

STATUS REPORT  
FY 20-21

# IX. 10% LESS SOLID WASTE BY 2025





## IX. 10% LESS SOLID WASTE BY 2025

### Target Actions

- Divert Compostable Waste from Recycling and Landfilling
- Implement Low-Waste Campus Kitchens

### Sustainability Plan guiding principles



AASHE STARS category

N/A

### BASELINE METRIC(S):

- Number of buildings with added composting capacity
- Number of waste outreach activities
- Percentage of food tracked in dining halls

### Q2 ACTIVITY:

- Upgraded infrastructure in 4 buildings
- Sourced additional personal compost bins for UW SEED to distribute
- Outdoor waste reduction signs installed to solar waste sorting stations
- 10 virtual outreach events, including ENVH 445 & NUTR 302 classes
- ENVIR 480 faculty outreach survey
- "Data collection and tracking of manual overproduction and purchasing.
- Food recovery via UW Pantry

### Q1 CHALLENGES ADDRESSED:

- Revised metrics status due to 7 of the 37 identified buildings being completed before SAP FY began
- Worked with ENVIR 480 Sustainability Studio group to survey faculty to find outreach & partnership opportunities
- Ability to use historical data for forecasting has been compromised due to the the unprecedented nature of the pandemic
- Changes in types of dining service and customer habits make future use of this data for forecasting unlikely

<b>Action Owner:</b>	Liz Gignilliat
<b>Target Team:</b>	Liz Gignilliat Casey Crane

### ACTION STATUS:



<b>Action 1:</b> Divert compostable waste from landfill and recycling	
<b>Action 2:</b> Implement low-waste campus kitchens	

### MITIGATING RISKS:

- Pivoting to buildings without classes due to limited communications in curtailed buildings.
- Hiring UW Moving due to reduced operational capacity
- Use of Virtual Commissary for on-hand inventory
- Menu alignment to allow for greater cross-utilization

### NEXT QUARTER ACTION:

- Update infrastructure in 8 buildings
- Roll out new Facilities staff online waste reduction and diversion module
- Start PLAN Atlas Fellowship tri-campus waste assessment
- Integrate waste reduction goals into University's new waste contracts
- Continue manual over-production tracking unless conditions allow for us to move to tracking through FSS



## IX. 10% LESS SOLID WASTE BY 2025






### Target Actions




- Divert Compostable Waste from Recycling and Landfilling
- Implement Low-Waste Campus Kitchens

### Sustainability Plan guiding principles



## STEPS STATUS:

<p><b>Action 1:</b> Divert compostable waste from landfill and recycling</p>	<p><b>Step 1:</b>  Increase compost capacity and update public area bins in 37 buildings, including UW Tower.</p>	<p><b>Step 2:</b>  Increase in-person and online outreach about proper waste disposal.</p>	
<p><b>Action 2:</b> Implement low-waste campus kitchens</p>	<p><b>Step 1:</b>  HFS Dining will invest in and implement CBORD FSS menu management system in dining locations.</p>	<p><b>Step 2:</b>  HFS Dining will utilize over-production tracking within the dining units.</p>	<p><b>Step 3:</b>  HFS Dining will review over-production and over-purchasing, data, weekly inventory data and reports ultimately reducing the waste produced.</p>

-  **Note:** Copy and Paste the appropriate 'status icon' into the upper right hand corner of each **step** above to complete the Steps Status.
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## ACTION:

# Divert Compostable Waste from Recycling and Landfilling



### Steps we will take in FY 2021

1. Infrastructure: increase compost capacity and update public area bins in 37 buildings, including UW Tower.
2. Outreach: increase in-person and online outreach about proper waste disposal. Implement online waste diversion training, for example create a course in the Bridge Enterprise Training System required for all UW Facilities Staff, and optional for all UW staff. If possible, expand the online Bridge waste diversion training to students if possible and/or affordable. Otherwise, find alternatives to provide waste education online for students.

### Statuses and linkages

There are compost bins in every kitchen, dining area, and restroom in every building on campus. Most buildings have compost bins in lobbies, public areas and hallways as well, but there are still several that don't meet new waste infrastructure guidelines with expanded compost collection. UW Recycling currently advertises the importance of composting on digital boards in Residence Halls, Dining Halls and the HUB. UW Recycling also provides free training and resources about composting to all UW Seattle staff, faculty and students and can be leveraged for use by Bothell and Tacoma campuses.

