide allergen and gluten free options at all of our dining halls.

Staff nutritionists are available to help students make informed choices about their diets.

**ON CAMPUS:** MENUS OF CHANGE

BC is part of a university research collaborative encouraging healthy, sustainable & delicious food choices.