

Smart Gorillas
don't leave tracks.



Reduce. Reuse. Recycle.
Earth Day 2010



Reduce

Trayless Dining

Description: By removing trays (and simply encouraging guests to take only what they need) from Resident Dining facilities results in an initiative that contributes to water conservation and decreased food waste.

Benefit: Conservation of water through reduction in dishwashing and significant food waste reduction. It was found that food waste, with trays, amounted to 958 lbs. per day for a semesterly savings of 91,977 lbs of waste.

Time Element: This program was implemented beginning the Fall 2008 semester.

Bulk Condiment Program

Description: With small investment in dispensing system, this program allows for bulk goods to be purchased instead of smaller packaged items. For example, 2.5 gallon case of ketchup instead of #10 cans (3/4 gallon).

Benefit: For each case of 2.5 gallon bulk ketchup used we eliminate 3 large metal cans as waste. Spread out over a semester this amounts to 783 cans in waste reduction for a single item (ketchup) at Gibson Dining Hall alone.

Time Element: This program was rolled out at both the Overman Student Center and Gibson Dining Hall in the Fall of 2007.

SCA Xpressnap Program

Description: The Xpressnap program uses a single-pull dispenser that reduces napkin waste by at least 25%. The napkins are made from 100% recycled fiber and a Bleach-free process and 90% post-consumer content.

Benefit: 25% waste reduction in napkin usage amounts to 192,000 napkins per year at Gibson Dining Hall alone.

Time Element: Implemented campus-wide in the Fall of 2008.

Oil Filtering Technology (reusable fabric)

Description: Use of a reusable (one week term) polymer in place of paper oil filter paper not only lengthens the life of the fryer oil but also reduces amount of oil waste.

Benefit: By extending the fry oil life we have reduced the amount of waste oil by 21,000 lbs.

Time Element: This system was implemented campus-wide in Winter 2008.

Reuse

Refillable Mugs

Description: Sell refillable mugs in key retail locations around campus in order to reduce the waste created from foam disposable cups.

Benefit: Significant reduction of disposable waste.

Time Element: Implemented in University Club and Gorilla Crossing in the Fall 2006.

Reusable Bag

Description: Use of reusable shopping bags have shown to reduce the number of disposable bags significantly.

Benefit: Reduction of waste reduces the environmental impact.

Time Element: Available at the Gorilla Crossing and started on October 1, 2009. This program took 1 week to rollout.

Reusable Container

Description: Use of a durable plate or tray that can be used in place of disposable ware at Gorilla Crossing. This plate would be washed after each use and used again the next day. There would be a nominal, one-time fee for participation in this program.

Benefit: If 25% of our guests at the Gorilla Crossing used this method there would be a reduction of approximately 8,000 foam plates.

Time Element: Received approval from Kansas Health Auditor in October 2009. Took effect in Winter 2009.

Grounds For Growth

Description: Used coffee grounds (otherwise disposed of) are placed into the empty coffee bean bags and displayed for our customers to take for their gardens and compost piles at no charge.

Benefit: Reduce unnecessary waste and benefiting our soil with natural components.

Time Element: Program took effect in Winter 2009.

Recycle

Used Cooking Oils Recycling

Description: Partnering with a company who provides containers and pick-up services to remove used cooking oils from property.

Benefit: Although indirect, these companies reuse the oils in many ways, including pet food, fertilizer and biodiesel.

Time Element: Implemented campus-wide since 1995. This program took 1 month to implement.

Recycling

Description: An integral part of any Green campus. Currently PSU Food Services recycles all cardboard material at Gibson Dining Hall. Service Recycling (Joplin, MO) provides use of bin and weekly pickup of cardboard.

Benefit: Cardboard recycling significantly reduces our traditional waste footprint, by one-half. Gibson Dining Hall, alone, produces 650 cardboard boxes weekly (20,800 annually) and the recycling of these boxes has allowed us to eliminate one trash dumpster.

Time Element: Cardboard recycling began at Gibson Dining Hall in the Spring of 2006. The program took about 1 month to be ready for use.

Quick Facts

The amount of cardboard we recycle in a year equals approx. 100 trees.

Sodexo was award Gold Class 2010 by Sustainable Asset Management.

The U.S. alone throws away 96 billion pounds of food each year.

Jazzman's coffee is USDA certified organic, and offers a Smithsonian Migratory Bird Center certified Bird Friendly coffee, the only coffee with that certification.

Earth Week 2010 Sodexo Initiatives ~ April 19th – April 23rd

Overman Student Center

Bring Your Own Mug

Description: Introducing “Bring your own” Mug Program. Customer brings their own mug to Gorilla Crossing or University Club and receives \$0.25 refill.

Benefit: Decreases disposable cup usage.

Buy a Mug and SAVE

Description: Purchase stainless steel Earth Week container and receive 3 free refills in the Gorilla Crossing

Benefit: Decreases disposable cup usage.

Gorilla Crossing

We will offer locally grown options at Simply To Go and Corner Market all week long. All products purchased through Heritage Acres Farm – Ft. Scott, KS.

Limited supplies.

Simply To Go

Locally Grown Pickled Beets (begins Tuesday)

Locally Baked French Bread (begins Tuesday)

Corner Market

Locally Grown and Canned Habanero Confetti Spread (Friday)

Locally Baked Rosemary Foccacia Bread (Thursday)

Green With Envy Reusable Container

Description: We will offer at Corner Market a reusable container to customers, that they purchase for \$1.00 and return. We then clean the container, and make it available to use again.

Benefit: Decreases paper waste.

Grounds For Growth

Description: Used coffee grounds (otherwise disposed of) are offered at no charge in Jazzman’s Coffee House in the University Club. Guests can use these grounds for composting, planting and tilling at no charge. Bring a bag and start planting!

Benefit: Reduce unnecessary waste and benefiting our soil with natural components.

Gibson Dining Hall

We will offer locally grown options at our salad bar and throughout the facility all week long. All products purchased through Heritage Acres Farm – Ft. Scott, KS.

Limited supplies.

Locally Grown/Baked Products Available

Monday—Kansas Sass (salsa)

Tuesday—Caramel & Pecan Sweet Braid Bread

Wednesday—Peanut Butter Cream Pie

Thursday—Bread and Butter Pickled Peppers

Friday—Strawberry Jelly