We strive to reduce the amount of animal protein on our hospital menus and serve the healthiest, most sustainably produced meat available in order to improve our community’s health.
YOUR BALANCED MENUS MEAL

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Industrial meat production typically relies on the use of antibiotics, hormones and polluted crowded conditions that together carry a high social cost. We are reducing meat and poultry on our menus to promote healthy eating habits and lower greenhouse gas emissions. We also prioritize serving sustainably produced foods that are more nutritious and support our local farmers and ranchers.

To Produce 1kg of Feedlot Meat Requires:

- 9 kg Grain
- 4
- 2

McMichael and Bambrick, Public Health Nutrition, 2007

BALANCED MENUS
Healthy Food, Improved Climate Footprint