### Financing

UW Recycling's operating budget should cover the work of increasing awareness and improving infrastructure so people can compost rather than recycle/landfill their compostable material. That being said, UW Recycling anticipates needing additional funding to increase compost capacity in the following fiscal year (new indoor bins: \$100,000 and new outdoor bins: \$150,000).

### Metrics

- Number of buildings with added composting capacity (37 buildings in Seattle).
- Diversion rate change as a result of outreach and training.

STARS does not include a credit representing this change directly. Diverting waste from the landfill would directly impact STARS OP-19 *Waste Minimization and Diversion* (only criteria Part 3 directly).



GOING BEYOND  
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# Divert Compostable Waste from Recycling and Landfilling

## STEP 1:

Infrastructure: increase compost capacity and update public area bins in 37 buildings, including UW Tower.

### ACTIONS THAT OCCURRED OCTOBER - DECEMBER 2020:

Reviewed list of buildings requiring infrastructure improvements and updated metrics to include buildings updated prior to FY 21. We have reached 35% of the 37 building target.

Installed standardized waste infrastructure and increased compost capacity in 4 buildings with the help of the UW Moving crew:

- Aerospace & Engineering Research Building
- Loew Hall
- Chemistry Library
- Harris Hydraulics Laboratory

Sourced additional personal compost bins (made from post consumer plastic) for UW SEED to purchase and distribute to campus residents.

Installed outdoor signage on UW Recycling's solar waste kiosks promoting "reduce-reuse-recycle" and "consider-consume-compost."

### CHALLENGES ENCOUNTERED OCTOBER - DECEMBER 2020:

Unable to move forward with updating many curtailed buildings, since it requires input from occupants that aren't available. We've pivoted to focus on class-free buildings when curtailed buildings hit roadblocks.

### PLAN FOR JANUARY - MARCH 2021:

Update waste infrastructure in 8 buildings in the south campus zone, continuing with UW Moving's operations team.

Refurbish existing containers to reduce overall costs.

Purchase new standard public area bins for the largest building in this phase, Fishery Sciences, to reduce labor time.

# Divert Compostable Waste from Recycling and Landfilling

## STEP 2:

Outreach: increase in-person and online outreach about proper waste disposal. Implement online waste diversion training, for example creating a course in the Bridge Enterprise Training System required for all UW Facilities Staff, and optional for all UW staff. If possible, expand the online Bridge waste diversion training to students if possible and/or affordable. Otherwise, find alternatives to provide waste education online for students.

### ACTIONS THAT OCCURRED/ONGOING OCT - DEC 2020:

Organized 5 virtual waste outreach events, partnering with UW Sustainability, the WholeU, and UW SEED for increased promotion.

Joined the WholeU's Wellness Week with a custom virtual waste and greenspace campus tour, and answered audience questions at UW Sustainability Sustainable Choices webinar.

Visited ENVH 445 Solid Waste Management class to review campus waste data and known impacts from reduced operations in 2019.

Lead two lab sessions for NUTR 302 Food Systems: Harvest to Health.

Totalled 403 individual impacts across our events. Increased Instagram followers by 10% during the quarter.

Engaged with ENVIR 480 group for faculty survey on our resources and how to increase collaborations (over 600 responses to review).

### CHALLENGES ENCOUNTERED OCT - DEC 2020:

Low attendance numbers for Trash Talk Tuesdays (aka Office Hours) twice a month on Zoom.

### PLAN FOR JANUARY - MARCH 2021:

Roll out new Facilities staff online waste reduction and diversion training module.

Expand autumn survey project with new ENVIR 480 students

Hire Zero Waste Program Student Assistant to complete PLAN Atlas Fellowship campus waste assessment project.

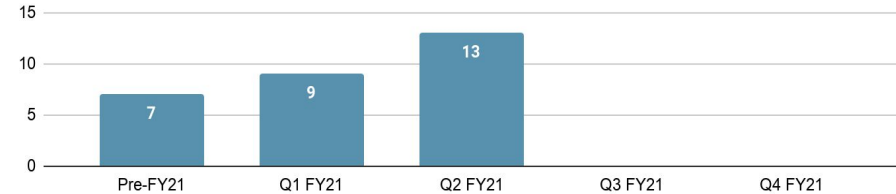
# METRICS & LINKAGES:

