

Food & Recycling

**A review of findings from the
*College Sustainability Report Card 2010***

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Overview

Category is comprised of nine indicators:

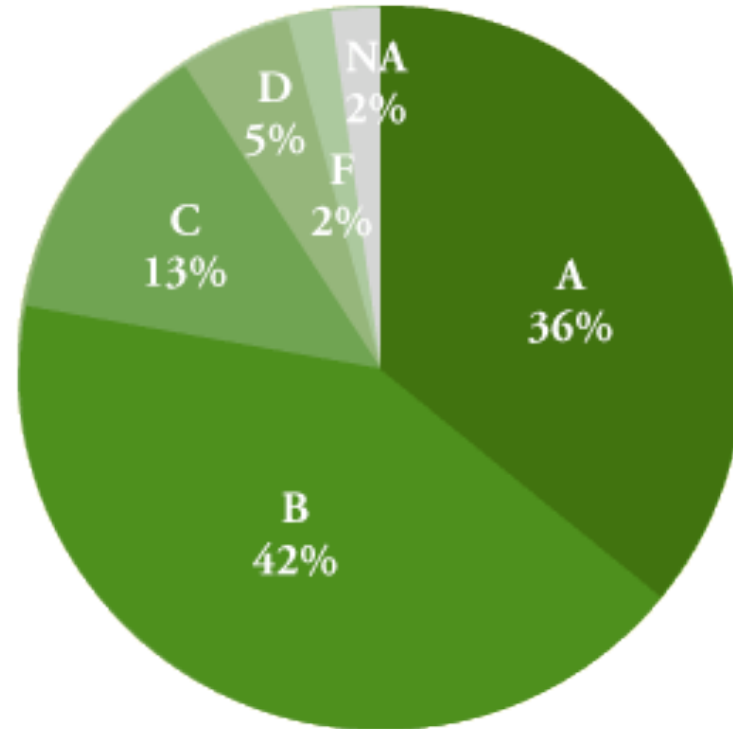
- Locally Grown and Produced Food
- Organic and Sustainably Produced Food
- Fair Trade Products
- Dishware and Eco-friendly Incentives
- Food Composting and Waste Diversion
- Recycling of Traditional Materials
- Recycling of Electronic Waste
- Composting (Aside from Dining Facilities)
- Source Reduction

To learn more about each of the indicators and their weighting, visit:

<http://www.greenreportcard.org/report-card-2010/indicators>



Grade Distribution



Food & Recycling, *College Sustainability Report Card 2010*



Significant Trends

Comparison of data from *Report Card 2008* to *Report Card 2010*:

	<u>Percent</u>
• Food from local farms/producers.....	70 to 83
• Food Composting.....	42 to 55
• Fair trade coffee available.....	64 to 91
• Cage-free eggs.....	27 to 64
• Local dairy.....	39 to 79



Locally Grown and Produced Food

- Purchase from local farms and/or producers..... **83%**
- Portion of food budget spent on local farms (average)..... **10%**
- Portion of food budget spent on local producers (average).... **12%**
- Sourced from a local dairy..... **79%**
- Sourced from an on-campus farm or garden..... **34%**



Organic and Sustainably Produced Food

- Portion of food budget spent on organic food (average)..... **3%**
- Use at least some cage-free eggs..... **64%**
- Use only cage-free eggs..... **33%**
- Purchase at least some grass-fed beef..... **24%**
- Purchase at least some hormone-free beef..... **22%**
- Purchase at least some hormone-free poultry..... **28%**
- Purchase at least some hormone-free dairy..... **55%**
- Purchase at least some seafood that meets Monterey Bay Aquarium
Seafood Watch guidelines or Marine Stewardship Council standards..... **67%**



Fair Trade Products

- Fair trade coffee available..... **91%**
- Fair trade coffee served exclusively..... **32%**
- Frequently reported use of other fair trade products:
 - Chocolate... 58 schools
 - Tea..... 44 schools
 - Bananas..... 16 schools
 - Sugar..... 10 schools



Dishware and Eco-friendly Incentives

- Schools that use at least some compostable containers..... **81%**
- Schools that have composting programs and use compostable containers..... **35%**
- Discount for use of reusable bags, containers, etc..... **75%**
- Use polystyrene products (i.e., Styrofoam)..... **34%**



Food Composting and Waste Diversion

- Trayless dining program..... **67%**
- Pre-consumer food composting..... **52%**
- Post-consumer food composting..... **40%**
- Both pre-consumer and post-consumer composting.... **37%**
- Donate excess food to food bank, soup kitchen, or shelter..... **71%**
- Largest pre-consumer composting program (by tonnage):
University of Toronto: 7,000 tons annually
- Largest post-consumer composting program (by tonnage):
Pepperdine University: 1,600 tons annually



Recycling of Traditional Materials

- Recycling program..... **97%**
- Recycling diversion rate in dining halls (average)..... **44%**
- Recycling diversion rate on campus (average)..... **36%**



Recycling of Electronic Waste

- Electronic waste recycling program..... **92%**
 - Batteries..... 77%
 - Cell phones..... 57%
 - Computers..... 80%
 - CFL lightbulbs..... 74%
 - Printer cartridges..... 78%



Composting (Apart from Dining Facilities)

- Compost at least some landscape waste..... **77%**
- Compost all landscape waste..... **42%**
- Offers composting elsewhere on campus..... **27%**



Source Reduction

- Source reduction program..... **83%**
 - Clothing swap or donation..... 136 schools
 - Furniture swap or donation..... 141 schools
 - Food donation..... 61 schools
- Move-in and move-out programs are frequently reported.

