

DTE Healthy Catering Guidelines

Working together to support our journey in becoming the most health conscious and well-being supportive workplace

FOUNDATION

Empowering Our Employees to Be Healthier

As part of DTE's commitment to put the health and safety of our people first, we recognize the crucial role healthy choices play in building a health and well-being supportive workplace. Most employees eat at least one meal during their workday, which puts DTE in a great position to provide healthy, nutritious meal and beverage options every day.

Providing healthier choices in the workplace is an important part of supporting the health and well-being among our employees and guests. Poor nutrition can contribute to stress, fatigue, and can affect our capacity to work. Over time, it can contribute to more serious health risks. Healthy eating not only provides energy to power us through the day, it also keeps us focused and allows us to bring our best energy to work and live with vitality.

DTE cares about the health and well-being of our employees. We are committed to creating a workplace that supports our employees in this journey because at the end of the day, it's the right thing to do.

DTE HEALTHY CATERING GOALS

DTE is committed to offering healthy foods and beverages as part of the company's culture. DTE's Healthy Catering Guidelines are intended to ***make the healthy choice the easy choice*** for our employees and guests by:

- Increasing the availability of nutrient-rich foods
- Limiting the availability of nutrient-poor foods
- Encouraging water as the beverage of choice while eliminating soft drinks and other sugary beverages

Like our approach to safety, these guidelines will encourage healthy decision-making and create habits that can be sustained outside the workplace as well.

CORE GUIDELINES

DTE's Healthy Catering Guidelines apply to all food and drinks paid for and provided by DTE and its subsidiaries during internal meetings, events, functions, training, workshops and any other work-related on-site function at which food and beverages are offered during regular business hours.

DTE will offer choices that fall under the category of 'best and better' as determined by DTE and Eurest's nutritional experts based on data from the USDA. The best and better options will contain optimal nutritional value with wholesome, natural ingredients and will exclude food and beverages that are processed or fried, have excessive added sugars, high sodium, low fiber, artificial sweeteners or trans fats.

It is intended that all employees will follow these guidelines. Those with the responsibility of coordinating catering and events for DTE are intended to be leaders in this journey and endorse healthy choices for employees and guests.

For anticipated after hours catering needs or if you need guidance in planning meals for an external function, please consult your EYL wellness coordinator or Eurest dietician at least two weeks prior to your event for planning assistance (see contact information in the “Getting Started” section of this document).

Limited Exceptions

For special celebrations or events, such as a milestone anniversary or a retirement party, exceptions may be permissible through thoughtful planning with your EYL wellness coordinator or Eurest dietician at least two weeks prior to your event (see contact information in the “Getting Started” section of this document). Portion sizes and quantities should be appropriate for a health-supportive environment.

Catering Process

Where available, all on-site catering should be coordinated through Eurest Catering Services (The Fresh Fork). See “Getting Started” section of this document for a link to the catering site.

For locations without on-site catering, please consult your EYL wellness coordinator or Eurest dietician at least two weeks prior to your event for assistance in meal planning (see contact information in the “Getting Started” section of this document).

Frequent use of outside catering is highly discouraged as it introduces unhealthy food and beverages. If an outside catering service is used and paid for by [or expensed to] DTE, the same healthy choice guidelines described above apply.

NUTRITION STANDARDS

DTE and Eurest nutritional experts will determine food options based on specific nutritional standards related to:

| EYL Nutritional Information | Best Priorities | Better Priorities |
|---|-------------------------------------|-------------------------------------|
| No Trans Fats | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| High in Protein & Healthy Fats | <input checked="" type="checkbox"/> | |
| Limited Saturated Fats | | <input checked="" type="checkbox"/> |
| High in Fiber | <input checked="" type="checkbox"/> | |
| Limited Sodium & Calories | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Beverages with no added sugars | <input checked="" type="checkbox"/> | |
| Beverages with no artificial sweeteners | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Whole Grain or Multigrain Breads | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| No High Fructose Corn Syrup | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| No Artificial Colors or Flavors | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |

The DTE Catering Guidelines also encourage thoughtful consideration for meeting the needs of those who have specific dietary requirements.

ACCOUNTABILITY

DTE is committed to creating a culture of health and well-being. We are all 200% accountable for our health and well-being as well as that of our co-workers. By following these guidelines, we can contribute to a health supportive environment that promotes and protects our employees' safety, health and well-being. DTE will regularly monitor catering orders placed with Eurest and provide periodic feedback reports to BU leaders on activity in their area of responsibility.

GETTING STARTED ONSITE EUREST CATERING

To coordinate healthy catering for your next event, please follow these steps:

1. **For HEADQUARTERS** Visit: <https://dte-hq.catertrax.com/>

For questions/assistance with your order, contact the Eurest General Manager at 313.570.3692 or shauna.williamson@dteenergy.com

2. **For FERMI** – Visit: <https://dte-fermi.catertrax.com>

For questions/assistance with your order at OSB, contact the chef manager at 734.586.5616

For questions/assistance with our order at NOC, contact 734.586.4292

3. **For MONROE** – Visit: <https://dte-monroe.catertrax.com>

For questions/assistance with your order, contact the chef manager at 734.384.2240

For HQ, Fermi, or Monroe

Login or if you are a first-time user, create an account.

Once an account is created, you'll be prompted through the ordering process. The EYL menu options appear at the top of the ordering screen.

NO ONSITE CATERING?

For General Recommendations on choosing healthy options from local restaurants, click here: [Catering Recommendations for Non-Cafe Sites](#)

For more information or assistance, reach out to your EYL Wellness Coordinator,

<http://quest.dteco.com/announcements/pdfs/wellnessCoordinatorLocations.pdf>, or the Eurest Dietitian at Cassandra.whiddon@dteenergy.com