

Did You Know?

At Heathwood Hall we have implemented many progressive and innovative practices that embody a healthy, safe, and sustainable dining lifestyle.

- We offer whole grains as options on our salad bars and as side dishes on the hot line.
- We feature organic, local, and Fair Trade fruits and vegetables as availability & pricing allow.
- We offer a wide variety of breads, including whole grain options.
- Our soup bases are low-sodium and do not contain Monosodium Glutamate (MSG).
- We purchase meats graded “choice” or higher. Our turkey and roast beef are nitrate free and roasted in house. Our ham is low sodium and all products are free of Monosodium Glutamate (MSG), fillers and gluten.
- Campus gardens are used as a resource for food and herbs, as well as sustainability programming and nutrition education.
- We offer napkins made from 100% recycled materials.
- We survey students for feedback on their dining experience to better serve the community.
- We offer a variety of fresh fruits and vegetables daily. Items are local and organic as availability permits.