



2011-2012 Academic Year
Current practices to recycle, reuse, reduce waste, & conserve energy

Major initiatives with greatest impact

- Utilize Indiana-based company to purchase locally sourced produce. Goal is 20% of all produce purchased to be local.
- Use disposable dinnerware, carry-out containers, and other packaging options that are highly eco-friendly:
 - Eco-craft paper (sandwich wrappers & breadstick bags)
 - Made from 100% post-consumer recycled paper
 - Unbleached
 - 21% less wood pulp used
 - 10% less greenhouse gases released
 - 46% less waste water released
 - 16% less solid waste produced
 - Biodegradable and compostable
 - Soy-blended wax instead of petroleum wax
 - APET containers (for salads, sandwiches, fruit cups)
 - Made from recycled plastic resin
 - No CFCs created during manufacturing
 - Recyclable
 - Bagasse (plates, bowls, clamshells)
 - Made from renewable sugarcane and bamboo
 - Biodegradable & Compostable
 - Solo Bare Cups
 - Clear cold cups (for water) are 20% post-consumer recycled plastic and recyclable.
 - Bamboo Plates (in use at Tally Chef's Station and Catering)
- Participate in the local Blue Bag recycling program for trash disposal, capturing more than 40% of the departmental waste stream.
- Sponsor a reusable drink container program for patrons in all retail locations—purchase a cold-beverage bottle or insulated hot-beverage mug and refill it for a reduced drink price on subsequent visits.

- Reusable mugs provided to all AFSCME union employees for use in their beverage program.
- Recycle oil from fryers and other waste oils. Use bulk frying oil to reduce the need for paper and plastic oil containers.
- Collect and coffee grounds for campus composting.
- Use Green chemicals and cleaning methods; measured dispensing systems to limit use and prevent waste. (Ecolab Green Seal Approved program)
- *Future initiative*
Work with other university departments to create a student-run vegetable and/or herb garden, supplying one or more Dining units with produce from the project.

Food preparation and service

- Serve locally roasted, organic coffee (also fair trade) in majority of locations.
- Donate wholesome leftovers and foods to be discontinued on menus to local services.
- Purchase and use pre-cleaned and cut produce and fruit when feasible to reduce campus food waste. Trimmings are used for animal feed and composted by the manufacturers.
- Maintain waste records for over-production/out-dated, discarded food and trim waste on produce. Train employees in minimizing trim.
- Maintain service records to prepare amounts that match demand to reduce waste.
- Use small food containers at buffets, on salad lines, and on hot lines to prevent over preparation and spoilage.
- Serve portion sizes that encourage patrons to return for seconds rather than over-serving resulting in food waste.
- Conduct weekly inventories to keep stocks low and avoid spoilage/waste.
- Prepare foods, as much as possible, fresh and to order, and in smaller batches throughout the meal period.
- Date and rotate stock to ensure that perishable food does not spoil or sit on the shelf past expiration dates.
- Use computerized recipes to make exact numbers of needed portions.

- Recycle oil from fryers and other waste oils. Use bulk frying oil to reduce the need for paper and plastic oil containers.
- Compost coffee grounds.

Paper Goods and Packaging

- Use bulk condiments and salad dressings in all you care to eat locations and multiple retail locations.
- Promote sales of fountain or dispensed bulk beverages to reduce the use of cans and bottles.
- Participate in the local Blue Bag recycling program for trash disposal capturing over 40% of the departmental waste stream.
- Donate empty pickle buckets and cottage cheese tubs to charitable organizations.
- Recycle corrugated cardboard boxes, glass, paper goods, plastic, newspaper, phone books, office ink and toner cartridges, batteries and office paper from copying, printing, and shredding.
- Sponsor a reusable drink container program to all patrons in retail locations—purchase a large drink container and refill it for a reduced drink price on subsequent visits. Reusable mugs also provided to AFSCME union employees for use in their beverage program.
- Purchase and use recycled napkins whenever feasible.
- Purchase plastic containers with lids that can be washed and reused versus boxes and plastic wrap for transport of bakery products from one unit to another.
- Use paper wrappers rather than Styrofoam or plastic whenever feasible; switch in 2009 from plastic sandwich containers to unbleached, recycled content paper wrappers.
- Use stainless steel pans rather than aluminum foil disposable pans when feasible.
- Reinforce the use and selection of china, silverware, and glassware by customers.
- Buy convenience store goods in reusable totes that are returned to the vendor for refilling.

Cleaning and Chemicals

- Install air hand dryers in newly constructed locations and in existing locations as those locations are renovated.
- Use eco-friendly chemicals and cleaning methods.
- Use cloth towels that can be washed rather than disposable towels.

Maintenance and Repair

- Administer preventive maintenance programs in all units.
- Properly dispose of paints, solvents, batteries, fluorescent bulbs, printer inks, and other items used in maintaining food service areas, offices, or food service equipment.
- Recycle computers, cell phones, computer printer cartridges, and metals.

Equipment

- Buy energy efficient and Energy Star rated equipment.

Administrative and Unit Offices

- “Dining Greening Team” collaborates to evaluate current and develop new sustainability efforts.
- Reduce waste and costs by making all Dining Service forms, policies, and procedures available as e-forms on the computer. Eliminate unnecessarily paper use whenever possible.
- Reuse printed marketing materials whenever possible; rely on web as main source of consumer information, rather than printed informational pieces.
- Maintain two bicycles for use by office staff to get around campus as an alternative to driving.
- Print double-sided whenever possible and only print things that are necessary in hard-copy form.
- Donate

Waste Collection

- Participate in University co-mingling program with trash hauler who separates recyclables.
- Provide waste containers whereby customers can properly dispose of aluminum cans, soda bottles, and all other recyclable materials. Ensure these items are collected for recycling.

Customer Awareness

- Place signage in units to heighten environmental awareness of patrons and encourage use of permanent dishware, choosing foods that will be eaten and not wasted, and returning to the line for second helpings rather than taking more than will be eaten in one trip.

- Place marketing year-round in campus media outlets to promote Dining's sustainable practices, as well as to promote ways patrons can contribute to Dining's sustainability—e.g., taking only the amount of napkins you need, forgoing lids on disposable cups when not needed, etc.
- Conduct marketing campaign around Earth Month to promote specific acts customers can take to be sustainable in Dining.
- Participate in RecycleMania by promoting separation of recyclables from customers' trays.
- Solicit ideas for change from patrons and knowledgeable campus faculty.
- Use patron and student involvement in menu planning and evaluation, ultimately helping reduce food waste.
- Partner with Facilities Management to support their BEAT Energy Challenge in the residence halls.

Employee Awareness

- Educate and train employees to encourage a strict adherence to the policies and procedures to facilitate compliance with our environmental goals.
- Dining Service staff personnel shall serve on campus environmental task forces and remain proactive in all environment activities.