

Waste Reduction Strategies: Northern Arizona University

March 26th, 2015

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NAU Campus Dining & Northern Arizona University



NAU Campus Dining

Landscape: Northern Arizona University is located in Flagstaff, AZ ~ 21,000 students

- Two “all-you-care-to-eat” dining halls and 27 retail locations



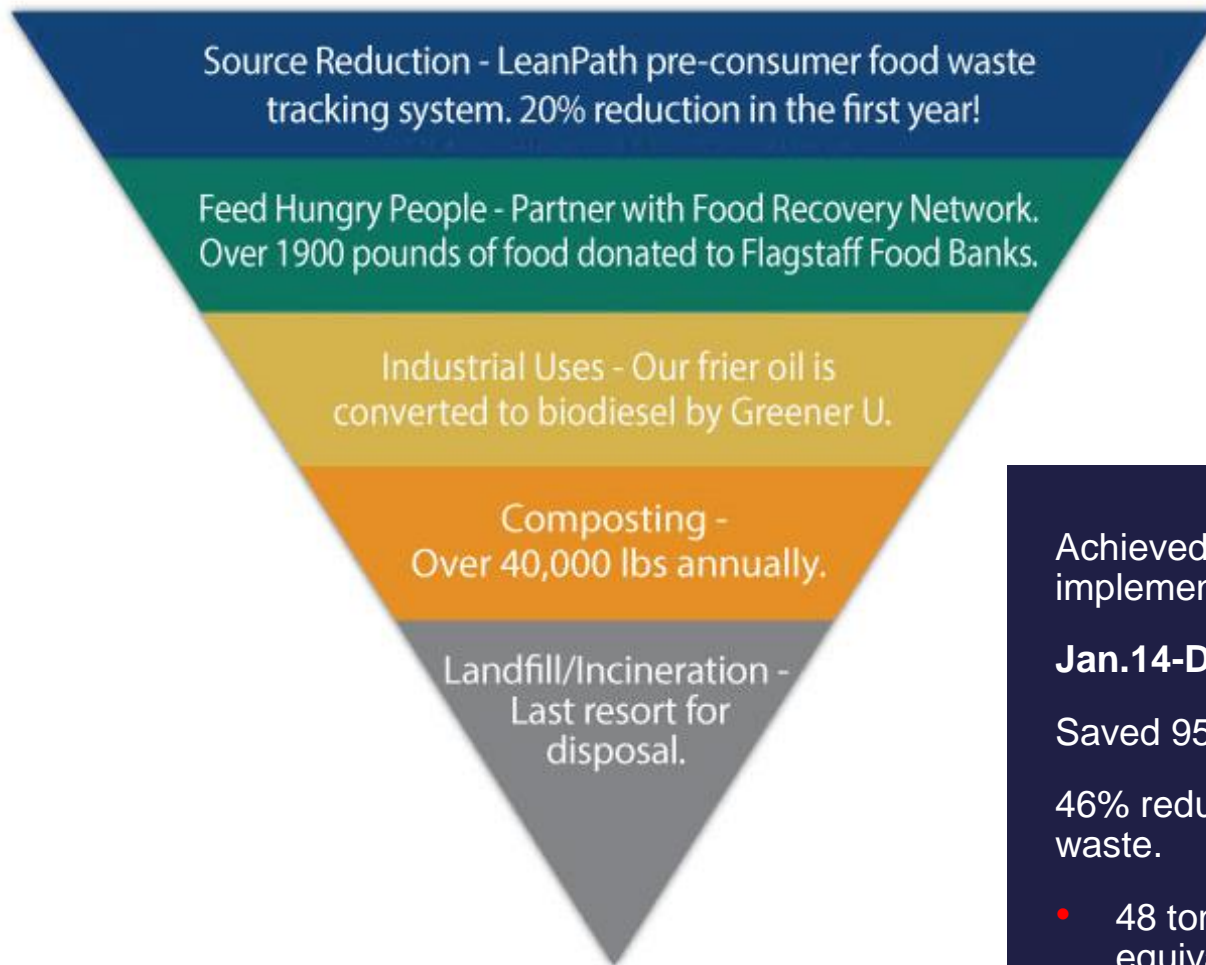
Waste Reduction Programs

- Food Recovery Challenge participant and LeanPath System user since 2012
- Food Recovery Network – new in Fall 2014

NAU Composting program expanded into a large scale operation on campus in 2013.

- 40,000 pounds of food and green waste is diverted from the landfill every year.

Waste Reduction Strategies & LeanPath Data



Top Wasted Items

- Vegetables
- Rice
- Pasta

Achieved 20% reduction in first year implementing Lean Path

Jan.14-Dec.14 Data:

Saved 95,903 lbs. vs. baseline.

46% reduction in pre-consumer waste.

- 48 tons of waste...10 elephants: equivalent to 83 barrels oil.

Waste Reduction Strategies – Source Reduction

Awareness and staff engagement – making waste reduction a priority for everyone.

- Tracking waste (LeanPath) requires each employee to weigh their waste, brings the issue into everyone's awareness and responsibility.

Training

- Identifying ways to reduce, compost, donate.



Waste Reduction Strategies – Consumer Education

Weigh the Waste Events

- Engages the consumer side of waste reduction
- Resource for post-consumer compost feasibility



Uneaten food table to show waste



Reuse of Items & Batch Cooking

Reuse of Vegetable Trimmings

- Vegetables are a high-waste item.
- Utilizing left-over veggies to make veggie broth for our stir-fry station
- Proper cool down of vegetables from our Simple Servings Station to use them in other recipes the next day



Batch Cooking

- Reduced waste (and increased quality/freshness) by moving to cook-to-order during off-peak times and within certain time before closing.



Compost and Food Recovery Network



Compost Program is a partnership between Facilities, Union Services and NAU Campus Dining - daily pick-ups from kitchens and coffee shops.

Food Recovery Network is a student run volunteer force which picks up and transports perishable foods while maintaining food safety standards.

Reusable Containers

Catering

- For events on campus, groups that order box lunches are offered an eco-friendly option which includes re-usable containers to reduce waste.



Pilot at Green Scene Café

- Enthusiasm and support from students and café customers. However overall use of containers (return) was low



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