

Umass Dartmouth Food Diversion Actions

SUSTAINABILITY INITIATIVE
UNIVERSITY OF MASSACHUSETTS DARTMOUTH



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Waste Wise Spring Meeting 2017

Source Reduction

Traditional dining hall

- Tray-less Dining
- Smaller plates
- Project clean plate (measuring the weight of food waste)

Feed Hungry People

- Participate in the Food Recovery Network within our community
- All edible sandwiches from remote sales locations are donated to a shelter on their third day after being made rather than sold

Feed Animals

- Pre-consumer waste goes to a local chicken farm
- Post-consumer waste gets run through a pulper, then to local dairy farm
- Pilot program collecting food waste in our residential apartments to also go to the dairy farm

Industrial Uses

- Waste vegetable oil is picked up for conversion into bio-diesel

Landfill or Incineration

- Many remaining opportunities to divert from this destination

Things Still To Do

- Collect better data through waste audits specific to different areas of the community (academic, research, dining, residential with kitchen, residential without kitchen)
- Engage other parts of our campus community (staff, faculty, different residential communities)
- Project the costs for greater implementation, but tie it to Zero Waste Goals (ours is by 2025)