Hello, we see you are using Firefox to view this website. In order to view background videos on several pages, please enable "Autoplay" for this site.

To do so, click the Autoplay icon right next to the field for entering website addresses, and select "Allow Audio and Video" (see screenshot above).

This will allow this site to play all background videos, but will not affect any other websites. You will need to refresh your browser for the setting to take effect.

Once you dismiss this message, it will not be shown again.

**R&DE Sustainability Awards**
R&DE Sustainability Awards

R&DE’s list of sustainability awards from reputable organizations and institutional partners worldwide and through the years reflects our commitment to lead sustainability efforts at Stanford and our strong partnership with Sustainable Stanford, aligned with senior leadership’s long-term sustainability goals.

2021

**Food Inspiration Magazine**
Sophie Egan on Sea Vegetables and Conscious Eating. [October 5, 2021](#)

**Stanford News**
Reducing campus emissions focus of new Stanford program. [August 20, 2021](#)
Stanford Today
R&DE Stanford Dining advances sustainability effort. April 2021

2019

APPA, Sustainability Innovation Award, to R&DE for utility data management, and green cleaning and internship programs
https://www.appa.org/sustainability-innovation-award/
/rde-receives-2019-sustainability-innovation-award
AASHE Stars
2019 Platinum Rating
R&DE Stanford Dining

Campus Dining Today
The Bold Sustainability Vision of One Plate, One Planet: How R&DE Stanford Dining is Driving Climate Action and Equitable Procurement. 2019

Good Egg Award, for R&DE Stanford Dining's cage-free purchasing program

https://www.compassioninfoodbusiness.com/awards/good-egg-award/
World Resource Institute’s Better Buying Lab, membership to R&DE
Stanford Dining
https://www.wri.org/our-work/project/better-buying-lab
Peta2 Dean's List, for R&DE Stanford Dining's vegan options
US Department of Energy Smart Energy Analytics Campaign, for R&DE's utility management

California Higher Education Sustainability Conference Best Practice Award, for R&DE's Green Cleaning Program

2017
Silicon Valley Water Conservation Water Award, to R&DE for Greenscape Management
Smart Catch designation, by the James Beard Foundation, to R&DE Stanford Dining
for the commitment to sustainable seafood purchasing program as of 2017

https://www.jamesbeard.org/smart-catch

2016
World Resource Institute’s Better Buying Lab, membership to R&DE Stanford Dining
https://www.wri.org/our-work/project/better-buying-lab

Hobart Center for Food Sustainability Grant, to R&DE Stanford Dining for being the most innovative and best-executed foodservice sustainability organization of the year, 2015
https://www.food-management.com/archive/hobart-center-foodservice-sustainability-will-award-5000-grant-individual-or-company-most-in

Menus of Change University Research Collaborative Co-Founder, R&DE, with the Culinary Institute of America
https://www.ciachef.edu/mcurc-release/
Peta(2)'s favorite vegan-friendly college, R&DE
https://collegereportcard.peta.org/college/stanford-university/

REAL Certification, to R&DE Stanford Dining for its use of nutrition and sustainability best practices
United States Healthful Food Council Certification as a Responsible Epicurean and Agricultural Leadership (REAL) restaurant, to R&DE Stanford Dining for its use of nutrition and sustainability best practices


Hobart Center for Food Sustainability Grant, to R&DE Stanford Dining for being the most innovative and best-executed foodservice sustainability organization of the year

https://www.food-management.com/archive/hobart-center-foodservice-sustainability-will-award-5000-grant-individual-or-company-most-in/dining/news-and-awards
2012

Stanford University is Nation’s First REAL Certified Campus Dining Program

Eat REAL and U.S. Healthful Food Council recognized Stanford University as the first campus dining program in the country to be Responsible Epicurean and Agricultural Leadership (REAL) Certified for its use of nutrition and sustainability best practices.
Modeled after the LEED green building program, REAL is the nationally recognized mark of excellence for food and foodservice operators committed to holistic nutrition and environmental stewardship.

National Association of College and University Food Services (NACUFS) Sustainability Silver Award,
to R&DE Stanford Dining for the Sustainable Food Program
https://www.nacufs.org/Awards/SustainabilityAwards
https://issuu.com/nacufs/docs/cdtspringsummer13

2008 and 2007
Sustainable Endowments Institute College Sustainability Report Card - A Grade,
to R&DE for Food and Recycling

2007

**Acterra Business Environmental Award for Sustainability, R&DE Stanford Dining**
https://www.food-management.com/onsite-leaders/stanford-way

**Green Restaurant Association Four-Star Certification,**
to R&DE Stanford Dining’s Florence Moore Dining Hall
https://fesmag.com/topics/project-profiles/facility-design-project-of-the-month/12482-florence-moore-hall-kitchen-and-servery-at-stanford-university,-palo-
U.S. Congress Special Recognition in Sustainability, R&DE Stanford Dining

2006

PG&E Award for Leadership in Applying Green Building Design, R&DE Stanford Dining

2004
Learn more about other R&DE awards in the areas of programming and operations.

/awards

Stanford Dining Awards
/dining/news-and-awards

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