**ACTION:** Divert Compostable Waste from Recycling and Landfilling

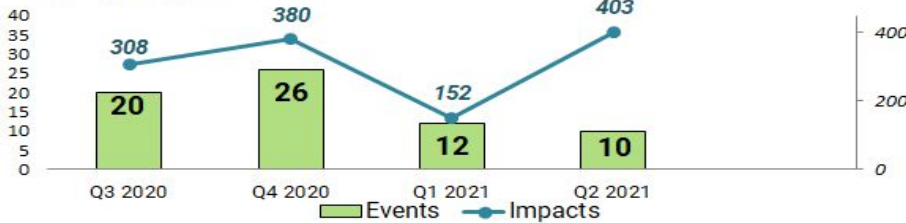
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## METRICS:

Cumulative Buildings Updated



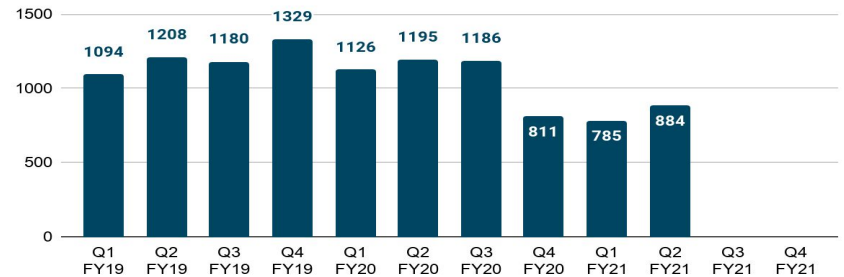
UW Recycling Outreach



## LINKAGES:

- SAP Target 1 & increased academic involvement
- UW Facilities training and onboarding team
- Records Management Digital Implementation Focus Group
- Housing & Food Services reduced occupancy, operations, and waste generation
- Husky Athletics reduced occupancy, operations, and waste generation

UW Garbage Generation (tons)



# ACTION:

## Implement Low-Waste Campus Kitchens



### Steps we will take in FY 2021

1. HFS Dining will invest in and implement CBORD FSS menu management system in dining locations to aid in more comprehensive forecasting. These efforts will allow UW Dining to more accurately estimate the number of dining patrons and reduce over-purchasing that adds to waste.
2. HFS Dining will utilize over-production tracking within the dining units. The overproduction process and data will be used for two purposes; data will be entered into the menu management software to be used to improve future forecasting. Food that is identified as over-production will be diverted to a local food bank or donation group to be further utilized.
3. HFS Dining will review over-production and over-purchasing data as well as weekly inventory data and reports routinely to identify and take action against potential points of waste reduction, ultimately reducing the waste stream produced by HFS Dining kitchens.

### Statuses and linkages

Over-production and over-purchasing tracking is currently being manually facilitated within HFS Dining units with some limitations including but not limited to comprehensive cost tracking, production scheduling, and automated menu-driven ordering. Weekly inventory data is also being recorded via mobile inventory and is routinely reviewed for appropriate stock levels. In order to achieve automated data retention, tracking and analysis, HFS Dining must complete implementation of CBORD FSS within its dining units.

### Financing

Implementation of manual over-production and over-purchasing tracking necessitated a nominal investment and is currently being utilized in units. The purchase and implementation of weekly inventory occurred in fall of 2019. Implementation of the menu management software required to achieve low-waste in perpetuity will require a budget of approximately \$171,000, requested and approved in April 2019. These costs include software and technology investments as well as implementation consulting and staff training; additional costs will be reassessed as they arise.

### Metrics

- Calculate the percentage of food tracked in dining halls by the total diverted food in 2019-2020.
- In addition, UW Dining will utilize menu management software to provide poundage and cost data relating to overproduced, donated, and wasted food.

STARS does not include a credit representing this change directly.



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# Implement Low-Waste Campus Kitchens

## STEP 1:

HFS Dining will invest in and implement CBORD FSS menu management system in dining locations to aid in more comprehensive forecasting. These efforts will allow UW Dining to more accurately estimate the number of dining patrons and reduce over-purchasing that adds to waste.

### ACTIONS THAT OCCURRED/ONGOING OCT - DEC 2020:

- Centralized recipe testing and standardized recipe use reduced testing needs and redundant waste
- Manual forecasting, over-purchasing, and overproduction trackers are used
- Protein trackers for purchasing have been implemented and shared with our vendor partners to prevent over-purchasing on the distributor end as well

### CHALLENGES ENCOUNTERED OCT - DEC 2020:

- Ability to use historical data for forecasting has been compromised during the pandemic due to the the unprecedented nature of the situation
- Changes in types of dining service and customer habits make future use of this data for forecasting unlikely

### PLAN FOR JANUARY - MARCH 2021:

- Continued use of internal tracking
- Continued use of forecasting trackers and data review
- Spring menu alignment

# Implement Low-Waste Campus Kitchens

## STEP 2:

HFS Dining will utilize over-production tracking within the dining units. The overproduction process and data will be used for two purposes; data will be entered into the menu management software to be used to improve future forecasting. Food that is identified as over-production will be diverted to a local food bank or donation group to be further utilized.

