



**Patricia Ziegenhorn-Erbach, MS, RD, LD, PHR**

**And**

**Christy Cook, B.A.**

Patricia Ziegenhorn-Erbach is a Graduate of Texas Christian University with B.S. Degrees in Nutrition and Journalism. She also received a M.S. Degree in Food Service Management from Murray State University. Patricia is a Past President of The Missouri Dietetic Association and a member of Georgia Organics, NACUFS, NACAS, K-12 and The University Food Service for 22 years.

Christy Cook grew up living on a small farm in southwest Georgia. Her family grew corn and peanuts along with hugh vegetable gardens with all the vegetable sthat were needed to can or freeze until the next growing season. They also raised cows, chickens and hogs that filled their dinner table. Growing up, Christy had no idea that she was living “sustainably” or how much that would impact her life and her eating decisions.

In her sustainability role for Sodexho, Christy creates sustainable dining programs and systems. She does this by traveling to college and university campuses to learn the culture and identity of the school by visiting with students, faculty and staff. With the information that she has learned, Christy then develops a sustainable dining program that fits with the needs of the school. Christy loves the work that she is doing with Sodexho because she is bale to connect her past of living on a small farm to her everyday work that benefits the communities in which we operate. Christy believes that her job is making great strides of integrating sustainability into everyday operations within Sodexho.

Christy is a member of Georgia Organics, the Community Food Security Coalition and she serves on the steering committee for the Atlanta Local Food Initiative and the Georgia Restaurant Association Chef’s Local, Sustainable and Green Roundtable. In Christy’s spare time, she loves to cook, enjoy good food and wine, read books and spend time at home relaxing.

## **Greening a College Campus**

A walk through of Emory's process on establishing and implementing sustainable food practices to become 75% local, sustainable/organic by the year 2015.

### **Learning Objectives**

1. Describe and define sustainable in a food service
2. Steps to implementation of a program
3. Define and locate local sources/geographical areas
4. Financial impact on foodservice

Georgia Dietetic Association  
1260 Winchester Parkway, Suite 205  
Smyrna, GA 30080-6546  
P: 770-433-9044  
F: 770-433-2907  
E: [info@gda-online.org](mailto:info@gda-online.org)  
[www.gda-online.org](http://www.gda-online.org)