



## Western Michigan University Dining Service

2008-2009 Academic Year

### Current practices to recycle, reuse, reduce waste, and conserve energy

#### **Food Preparation and Service**

- Donate wholesome foods that cannot be used due to expiration dates and menu service needs to Kalamazoo Gospel Mission.
- Maintain waste records for over-production/outdated, discarded food and trim on waste produce. Train employees in minimizing waste through using all contents in a container and properly cleaning and cutting produce.
- Maintain service records to prepare amounts that match demand to reduce waste.
- Use smaller food containers at buffets, on salad lines, and hot lines to prevent over preparation and spoilage.
- Use utensils that encourage patrons to take appropriate portion sizes. Encourage students to return for seconds rather than over-serving, which results in food waste.
- Conduct weekly or monthly 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 bulk condiments and salad dressings in all you care to eat locations.
- Promote sales of fountain or dispensed bulk beverages to reduce the use of cans and bottles.
- Conduct meal planning based on tracking of food consumption patterns to reduce purchasing costs and to keep waste at a minimum.
- Use computerized recipes to make exact numbers of needed portions.
- Recycle oil from fryers. Use bulk frying oil to reduce the need for paper and plastic oil containers.
- Utilize trayless service in three dining halls.

#### **Paper Goods and Packaging**

- 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.
- Purchase plastic containers with lids that can be washed and reused versus boxes and plastic wrap for transport and storage.

- 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.
- Recycle Styrofoam packing boxes that fish and grapes are periodically shipped.
- Introduced the Xpressnap Dispensing System for napkins in dining halls and campus cafes. These napkins are made from 100% recycled raw materials, use less water to produce, and do not put chlorine compounds into the environment. The dispensing system discourages waste.

### **Cleaning and Chemicals**

- Use GREEN concentrated chemicals, chemical proportioning systems, best practice green cleaning methods, and proper equipment for each task to limit water and chemical use to reduce product consumption and wastewater discharge.
- 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, computer printer cartridges, and metals.
- Buy energy efficient and Energy Star rated equipment.
- Installed door closures on 24 of the walk-in coolers and freezers to reduce energy required to properly run unit. Door closure devices reduce time door left in open position.
- Installing the Building Automation System web based tracking system to quickly identify coolers and freezers outside of proper temperature range to rapidly address temperature control problems and reduce loss of food.

### **Administrative and Unit Offices**

- Reduce waste and costs by making all Dining Service forms, policies and procedures available as e-forms on the computer.

### **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 and recyclable soda bottles. Ensure these items are collected for recycling.

### **Customer Awareness**

- Use patron and student involvement in menu planning and evaluation.
- Offer attractive “educational” flyers, posters, and label 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.
- Solicit ideas for change from patrons.
- Added “Going Green” page to Dining Service web site.

## **Employee Awareness**

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