

Did You Know?

At Summit 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 only serve chicken and turkey that have been produced with the restricted use of antibiotics.
- 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.
- We serve only cage-free shell eggs.
- We recycle all cardboard, glass, plastic and metal packaging used in food production.
- We offer napkins made from 100% recycled materials.
- Our cold cups are made entirely from a cornstarch-derived plastic that does not contribute to greenhouse gas emissions.
- We use cleaning products which contain less packaging and are significantly less toxic to the environment than conventional chemicals.
- We use china and stainless steel flatware to reduce paper and plastic consumption.
- Campus gardens are used as a resource for food and herbs, as well as sustainability programming and nutrition education.