### ACTIONS THAT OCCURRED/ONGOING OCT - DEC 2020:

- Increased engagement in OZZI program in attempts to mitigate increased to-go container usage
- Alignment of menus allows for better cross-utilization of product should one unit have reduced traffic
- Continued engagement with UW Food pantry and Food LifeLine

### CHALLENGES ENCOUNTERED OCT - DEC 2020:

- Ability to use historical data for forecasting has been compromised during the pandemic due to the the unprecedented nature of the situation
- Changes in types of dining service and customer habits make future use of this data for forecasting unlikely

### PLAN FOR JANUARY - MARCH 2021:

- Continued use of internal tracking
- Continued use of forecasting trackers and data review
- Spring menu alignment

# Implement Low-Waste Campus Kitchens

## STEP 3:

HFS Dining will review over-production and over-purchasing data as well as weekly inventory data and reports routinely to identify and take action against potential points of waste reduction, ultimately reducing the waste stream produced by HFS Dining kitchens.

### ACTIONS THAT OCCURRED/ONGOING OCT - DEC 2020:

- Refresher training for all employees
- Protein trackers used to forecast and adjust projected needs
- Winter menu alignment efforts
- Virtual Commissary utilization

### CHALLENGES ENCOUNTERED OCT - DEC 2020:

- Ability to use historical data for forecasting has been compromised during the pandemic due to the the unprecedented nature of the situation
- Changes in types of dining service and customer habits make future use of this data for forecasting unlikely

### PLAN FOR JANUARY - MARCH 2021:

- Continued use of internal tracking
- Continued use of forecasting trackers and data review
- Spring menu alignment
- Utilize virtual commissary to reduce purchasing needs and unnecessary waste from overflow

# METRICS & LINKAGES:

Over-production and over-purchasing tracking is currently being manually facilitated within HFS Dining units with some limitations including but not limited to comprehensive cost tracking, production scheduling, and automated ACTION: Implement Low-Waste Campus Kitchens menu-driven ordering. Weekly inventory data is also being recorded via mobile inventory and is routinely reviewed for appropriate stock levels. In order to achieve automated data retention, tracking and analysis, HFS Dining must complete implementation of CBORD FSS within its dining units.

## METRICS:

- Utilized \$32,219.05 worth of on-hand inventory from closed units rather
- Increased engagement with OZZI program to mitigate increased to-go ware usage. Current use rates well exceed pre-pandemic activity

### VIRTUAL COMMISSARY DATA

## LINKAGES:

- Housing & Food Services reduced occupancy and operations, and the effects on waste generation.
- UW Recycling
- UW Pantry

### PACK LEADERS

Unit	Value Claimed
Local Point	\$ 9,702.61
Center Table	\$ 7,819.16
District Market	\$ 1,767.79
Central Production Kitchen	\$ 897.10
ETC Health Sciences	\$ 749.93
Pagliacci Willow	\$ 145.35
Pagliacci Local Point	\$ 101.84
Catering	\$ 41.39
Microsoft Café	\$ 14.88
Starbucks Truck	\$ 11.84
Mobile Dining	\$ -
ADJUSTMENT ONLY	\$ -

PRODUCT GROUP	Claimed Value
Baked Goods - 450196	\$ 1,439.99
Beverage - 450197	\$ 2,230.47
COVID Supplies - 659950	\$ -
Dairy - 450194	\$ 1,049.02
DispFoodSvc No Tax - 659929	\$ 7,330.34
DispFoodSvc Taxed - 659921	\$ 3,080.23
Dry Goods - 450193	\$ 5,117.57
Frozen/Prepared Items - 450195	\$ 1,149.51
Maint/Cleaning Supplies - 659941	\$ 1,717.96
Produce - 450192	\$ 1,244.38
Protein - 450191	\$ 4,948.41
Sundries Non-Food - 450137	\$ -
<b>GRAND TOTAL:</b>	<b>\$ 29,307.89</b>

### UW DINING PANTRY DONATIONS

