



# WASTE DIVERSION PROGRAMMING

2018 – 2019



• INITIATIVES FOR A GREENER CAMPUS •



## 1. Prevention and Source Reduction



## 2. Recovery

Donating surplus food to feed the hungry.



## 3. Recycling

Diverting food waste from landfills through use as animal feed, composting, or anaerobic digestion.



# Prevention through Source Reduction

- Daily Production Sheets
- Use Compass based program called Webtrition, to predict production requirements based on menu engineering and prior student/staff consumption
- The goal of meeting but not exceeding our production needs
- Menu Engineering



# Menu Engineering

- Focus on Rooted Station- Vegan Station- 3 meals a day with at least 8 components at lunch and dinner. Focus on grains, vegetable and plant based protein alternatives
- “Crisp” program at the salad bar featuring deconstructed composed salad of the day. In addition to the normal salad bar choices.
- Moved a Retail venue, Plate by Plate, from a Meat, Pot, veg concept to a rotating menu concept with huge increase in plant based foods.
- Increased Menuing of more low carbon food print foods like crepe bars, baked potato bars, pancake bars, stir fry bars.
- Serving foods that students enjoy, predicting production volume, keeping overproduction low.

# Other Menu Engineering Initiatives

- Small Plates- TAPAS- Tasting Plates to encourage tasting and smaller portions in an All You Care To Eat environment
- Project Clean Plate- Monitoring the Waste- Working with the Green Navigators on Campus



# Other Sustainability Initiatives:

Buying Local - Farm to Sea and Using LOTS of vegetables



THE HUMANE SOCIETY  
OF THE UNITED STATES

- Sid Wainer- New Bedford based Company
- Farm Fresh RI
- Red's Best
- Ipswich Fish
- Local Bagels
- UMD Local Spend - \$500,000



- American Human Society Vegan Training held August 2019
- 16 Cooks and 2 Food Service Workers attended a 2 day training
- Produced over 45 recipes



# Project Clean Plate

- A program designed to change consumption behaviors
- All you care to eat program encourages “Fill your Plate” behaviors as opposed to eat what you like but don’t waste foods
- Measure plate waste back of the house
- Measure plate waste front of the **house with full consumer knowledge to show consumer WASTE**
- Average 800 lbs of waste per day.
- Reduces to 400 lbs of waste when waste is front and center
- The reduction declines over time the longer it is away from consumer view
- Work with UMASS Dartmouth Green Navigators from Campus Sustainability Office





## 2. Recovery

Donating surplus food to feed the hungry.





# Feeding Hungry People and Animals with Over Production and Trimmings

- PAW Ministries Feeding the Homeless under bridges and parking lots in the New Bedford area – Unused Foods to go- 1400 lbs of food annually. (30 weeks a year)
- Arnie's Cupboard- on Campus food pantry- Introduced complete Meals with Dignity in 2018. Complete microwaveable meal using Student volunteers. 20-25 meals per week
- Salvation Army- food for 200 sent once a month
- Silverbrook farm- Daily pick up of vegetable trimmings- PRE-PLATE WASTE for animal consumption



# Trim Trax- Waste for Animals



- Measures waste from food scraps
- Records and monitors
- Increased sustainability
- Decrease ORGANIC waste
- Happy local chickens



### 3. Recycling

Diverting food waste from landfills through use as animal feed, composting, or anaerobic digestion.





# GROUNDS TO GROUNDS



- We sell more than 11,620 cups of coffee per week!
- 15,687 pounds of used coffee grinds per year
- Partnered with Sid Wainer, Farmer Ben to recycle our coffee grinds.
- Picks up grinds twice a week.
- Addition of shredded paper from the Administration building goes to Farmer Ben
- Paper (CARBON) + Coffee Grinds (NITROGEN) = Compost

