

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.

2023

California Resource Recovery Association Outstanding Waste Prevention Award for Cardinal Clean

[August 21st, 2023](#)

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 | News

Stanford Today

R&DE Stanford Dining advances sustainability effort. [April 2021](#)

Stanford | Today

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/>



AASHE Stars

2019 Platinum Rating
R&DE Stanford Dining



stars[®]
a program of aashe

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](#)

CAMPUS DINING
Today

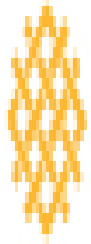
The magazine of the
National Association of College &
University Food Services

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

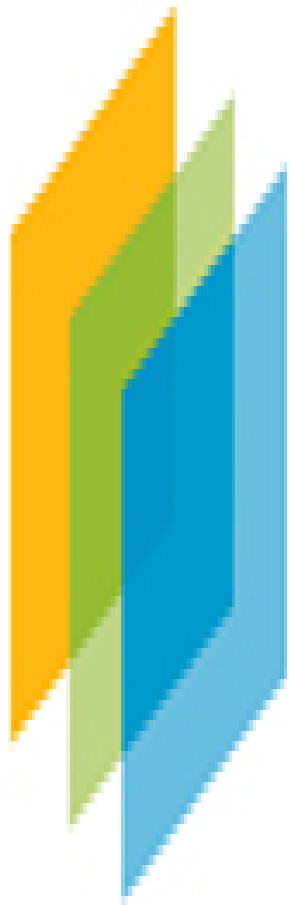
COMPASSION
in world farming 

**World Resource Institute's Better Buying Lab, membership to R&DE
Stanford Dining**

<https://www.wri.org/our-work/project/better-buying-lab>



WORLD RESOURCES INSTITUTE



BETTER
BUYING
LAB

Peta2 Dean's List, for R&DE Stanford Dining's vegan options

<https://reports.aashe.org/institutions/stanford-university-ca/report/2019-02-22/OP/food-dining/OP-8/>



2018

**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**



SILICON VALLEY
WATER CONSERVATION
AWARDS

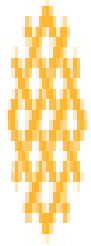
**Smart Catch designation, by the James Beard Foundation, to R&DE
Stanford Dining**

for the commitment to sustainable seafood purchasing program as of 2017

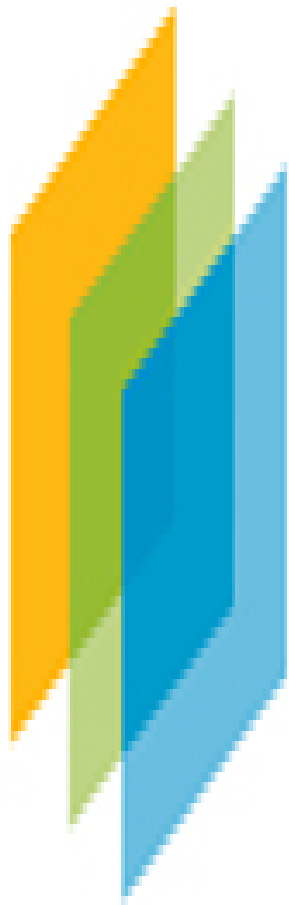
JamesBeard
GOOD FOOD FOR GOOD™
Foundation

**World Resource Institute's Better Buying Lab, membership to R&DE
Stanford Dining**

<https://www.wri.org/our-work/project/better-buying-lab>



WORLD RESOURCES INSTITUTE



BETTER
BUYING
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2015

**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

<https://www.stanforddaily.com/2015/09/17/stanford-becomes-first-u-s-campus-to-be-real-certified/>



UNITED STATES
HEALTHFUL
FOOD COUNCIL

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

<https://www.food-management.com/news-trends/stanford-first-college-get-real>



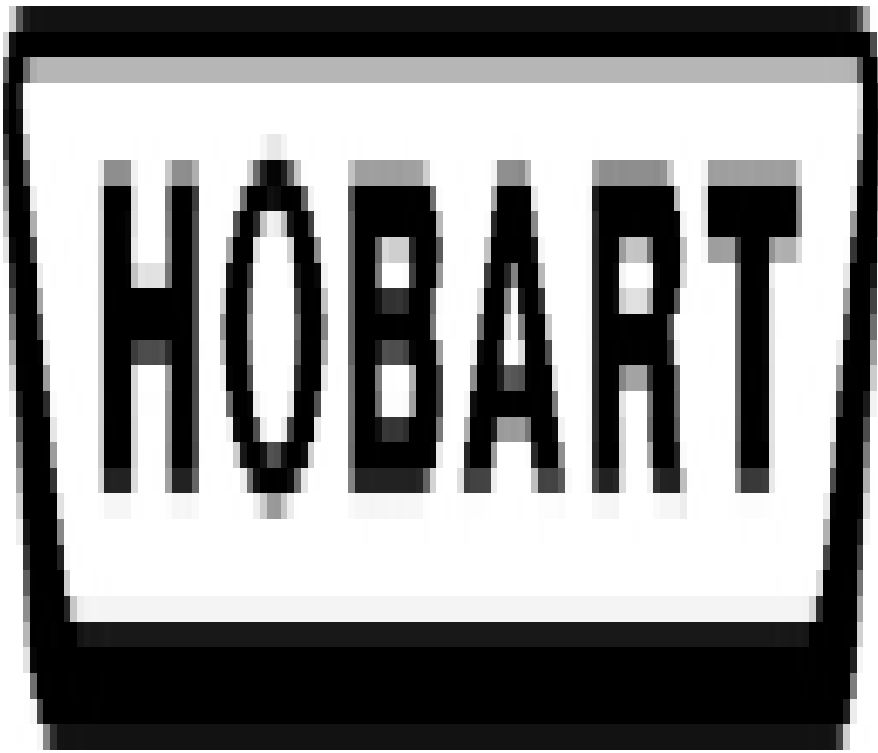
UNITED STATES

HEALTHFUL

FOOD COUNCIL

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>



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**



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://news.stanford.edu/news/2007/june20/dining-062007.html>

<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**



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

Certified Green Business, Santa Clara County, R&DE Stanford Dining



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