

Arianna Cooper

New York University

Essay:

At NYU Eats, we have the privilege of feeding thousands within the New York University community. Food is not only our core competency but also our passion, and we strive to ensure that our services meet the highest standards of quality and sustainability. As part of our commitment to sustainability, NYU Eats works diligently to minimize waste, conserve water and electricity, and encourage the purchasing of seasonal and locally sourced produce. Additionally, we actively educate the community on sustainable practices, with a key focus on creating a greener campus.

A cornerstone of our sustainability efforts is our participation in the NYC Plant-powered Food Challenge (PPFC) and the Coolfood Pledge. Starting in Fall 2024, NYU Dining officially joined the Mayor's Office of Food Policy's NYC Plant-powered Food Challenge. This voluntary leadership initiative challenges NYC's private sector to reduce food-related carbon emissions and build a more sustainable food system in the city. As part of our pledge, we are committed to a 25% reduction in food-related carbon emissions by 2030 through the incorporation of plant-powered foods into our menus. This initiative builds upon our participation in the Coolfood Pledge, which we signed in 2020. Our efforts have already shown progress, with a decrease in our absolute total food-related carbon emissions from -2.54% in 2023 to -8.16% in 2024, and a reduction in our relative carbon emissions (kg CO<sub>2</sub>e per 1,000 kcal) from -11.40% in 2023 to -15.55% in 2024. Furthermore, we have made significant strides in our commitment to sustainability and ethical sourcing, with an increase in sustainably or ethically produced spending from 2.45% in 2023 to 3.71% in 2024, and a rise in plant-based product spending from 21.04% in 2023 to 23.52% in 2024.

These accomplishments are the result of several key programs launched in 2024 to further our sustainability goals.

#### National Seafood Month

During the month of October, we celebrated National Seafood Month and Campus Sustainability Month across our campus dining halls. Third North featured fish and chips, Shrimp fried rice bar at Innovate, White clam pizza, and New England clam chowder. Downstein featured shrimp paella, fish tacos. Jasper Kane Cafe in Brooklyn boasted their famous Seafood Boil. The success of our seafood takeover led to Seafood Fridays in our residential locations.

#### Station Takeovers + Turkey Burgers in Residential Locations + Reduced Beef Burger Size

To align with our commitment to reducing food-related carbon emissions and supporting the Coolfood Pledge and PPFC, we organized seven station takeovers and plant-based pop-up events. Highlights included the Earth Day Chefs Table at The Torch, the No Food Waste station showcase, and a Beyond Burger sampling pop-up at Kimmel. In addition, to further reduce our carbon footprint, we introduced monthly limited time offer turkey burgers at the grill stations and decreased the size of the patty from 4.2 oz to 3.5 oz at Downstein and Third North.

#### Plant-Forward Meal Kits

In the Spring semester of 2024 we launched a pop-up on Grubhub to order a Homemade Roasted Gnocchi with Mushrooms, White Beans, & Broccoli Meal Kit for Earth Month. This idea was proposed by a student employee from the Office of Sustainability during his senior year at NYU. NYU Eats directly collaborated with this student to bring his vision to reality. We sold 32 meal kits and students loved the step-by-step video where Chef Johnny shared tips and tricks on how to prepare each veggie and feel confident on making plant-forward recipes.

#### Plant-based Proteins of the Month

Starting in the fall of 2024, we began a series called Plant-based Proteins of the Month. The goal was to bring attention to the variety of plant-based proteins offered across campus. This coupled with our new high protein call out card assists students in selecting more plant-based offerings. This program has continued into 2025.

September 2024: Beans

October 2024: Lentils

November 2024: Tofu

#### Plant-based Food Festival

In Fall 2024, NYU Eats partnered with NYU's Office of Sustainability to host a teaching kitchen for the Plant-based Food Festival. The event attracted over 300 students, providing them with the opportunity to learn how to incorporate more plant-based recipes into their daily lives in a fun and accessible way.

Through these various programs, NYU Eats continues to demonstrate its commitment to sustainability, offering unique ways to incentivize students to try low-carbon meals, without giving up on nutritious, flavorful, and satisfying food choices that align with a more sustainable future.

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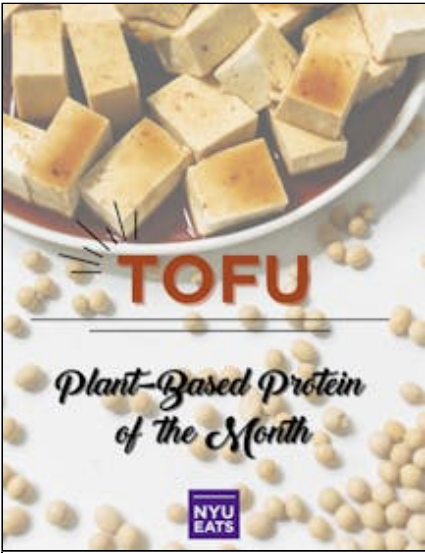


**SWEET HEAT BBQ TURKEY BURGER**

**REDUCE YOUR CARBON FOOTPRINT  
WITHOUT CUTTING OUT MEAT**

ADD YOUR LETTUCE AND TOMATO AT THE SALAD BAR

[Turkey Burger L...](#) 903 KiB



**TOFU**

*Plant-Based Protein  
of the Month*

NYU EATS

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[Sustainability at...](#) 4.7 MiB

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[Plant-based Virt...](#) 2.2 MiB

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[Earth Day Chef's...](#) 2.8 MiB



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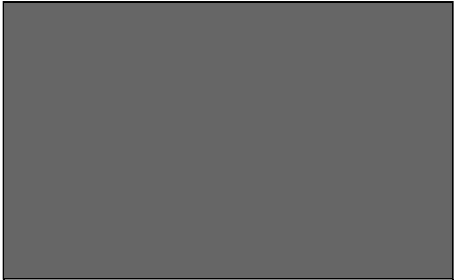
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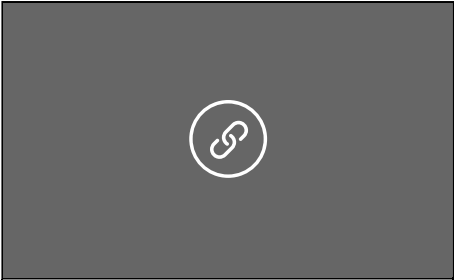


Plantbased Foo... 1.2 MiB



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Plant-Forward Meal Kit P...

<https://www.instagram.c...>



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