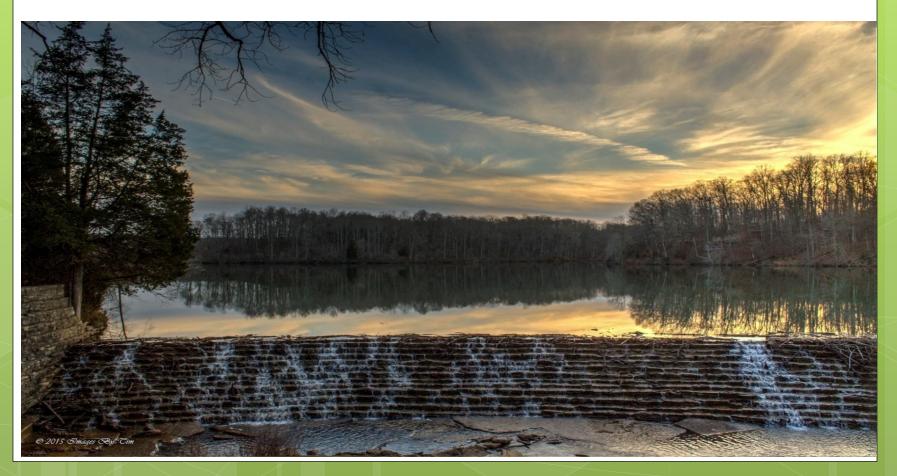


The Forge at Montgomery Bell

Source Reduction
Park Ranger Scott Ferguson
Montgomery Bell State Park
EPA Source Reduction Award
Winner

Montgomery Bell State Park



Park features/info

- 4,000 acres
- 920,000 visitors a year
- 3 man made lakes "Acorn" "Creech Hollow" "Woodhaven"
- 600 acre Natural Area
- Camping, Fishing, Boating, Bike Trails, Hiking, Swimming, Villas, Inn and Conference Center, Restaurant.

TN State Parks Mission Statement

 To preserve and protect, in perpetuity, unique examples of natural, cultural, and scenic areas and provide a variety of safe, quality, outdoor experiences through a well-planned and professionally managed system of state parks.



TSP Go Green Program

- Implemented in 2015
- System wide sustainability guidelines (56 parks)
- Goal: To enhance wildlife habitat, protect land and water resources and reduce waste.

Source Reduction

Source reduction is activities designed to reduce the volume, mass, or toxicity of products throughout the life cycle. It includes the design and manufacture, use, and disposal of products with minimum toxic content, minimum volume of material, and/or a longer useful life.

Inn/Conference Center/Restaurant

- 120 lake view Inn rooms
- 6,000 sq ft of meeting space
- The Forge Restaurant: Seating for 180 guests, 3 buffets daily, catering, menu orders.





Program Oversight and Assistance

- TN Office of Policy and Sustainable Practices
- Environmental Scientists Kelsey Davis and Robert Wadley
- Park Manager Pat Wright TSP MBSP

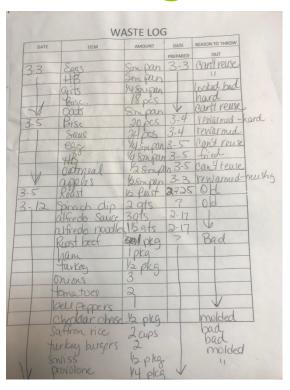
FRC Improvements

- Just-in-time purchasing system
- Improved storage and organization techniques
- Reducing options on buffet
- Providing smaller serving utensils on buffet
- Modified menus and serving portions
- Flexibility in menu planning to accommodate use of excess food from previous meals
- Repurposing leftovers Ex. stale bread into homemade croutons

Source Reduction Efforts

• The Forge Restaurant at Montgomery Bell weighs, tracks, and keeps record of all disposed of, diverted, donated, and composted food. Restaurant staff has four separate food waste logs in which they weigh each food item and record it in the appropriate log.

Log



Scales



Keeping Track

- Food waste log that maintains records of each individual food item we dispose of, how much it weighs, and for what reason it was disposed.
- Food log for source reduction or diverted food.
- Food log for all food that will be donated to a local charity
- Food log for all compostable food scraps and plate scrapings from post-consumer leftovers.

Overall Food Waste Diversion

- 2016/2017 Comparison:
- 118.49 tons of waste in 2016
- 61.05 tons of waste in 2017
- 57 tons of food waste diverted!!!!
- This resulted in a monetary savings of \$3,795.28 to the park due to less frequent trash pickups and less tonnage per pickup!