Watch our Grounds to Ground video on our YouTube channel: UMassDEats

# Plate Waste from the Dining Room



1



2



3



# Plate Waste From the Pulper to the Farm



4



Compost



# Double S Farm

North Dartmouth, MA

- The Pulp goes to Double S farm for COMPOST VIA our waste vendor.
- Upwards of 70 lbs of organic waste daily per normal operating day from the main kitchen at UMASS Dartmouth
- Working with Community partners to improve sustainability



# Finding ways to divert other waste generated on Campus

- Oil recycling- 5070 gallons annually. This will decrease with new oil filtration technology.  
Cardboard recycling  
We take in about 600 cardboard cases per day and breakdown about 140,400 cases per year  
We recycle 105,300 pounds of cardboard in-house annually
- Other recycling- metal cans, glass etc.



# Other Key Sustainability Events on Campus

- National Food Day- October 16, 2019
- Stop Food Waste Day – Reduce Food Waste by 25%
  - Wednesday, April 24, 2019
  - Wednesday, April 29, 2020



# Reporting Waste

## PROGRAMS I'VE JOINED

EPA - FOOD RECOVERY CHALLENGE  
EPA - Sustainable Materials Management



EPA - WASTEWISE  
US Environmental Protection Agency



- Measure and Weigh
- Record and Report

**UMASS DARTMOUTH IS  
PROUD MEMBER SINCE 2013**



# Awards and Award Winners

Recognition is a key element of the Sustainable Materials Management Program and WasteWise. EPA is pleased to recognize the following organizations for their outstanding leadership in waste prevention and diversion.

## 2018 WasteWise National Award Winners

- Very Large Business, Partner of the Year: L Brands
- Very Large Business, Honorable Mention: Kohl's Department Stores
- Large Business, Partner of the Year: Commonwealth Edison
- Mid-Size Business, Partner of the Year: Perishable Distributors of Iowa
- Small Business, Partner of the Year: Urban Chestnut Brewing Company
- Local Government, Partner of the Year: City of Urbana
- College/University, Partner of the Year: University of Massachusetts, Dartmouth
- College/University, Honorable Mention: Georgia State University
- School/School District, Partner of the Year: Pasco County Schools
- Non-profit Organization, Partner of the Year: The Valley Hospital

### WasteWise Diversion and Prevention in 2017

2018 WasteWise national award winners reported preventing and diverting more than 365,500 tons of waste in 2017 that would otherwise have been disposed in landfills or incinerated.

# Kendall Foundation Prize winner

Broadening the Platform of 50 by 60



## **Underutilized Fish**

Our Partners: UMASS Dartmouth (Primary);  
Massachusetts Maritime Academy; Northeast  
University and Eastern Connecticut State University  
Community Partner: New Bedford Fishing Heritage  
Center

Purchase 75% of Fish used on Campus from Local  
source with focus on underutilized species

## **Introducing Kelp into our Menus**

Our Partners: Massachusetts Maritime  
Academy(Primary); UMASS Dartmouth; Northeast  
University and Eastern Connecticut State University  
Kelp smoothies  
Kelp biegnets  
Kelp pasta  
Kelp-chee and more!

# Recognition

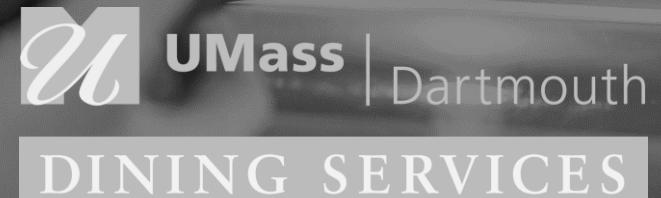
- 2016 Best Procurement Practices Award from the National Association of College and University Food Services (NACUFS) for reducing waste
- 2016 Green Award Sustainability Initiative in the Dartmouth Community
- 2018 EPA –Waste Wise University Partner of the Year



WE HAVE AN ONGOING COMMITMENT TO  
“GREENING” UMASS DARTMOUTH’S CAMPUS AND

# WE ARE PROUD

TO BE A PART OF THE UNIVERSITY’S  
COMPREHENSIVE GREEN PLAN



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