

Eric J. Foss  
Chairman, President and Chief Executive Officer, Aramark  
1101 Market Street  
Philadelphia, PA 19107

November 14, 2018

Dear Mr. Foss,

On behalf of our organizations' millions of members, we write to congratulate you on Aramark's recent launch of a plant-based culinary training curriculum and to ask your company to build on this initial step and make a company-wide commitment to reduce the greenhouse gas emissions from your most climate-intensive foods by at least 20 percent.

We are delighted that Aramark has focused on culinary training to advance plant-based food consumption. We understand that this effort includes a pilot program to train chefs in the preparation of innovative and delicious plant-based recipes, as well as development of a recipe bank of these recipes, and are excited by its potential to demonstrate the popularity and viability of plant-forward menus for many companies beyond yours. **We now ask Aramark to commit to at least a 20 percent reduction in greenhouse gas emissions from its most climate-intensive foods and ensure that this pilot effort results in a dietary shift for Aramark customers everywhere.**

Health experts are urging Americans to reduce consumption of animal products as a way to improve their health and shrink the climate footprint of the American diet. According to the scientific advisory panel to the 2015 Dietary Guidelines for Americans, a diet *'higher in plant-based foods ... and lower in animal-based foods is more health-promoting and is associated with lesser environmental impact.'* This recommendation is echoed by countless public health experts and organizations. Among them, Kaiser Permanente states, *"The future of health care will involve an evolution toward a paradigm where the prevention and treatment of diseases is centered not a pill or surgical procedure, but on another serving of fruits and vegetables."*

As Aramark is aware, climate change—fueled by greenhouse gas (GHG) emissions—also poses a grave threat to our health and planet. As companies work to reduce these dangerous emissions, too often they overlook the impact even small changes to their menus can have on their overall climate footprint. Producing the meat and livestock products we eat causes nearly 15% of global GHG emissions. Beef, for instance, is about 34 times more GHG-intensive as legumes like beans and lentils, pound for pound.

As a leading seller of meals in the United States, Aramark can champion healthier, animal-friendly, and environmentally protective menus by purchasing less meat, seafood, dairy, and eggs and more climate- and health-friendly produce and legumes. With rising consumer interest in plant-based foods, you can also offer your customers more of the plant-forward menu options they crave. To achieve this, we ask that you:

1. Commit to at least a 20% reduction in the GHG emissions associated with the most climate-intensive foods on your menus – meat, fish, seafood, dairy, and eggs – within the next two years by cutting purchases of these foods and replacing them with produce, legumes or whole grains.

2. Ensure successful implementation by adopting a program to train all your culinary staff in plant-based and plant-forward menu strategies, the environmental and health benefits of a shift towards featuring more plants on menus, as well as trends toward plant-forward dining in the food service industry.
3. Track and make public your progress towards this goal. First and foremost, this will require you to calculate the GHG baseline associated with your current menus, then determine the GHG emissions reductions achieved due to this program on a regular basis (e.g. every six months).

We also encourage Aramark to shift its procurement dollars toward meat and plant-based foods grown with sustainable production practices that reduce the use of toxic pesticides, foster soil health, and improve animal welfare as well as overall resiliency in our farming systems. These include, but are not limited to, eliminating the routine use of antibiotics, a shift that is critical to protect public health.

As Aramark works to implement this commitment to bringing plants to the center of the plate, our organizations will be eager to support your efforts. We are excited for the potential of this strategy to tackle climate change and improve the wellness of your customers. Thank you for your consideration of this request and please don't hesitate to reach out with any questions.

Sincerely,

A Well-Fed World  
Berkeley Animal Law Society  
Better Food Foundation  
Brain Food Garden Project  
Brighter Green  
Center for Biological Diversity  
Change Food  
Climate for Health  
Colorado Food Policy Network  
Community Food Advocates  
Compassion Action for Animals  
Conscious Kitchen  
CUNY Urban Food Policy Institute  
DC Greens  
EcoAmerica  
Elemental Impact  
Factor Farming Awareness Coalition  
Farm Animal Rights Movement  
Farm Forward  
Food and Water Watch  
Food Shift  
Franklin County Food Council  
Franklin County Local Food Council  
Friends of the Earth  
Garden School Foundation  
Gardens for Humanity  
Global Inheritance  
Green America  
Healthcare Without Harm

Humane League  
Humane Society of the United States  
Inhabit Earth  
Inspiration of Sedona  
Just Roots Inc.  
Kenai (Alaska) Local Food Connection  
Laurie M. Tisch Center for Food, Education & Policy, Program in Nutrition, Teachers College, Columbia University.  
Los Angeles Food Policy Council  
Mercy for Animals  
Mighty Earth  
Montgomery County Food Council  
Natural Resources Defense Council  
Nature Consortium  
New Orleans Food Policy Advisory Committee  
Oakland Food Policy Council  
Orange County Food Access Coalition  
Oxfam America  
Plant Pure Nation  
Planting Justice  
Powershift Network  
ProVeg International  
Real Food Challenge  
Real Food for Kids  
Reductarian Foundation  
Rhode Island Food Policy Council  
San Diego Food System Alliance  
Scatterseed Project  
Sierra Club  
Slow Food Chicago  
Slow Food International  
Slow Food Santa Cruz  
Slow Food US  
Sustainable Diets  
Sustainable Food Center  
The Greenbaum Foundation  
Turning Green  
U.S. Veg Corp  
University of Connecticut Rudd Center for Food Policy and Obesity  
Wayne County Food Council  
Women's Voices for the Earth

CC: Stephen I. Sadove, Patricia B. Morrison, Pierre-Olivier Beckers-Vieujant, Sanjeev K. Mehra, Calvin Darden, Daniel J. Heinrich, Richard W. Dreiling, Irene M. Esteves, Lisa G. Bisaccia