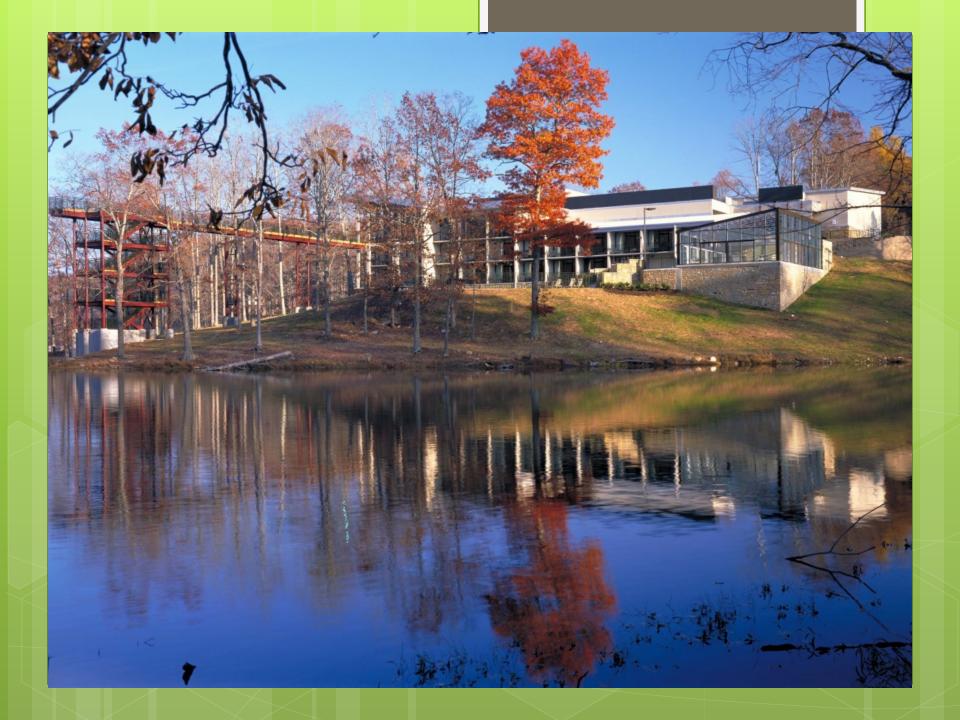
Obstacles

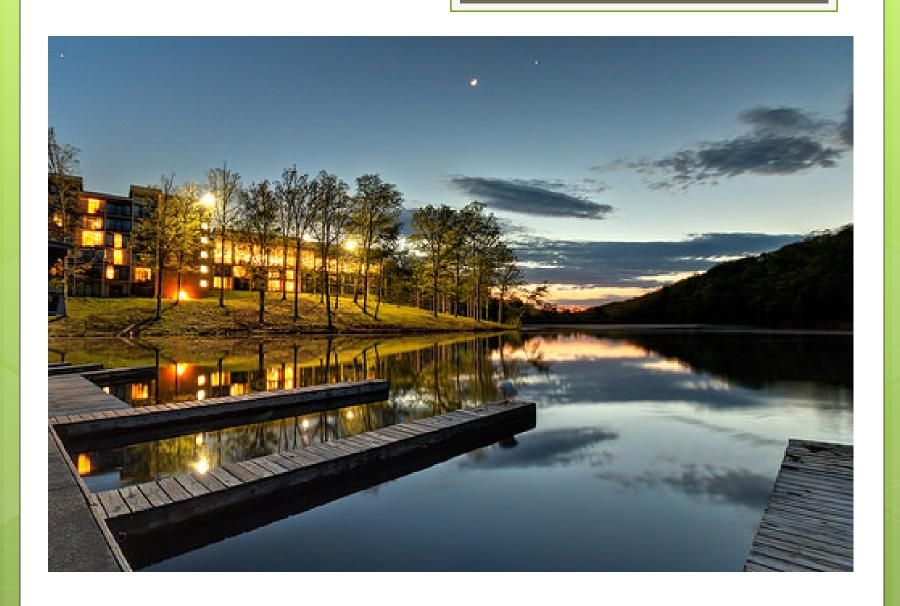
- Re-training staff
- Changing attitudes



Takeaways

- Professional Oversight
- Continued Mentoring
- Changing the culture
- Share your successes with employees











State Parks

GO GREEN WITH US

CERTIFIES THAT

MONTGOMERY BELL STATE PARK

HAS SATISFACTORILY COMPLETED THE REQUIREMENTS AS PRESCRIBED BY THE GO GREEN GUIDELINES AND IS HEREBY PRESENTED WITH THIS

GOLD CERTIFICATION

GIVEN ON APRIL 20, 2018

BROCK HILL
DEPUTY COMMISSIONER, PARKS AND
CONSERVATION

MIKE ROBERTSON
DIRECTOR OF OPERATIONS, PARKS AND
CONSERVATION

Questions?

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- https://tnstateparks.com/
- https://tnstateparks.com/parks/restaurant /montgomery-bell