

Sustainability in Dining



UNIVERSITY OF
ILLINOIS
URBANA-CHAMPAIGN

University Housing Dining Services

- 5 Dining Halls
 - Traditional: LAR, FAR
 - Stations/Micro-Restaurants: ISR, IKE, PAR
- 5 retail operations
 - Urbana South Market (PAR)
 - 57 North & Caffeinator (IKE)
 - TerraByte & InfiniTEA (ISR)
- University Catering
 - Exclusivity at IHotel & Conference Center
 - Off-site catering services available across campus
- Self-Operated



Sustainability in Dining Overview

- Recycling
- Local Foods
- Food Waste Reduction
- Food Waste Diversion
- LEED-Certified Facilities
- Future Initiatives



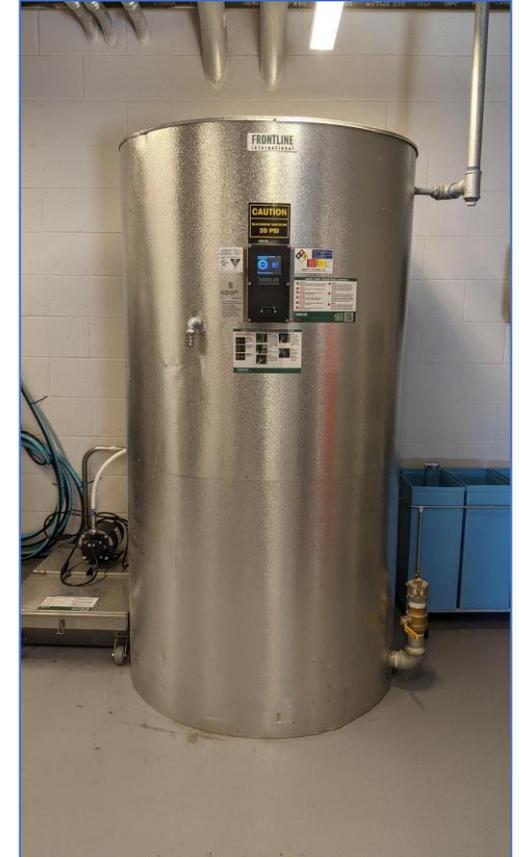
Recycling Efforts

- Cardboard - All types of corrugated cardboard boxes, sheets and rolls. Flattened cardboard is sent to transfer station either in paper bin or dumpster.
- #10 Tin Cans - Dining recycles aluminum cans, plastic bottles #1 and #2.
- Glass - Collected from Dining locations and Catering events. Glass is stored at Housing Food Stores and sent to Midwest Fiber; a full-service recycling center located in Champaign Urbana.
- Nitrile Gloves (suspended) Partnership with Kimberly Clark Right Cycle Program. Keeping Disposable gloves out of landfill to be recycled into useful products.



Used Cooking Oil

Mahoney Environmental collects oil at dining locations. As a renewable alternative to petroleum-based diesel fuels, biodiesel fuels are used in diesel engines to power vehicles and machines and heat buildings. In the US, most biodiesel fuels are produced from soybean oil and used cooking oil.



Recycling Metrics

- Cardboard - Approximately 69,000 lbs. in FY2019
- Used Cooking Oil - 74,169 lbs. in 2019. 31,093 in 2020
- #10 Tin Cans - Approximately 17,455 lbs. in FY19
- Glass - 93,915 lbs. since 2017
- Nitrile Gloves (suspended) - 7,089 lbs.



Eco-Friendly Disposables



Local Foods

- Illinois Local Food Farms & Jobs Act
 - Definition: "Local farm or food products" are products: (1) grown in Illinois; or (2) processed and packaged in Illinois, using at least one ingredient grown in Illinois.
 - Does not include a "radius" / miles from campus (e.g., Indiana)
- Local Vendors
 - Sustainable Student Farm
 - 143,273 lbs. purchased since 2017
 - ~5% of total produce purchases in 2019
 - Prairie Farms Dairy – Carlinville, IL
 - Central Illinois Produce – Urbana
 - Alpha Baking Co. - Chicago
 - U of I Meat Science Lab - Urbana
 - Local reports from prime vendors
- Must Follow State of Illinois Procurement Guidelines



Food Waste Reduction

- Trayless Dining & Smaller Plates
- LeanPath 360
- LeanPath Spark
- Education Campaigns
 - Know Your Food, Know Your Impact theme meal
 - Posters, Digital Signage, Napkin Inserts
 - Staff Training



Food Waste Research Studies

- Every Plate Counts ¹
 - Results showed that signage changed attitudes regarding food waste.
 - Sadly, results also showed that signage did little to change habits.
- Plate Size Study ²
 - 9-inch round plates were removed, and 9.5 x 7.25-inch oval plates were put in their place.
 - Smaller oval plates resulted in an average of 19.5 grams less waste per plate or 34%

1. Ellison, Brenna, Olesya Savchenko, Cassandra J. Nikolaus, and Brittany R.L. Duff. 2019. "Every Plate Counts: Evaluation of a Food Waste Reduction Campaign in a University Dining Hall." *Resources, Conservation and Recycling*, 144, 276-284.

2. R Richardson, MP Prescott, B Ellison. 2020. "Impact of plate shape and size on individual food waste in a university dining hall." *Resources, Conservation and Recycling*, 105293.



Food Waste Diversion

- Food Donation
 - Illinois Procurement Code
 - Over \$23,200 donated since January 1, 2020
 - Waste No Food – app that connects donors to recipients
 - Project4Less – RSO that repacks leftover food from dining halls
 - Everybody Eats – free soup & rice available at ISR and IKE
- Grind to Energy
- Enviropure (retired)



Grind to Energy

- Food waste is ground, water added to create slurry
- Slurry is pumped into holding tank
- Waste is hauled to UCSD for anerobic digestion
- Digester creates methane which is used to power treatment plant
- Remaining solid is used for fertilizer



Grind to Energy

Positives

- More sustainable than aerobic digesters
- Creates energy
- Creates fertilizer
- Provides opportunities for research

Negatives

- Costs
 - Hauling
 - UCSD Fees
 - Startup costs
 - Electricity and water
- Space requirements



LEED Facilities

LEED is a certification from the US Green Building Council. It looks at many aspects of sustainability in building methodology, design, energy use, recycling and transportation associated with new or remodeled buildings.

- Ikenberry Dining and the SDRP is a LEED Silver certified building.
- Illinois Street Dining will be LEED silver at a minimum once certification is completed.



Future Initiatives

We are always looking for ways to improve our sustainability.

Future initiatives will include:

- Adding more Grind to Energy systems
- Replacing “flight type” dish washing machines with newer units that use substantially less water
- Replacing older refrigerators with new units using hydrocarbon refrigerants
- Reusable containers
- Food Literacy Efforts
- Expansion of Food Donation Programs



Questions

Kelly Boeger, MS, RDN, LDN – Assistant Director of Menu Management

kboeger@Illinois.edu

Michael Olinger – General Manager Housing Food Stores

molinger@Illinois.edu

Thurman Etchison – Assistant Director - Facilities and Equipment

etchisn@Illinois.edu

