Did you know that 19 million pounds of plastic wind up in the ocean each year? Pitt Eats is doing our part with the Choose to Reuse program. Choose to Reuse by selecting an Ozzi reusable to-go container, BYO [Bag] at Market or skipping the straw at dining locations.

Pitt Eats is driving change from the inside out. We’re reducing waste at the source, partnering with Pitt’s Food Recovery Heroes, committed to raising awareness, and promoting solutions that positively impact the areas where we operate. Join us in April to celebrate our national holiday - Stop Food Waste Day!

We believe serving healthy and nutritious food provides a foundation for lifelong learning. We are proud to feed future leaders and understand the immense responsibility we have to nourish our guests’ minds and bodies. To support a well-balanced healthy lifestyle, we create programs that help our guests live life to the fullest. From sourcing our ingredients to preparing our menus, we keep health and wellness at the forefront of everything we do.

In partnership with Pitt Sustainability, we are committed to the following goals:

- **Support a local, fair, ecologically sound, and humane food system** by expanding the Real Food Challenge across campus to serve 25% Real Food by 2025.
- **Serve 50% of to-go meals and beverages in reusable containers** by 2023.
- **Serve meals that put plants of the center of the plate** by decreasing the amount of animal-derived products sold by 25% by 2023.
- **Expand food waste composting** 25% by 2033.
- **Reduce food waste by 25%** by 2030.

**REDUCING PLASTICS**

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We hire students at all locations! Positions include cashiers, baristas, and servers. Enjoy flexible scheduling and hours, free meals with each shift, opportunities for scholarships after one semester, and competitive wages; working on campus has its perks!

We also offer internships in marketing, finance, human resources, sustainability, culinary, and dietetics. No experience is necessary!

Email diningjobs@pitt.edu for more information or scan the QR Code on back.

**REDUCING Food Insecurity**

Nearly 40% of all college students are struggling with food security. Food insecurity impacts students in all college and university settings, even those who have access memberships to the foodrecovery, Pitt’s Food Recovery Heroes. To counter this issue, Pitt Eats partners with Sharing Excess, where on a designated day each semester, you can donate a meal and dining dollars each semester. In addition, 5% of all proceeds from True Burger & Smokeland BBQ go to supporting your fellow Panthers in need!

**EMPLOYMENT Opportunities**

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If you have food allergies, sensitivities, and/or intolerances create an Allergen ID card on our site or at your smartphone wallet. This will create a digital ID card that can be printed or uploaded to a digital ID card that can be used for hot meals and grab and go. Use your Allergen ID card to privately inform our staff at any dining location of your dietary needs.

Our Kosher program is located in the Market at Cathedral of Learning and Forbes Street Market. Our Kosher program is under the supervision of Rabbi Moish Tombosky, Mashgiach, Harabbanim of Pittsburgh who oversees food production, ensures that requirements are maintained, and provides a Full-Time Halal Halal-certified professionals are available at all campus locations such as Pom & Honey, True Burger, PA Tacos, The Eatery, and The Perch.

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Cathedral of Learning 
Forbes Street Market
#CathedralOfLearning
#ForbesStreetMarket

SO MANY BENEFITS!

<table>
<thead>
<tr>
<th>Membership</th>
<th>Benefits</th>
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<tbody>
<tr>
<td>Unlimited</td>
<td>Access to The Eatery, The Perch, and all campus restaurants with a Meal Swap + 10% discount when using Dining Dollars</td>
</tr>
<tr>
<td>10 Flex Swaps</td>
<td>Unlimited access to The Eatery, The Perch, and all campus restaurants with a Meal Swap + $150 Dining Dollars</td>
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<tr>
<td>1,000 Dining Dollars</td>
<td>Unlimited access to The Eatery, The Perch, and all campus restaurants with a Meal Swap + $300 Dining Dollars</td>
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<tr>
<td>3,030 Meal Swaps</td>
<td>Unlimited access to The Eatery, The Perch, and all campus restaurants with a Meal Swap + $500 Dining Dollars</td>
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<tr>
<td>2,035 Meal Swaps</td>
<td>Unlimited access to The Eatery, The Perch, and all campus restaurants with a Meal Swap + $750 Dining Dollars</td>
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For more information, please visit DineOnCampus.com/PITT to learn how to sign up!