



Dr Karen Hacker,

Enclosed is the information you requested in June. I am sorry that it is arriving to you so late. I have included various nutritional information, health and wellness dining program information, an overview of our award winning vegan and vegetarian dining program, sample menus and a map of our Duquesne Dining operations. Parkhurst Dining at Duquesne University operates 10 locations on campus to serve our 10,000 students, plus 2,000 faculty and staff members. Our Red Ring restaurant on Forbes Ave and Towers Hogan Dining Center are both a Certified Gold dining facilities by Sustainable Pgh. Our chefs believe in scratch cooking, we make 100% of our soups and sauces from natural stocks, and we create our seasonal menus around using fresh quality ingredients. We are extremely proud of our Duquesne dining services.

If you would like to visit our site for a tour, call me anytime 412-327-3621.

A handwritten signature in black ink, appearing to read 'DManz', with a large, sweeping flourish extending to the right.

Dave Manz
District Manager – Parkhurst Dining
Duquesne University
412-327-3621
dmanz@parkhurstdining.com

To Hannah

August 30, 2017

Dr. Karen A. Hacker, Director
Allegheny County Health Department
542 4th Avenue
Pittsburgh, PA 15219

Dear Dr. Hacker,

Duquesne University, Hogan Dining Center is committed to providing healthier options to our customers to contribute to improving the health of Allegheny County. Restaurants can play an important role at improving the health of our community and we will continue to do our part!

We have received a Gold designation as part of the Sustainable Restaurant Program. In addition to committing to eliminating trans fats oils and being smoke and tobacco free, we commit to the following actions that provide healthier options for our customers and employees (select all that apply):

- We have earned Sustainable Pittsburgh Restaurant designation
- Provide calorie counts and other nutritional information (including sodium) on menus or otherwise readily available to customers, daily specials can be excluded
- Offer and promote menu items or side dishes as low calorie options with options spread across menu categories (main dish, appetizer, etc.)
- Offer half portions on select menu items
- Offer vegetarian/vegan fare
- Provide healthy side dishes including fruits and vegetables that can be ordered in lieu of higher fat/sugar/salt options
- Offer brown rice other whole grains as an alternate to white rice and whole grain bread as an alternate to white bread
- Use plant based oils for cooking and baking (for example olive oil and canola oil instead of animal fat containing predominantly monounsaturated and polyunsaturated fats partially-hydrogenated oils) and make customers aware
- Provide low calorie salad dressings
- Offer low fat milk (1% or skim) as an alternate to cream for hot beverages
- Promote healthier beverage options by providing smaller sized sugar sweetened beverage (including soda) options (8 ounce) without refills, highlighting unsweetened options (via lower prices) or by providing healthier options to soda like soda water flavored with fruit juice or alternate recipe
- Provide a location to store bicycles at or near the restaurant
- Provide evidence that it is recognized by another healthy restaurant certification (✓2)
- Provide a children's menu that adheres to the Kids Live Well criteria as established by the National Restaurant Association (http://www.healthydiningfinder.com/kids_livewell/criteria)

Duquesne University, Hogan Dining Center is committed to providing healthier options for our guests. We look forward to being able to participate in the *Live Well Allegheny* campaign.

Sincerely,
Dave Manz
Duquesne University Dining
Parkhurst Dining – District Manager