

## Sustainable Initiatives



The Department of Food & Catering Services is committed to the following Sustainable Initiatives. We continue to look at other efforts which will help support a sustainable environment. It is through practice, communication and education that we strive for the common good of reducing the impact that our carbon foot print has on the earth.

### 1. Waste Reduction Initiatives

Our Department is fully committed to recycle the following:

- Cardboard Packaging
- Cooking Oil
- Paper
- Glass
- Aluminum Cans
- Pizza Wedges
- Plastic utensils, take out salad containers and plastic microwavable food containers

...and we also reuse our plastic pails

### 2. Landfill Waste Reduction

University of Windsor Food Services was one of the first schools in Canada to purchase a pulper to reduce the amount of solid waste that goes into our landfill. We are able to reduce the cubic volume of food waste generated by 80%. In addition, water dispensing systems have been added to all draft pop machines on campus, providing free water to all customers who bring in their own re-usable mug or bottle.

### 3. We are Styrofoam Free...

We are Styrofoam free in all Food Services' locations. We have eliminated the use of Styrofoam take out containers in Vanier since 1994. Food Services – Sustainability Initiatives

#### 4. Fairly Traded Tea & Coffee

The Department of Food Services provides Certified Organic Fairly Traded Coffee as a part of our Catering Menu and as an alternative choice in the following locations on campus: We also offer a variety of Fairly Traded Organic teas.

- Bru -Toldo Building
- Café Chez Vanier
- Gavel
- Market Place
- University Club
- Williams Coffee Pub

Look for this logo to find a **Certified Fair Trade Coffee!**

#### 5. Lug-a- Mug Discount

Customers who bring in their own mug receive a 10 cent discount on every beverage purchase. When you bring in your mug to any food outlet, you help us reduce the number of cups we have to purchase so we pass this savings directly on to you.

#### 6. Co-op Purchasing Power

Food Service has been a member of the Ontario College and University Co-Operative Purchasing Group since 1990. Our group buys products in bulk which means we have a greater opportunity to purchase more environmentally friendly products at more affordable prices. How about this...

Our Office Staff is committed to use recycled paper for photocopying, faxing and printing

We recycle cartridges from our photocopiers and printers

We try to use bulk condiments for sugar, ketchup, mustard, milk and cream wherever possible

We also ask our suppliers to reduce excess packaging

Recycling bins are also placed in all areas of the facilities from the kitchen production areas, dining rooms to the office areas which makes recycling very convenient and easy for our employees and customers

#### 7. Residence Dining Halls

We encourage Residence Students to take out food from the Cafeteria using china and stainless silverware. We have implemented pick up stations in each of the Residence Buildings where our employees collect the dishes to be washed. Residence Students also have two bins designed for plastic & paper waste to promote recycling in Residences.

#### 8. Trayless Tuesdays

Café Chez Vanier Cafeteria has announced a new green incentive program "Trayless Tuesdays".

Reducing the number of trays that are used in our cafeteria will reduce the amount of water and chemicals that the trays are washed with. These reductions are extremely important in light of environmental problems such as: water pollution and the strain being put on municipal waste and sewer systems, as well as global climate change (global warming). Food Services – Sustainability Initiatives

#### 9. Supporting Local Suppliers

Our Department is committed to supporting local suppliers by purchasing their products. We purchase locally grown seasonal produce whenever possible. Purchasing from local suppliers helps to support the local community, and helps to reduce the impact that transportation has on our environment.

#### 10. Homemade/Fresh Food

A large percentage of the food we sell is homemade or made from scratch, which cuts down on excessive packaging.

## 11. Cage Free Eggs

Crocodile Grill (located in Vanier Hall) is selling “Cage Free Eggs” at a premium price of \$0.25 per egg.

## 12. Promoting Healthy Eating

We realize that the food choices we make have an impact on our health. This is why we use trans fat free oil in all of our kitchens.

## 13. Seasonal Dishes

We serve seasonal dishes and local product in all of our Dining Halls.

## 14. Hand Sanitizing Stations

This project promotes health and well-being throughout the campus community. Basic hand washing is one of the best ways to reduce the spread of communicable illnesses.

## 15. Campus Initiatives

We not only reuse our plastic pails our products come in, we also donate them to various Departments on Campus. With the recent logo change we have recycled all of our stationary paper that had our old logo.

## 16. Saving Electricity

We encourage our staff members to help reduce energy by turning off computers, equipment and lights that are not being used.

## 17. Energy & Water Saving Equipment

Our department sources energy star rated equipments whenever possible that use 10-50% less energy and water.

## 18. Promoting Recycling

Our Food Ombudsperson is actively promoting recycling to get the word out that encourages the Campus Community to recycle. We use stationary paper that is recyclable.

## 19. Educating our Staff Members

As a part of educating our Management Staff about sustainability, we asked them to participate in a Web Conference. Food Services – Sustainability Initiatives

## 20. Composting Projects

Food Services is involved in two composting projects. Green waste from the department’s two production kitchens is saved and then shipped off to two composting sites on campus. Vanier kitchen delivers its green waste to the Smart Gro Project run by SIFE and Marketplace kitchen delivers their green waste to the Campus Community Garden Project.



### Check this out... Last year we recycled:

- 24020 pounds of cardboard from the Main Kitchen Area in Vanier Hall
- 874 gallons of deep fried oil from our Deep Fryers