

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



Use resources responsibly



Decarbonize

### BASELINE METRIC(S):

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

### Q3 & Q4 ACTIVITY:

- Upgraded infrastructure in 10 buildings
- Launched Bridge waste training module
- 7 virtual outreach events
- PLAN Atlas Fellowship project
- Continue manual overproduction and over-purchasing tracking processes.
- Re-route and repurpose excess on-hand inventory

### CHALLENGES ADDRESSED:

<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:

- Using UW Moving due to reduced operational capacity
- Create donation process for excess on-hand inventory

### FY22 ACTION:

- Purchase new outdoor waste stations
- Finalize PLAN Atlas Waste Assessment and draft plan
- Integrate waste reduction goals into University's new waste contracts
- Begin rolling implementation of FSS automated tracking system



## 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  
AAHSE STARS



# 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/ONGOING JAN - JUNE 2021:

We have reached 60% of the 37 building target.

Installed standardized waste infrastructure and increased compost capacity in 10 buildings with the help of the UW Moving crew:

Collected student food donations during student move out

Purchase new tri-stream outdoor waste collection containers to replace garbage cans across campus

Purchase new public area bins for Dempsey & Paccar

### CHALLENGES ENCOUNTERED JAN - JUNE 2021:

Heavy workload due to unconventional SCRAM student moveout processes and limited operational capacity.

### PLAN FOR FY22:

Install new tri-stream outdoor waste collection containers  
Install new waste infrastructure in Dempsey Hall, Paccar Hall, and Founders Hall  
Update infrastructure in 15 buildings, including UW Tower  
Improve waste infrastructure in UW Dining  
Increase access to composting for students living in Stevens Court

# 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 JAN - JUNE 2021:

Launched Bridge waste training module - required for over 1,000 UW Facilities employees.  
Launched updated uwrecycling.com and disposal guide  
Completed PLAN Atlas waste assessment

Created waste content for UW HuskyGuide and A&O online modules.  
Participated in 17 virtual waste outreach events, totalled 674 attendees and 481 individuals trained via the Bridge waste training module.

Collected 13 tons of donations during SCRAM student moveout.

Several outreach programs:

- Trash Art Contest
- International Compost Awareness Week
- lab sessions NUTR 302 Food Systems: Harvest to Health
- Stepping Stones for Success program
- A&O Student Leader Training

### CHALLENGES ENCOUNTERED JAN - JUNE 2021:

Fewer outreach opportunities on campus.

### PLAN FOR FY22:

UW Dining will incorporate Bridge Intro to Recycling training into required onboarding processes (including ~900 student staff)

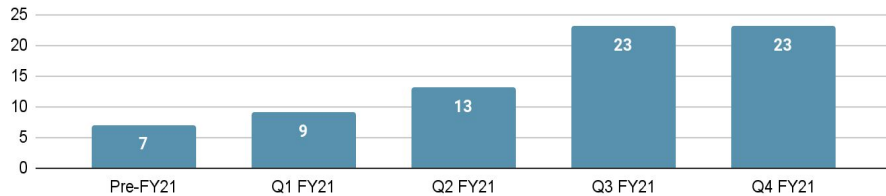
## METRICS & LINKAGES:

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

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.

### METRICS:

Cumulative Buildings Updated



### LINKAGES:

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

# 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 JAN - JUNE 2021:

- Continue manual overproduction and over-purchasing tracking processes.
- Re-route and repurpose excess on-hand inventory
  - Create donation process for excess on-hand inventory
  - Buy one Get one and Buy one Give one process for excess inventory

### CHALLENGES ENCOUNTERED JAN - JUNE 2021:

- Remaining on-hand inventory in closed locations continued to pose a challenge as UW Dining worked to repurpose and re-route as much food as possible from the waste stream.
- Lack of historical forecasting for the current climate made it difficult to target amount of food needed to produce.
- Implementation changes for FSS have resulted in a continuation of the manual tacking process.

### PLAN FOR FY22:

- Continue manual over-production and over-purchasing tracking.
- Begin rolling implementation of FSS managed over-producton and over-purchasing process.


# Implement Low-Waste Campus Kitchens

## STATUS

 SOME PROGRESS

 NO PROGRESS

 ON TIME

 SOME PROGRESS

## 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 JAN - JUNE 2021:

Info provided on previous step-

### CHALLENGES ENCOUNTERED JAN - JUNE 2021:

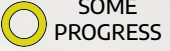
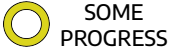
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### PLAN FOR FY22:

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# Implement Low-Waste Campus Kitchens

## STATUS



## 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 JAN - JUNE 2021:

### CHALLENGES ENCOUNTERED JAN - JUNE 2021:

- Info provided on previous step-

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### PLAN FOR FY22:

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## 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:

- Over \$59,000 of on-hand inventory diverted from waste stream via virtual commissary process
- Incremental reduction of over-production and over-purchasing, however no baseline metrics are available due to COVID conditions

### LINKAGES:

- 10% less solid waste by 2025