

Did You Know?

At Rye Country Day School we have implemented many progressive and innovative practices that embody a healthy, safe, and sustainable dining lifestyle.

- We prepare our foods from whole, fresh ingredients; limiting the use of processed foods and avoiding products containing artificial colors, flavors, preservatives, and high levels of sodium.
- We offer napkins made from 100% recycled materials.
- We use china and stainless steel flatware to reduce paper and plastic consumption.
- We recycle all cardboard, glass, plastic and metal packaging used in food production.
- We feature organic, local, and Fair Trade fruits and vegetables as availability & pricing allow.
- As an environmental initiative, kitchen grease is picked up and recycled into biodiesel.
- We use cleaning products which contain less packaging and are significantly less toxic to the environment than conventional chemicals.
- Our faucets are equipped with water flow restrictors that reduce water usage throughout the kitchen.
- We use highly efficient florescent bulbs, and we power-down our cooking and cleaning equipment when not in use.

