



The amount of energy and resources expended by visitors coming to the national parks, and by the Park Service in running them, is immense. It's therefore incumbent upon the agency to try to reduce its own footprint, and encourage visitors to reduce theirs. In this respect, by adopting sustainable practices the parks become portals of sustainability, offering ideas parks visitors can take home with them. Newly constructed visitor centers are a special focus of "green building" in the parks: (clockwise from upper left): Santa Monica Mountains National Recreation Area (California); Denali National Park and Preserve (Alaska); Mesa Verde National Park (Colorado); Florissant Fossil Beds National Monument (Colorado).



All new construction and major building renovations are designed and built with the goal of achieving energy efficiency, reducing consumption of natural resources, providing healthier buildings and workplaces, and reducing greenhouse gas emissions. More than 80 park buildings have achieved various levels of Leadership in Energy and Environmental Design (LEED) certification by the United States Green Building Council, demonstrating a commitment to these goals. The Forest Center, Marsh-Billings- Rockefeller National Historical Park (Vermont), is PLATINUM LEED-certified.



Some of the more successful sustainable buildings in the national parks clearly fit in with their natural surroundings: (above) Laurance S. Rockefeller Preserve Center, Grand Teton National Park (Wyoming); (left) At Tallgrass Prairie National Preserve (Kansas), the visitor center (right in photo) blends into the landscape—and with a historic barn nearby.



The National Park Service subscribes to the philosophy that “the greenest building is the one that’s already built,” a statement that succinctly expresses the relationship between historic preservation and sustainability. Repair and retrofitting of existing historic buildings is the ultimate recycling project. The historic Chimborazo Hospital, now serves as a medical museum and park headquarters for Richmond National Battlefield Park (Virginia).



OUR KITCHEN

OUR FOOD CONTAINS

- No preservatives
- No hydrogenated fats
- No high fructose corn syrup
- No nitrates

WE OFFER

- Local and organic products wherever possible
- Seasonally inspired menus
- Vegan, vegetarian, and gluten free options
- Healthy meals for kids

FOOD FOR THE PARKS

We are proud to support the initiatives of Food for the Parks. Our mission is to provide ecologically responsible meals that are both healthy and delicious. We value the intimate connection between our parks, our planet, and our health and strive to be sustainable in all of our practices.

GOLDEN GATE
NATIONAL
PARKS
CONSERVANCY

HEALTH FOR ALL FOREVER



OUR PRACTICES

ENERGY AND WASTE

- We recycle or compost 90% of our waste
- We use energy and waste conscious production methods
- We reduce emissions through strategic delivery schedules

THINKING LOCALLY

- We source 80 percent of our produce, dairy and meat from within 100 miles of San Francisco
- We support our community through partnerships with local vendors and producers
- Our profits support educational programs for local youth

Sustainability extends to the sources and production of the food we eat, including food served in the national parks. Healthy menus are starting to appear in many of them: Café Crissy, Golden Gate National Recreation Area (California).



Reducing the transportation impacts associated with the parks is a major emphasis. (above) Bicycle sharing, San Antonio Missions National Historical Park (Texas); (left) Shuttle bus, Grand Canyon National Park (Arizona).



One of the national park system's most important roles will be stimulating meaningful conversations about sustainability around the country—and around the dinner table when kids and family gather. Fourth-grade students from local schools participating in the National Park Service's Climate Friendly Kids program during a field trip to Walnut Canyon National Monument (Arizona).