



## ANNUAL SUSTAINABILITY REPORT • 2015 - 2016





# CONTENTS

03 RESPONSIBLE PURCHASING

07 WASTE MINIMIZATION

13 EFFICIENT OPERATIONS

15 COMMUNITY ENGAGEMENT

# RESPONSIBLE PURCHASING

## HIGHLIGHTS

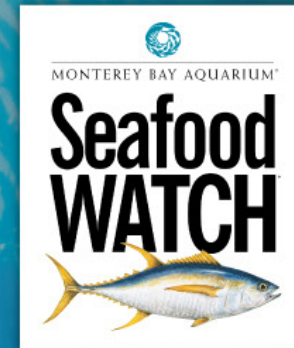
- We work with vendors to **source local produce** whenever seasonally available
- **Ingredient of the Month** program allows residential chefs to incorporate local, seasonal items in their recipes each month
- **Seasonal catering** and **proprietary retail menus** maximize the potential of procuring local items and reducing the carbon footprint of food served
- **Sustainably certified coffee** and **tea** served in convenient stores, dining halls, catering and select coffee locations
- **Humanely certified animal products** available in grab and go offerings, catering events, retail locations and dining halls
- **100% Cage Free** shell and liquid eggs and sustainably sourced tuna in all dining locations
- **Recyclable** and **compostable service ware** at all retail locations and catering events
- **100% Green Seal Certified** cleaning products used in all dining facilities



*Sun Devil Dining at Arizona State University considers the environmental impact of all of our purchasing practices throughout our operations. We seek to purchase environmentally preferred products and services.*

*We partner with suppliers, customers, and environmental experts to understand the impact of available products and services on the environment and communities and to identify better alternatives.*

*We are committed to improving animal welfare by replacing conventional animal products with sustainably certified alternatives.*



- *All canned tuna products meet Green “Best Choice” or Yellow “Good Alternative” ratings as defined by the Monterey Bay Aquarium Seafood Watch program.*

## SUSTAINABLE TUNA CONVERSION

The Monterey Bay Aquarium Seafood Watch program works with consumers, fishermen, restaurants, retailers and suppliers to advocate for sustainable seafood that comes from sources, either fished or farmed, that can exist without compromising species’ survival or the surrounding ecosystem. With global seafood consumption on the rise, we have made a commitment to source 100% sustainable tuna to support the health of our oceans and fisheries.



- *As of April 2016, 100% of all canned skipjack and albacore tuna purchased by Sun Devil Dining and all Aramark locations in the United States is sustainably sourced.*



- *We exclusively feature American Humane Certified Butterball Turkey products in our residential, catering and select retail locations.*

## AMERICAN HUMANE CERTIFIED ANIMAL PRODUCTS

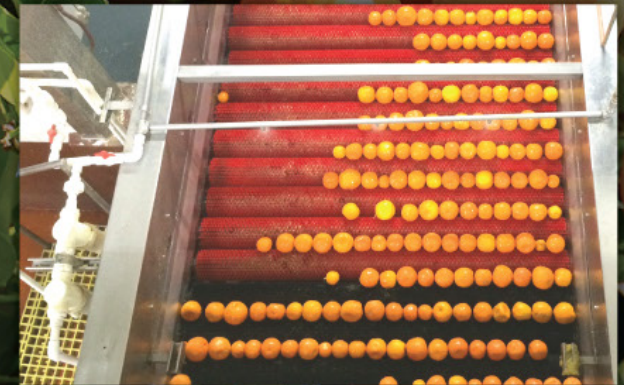
Sun Devil Dining locations only use American Humane Certified Cage Free shell and liquid eggs. Cage Free hens are not confined to battery cages and are able to walk, spread their wings, and have access to perches and nesting boxes.



- *The American Humane Certified label provides consumers with a choice of humanely raised beef, pork, poultry and dairy products, and updates are constantly added to the standards from the Scientific Advisory Committee.*



- Sun Devil Dining chefs use the Seville orange juice from the local partner, Sun Orchard, who is located less than 3 miles from the Tempe Campus. The juice is used in various recipes in both retail and dining halls.



## SEVILLE ORANGE JUICING PARTNERSHIP

The Campus Harvest program consists of volunteers from Sun Devil Dining and Arizona State University (students, alumni, and facilities employees) who assist with harvesting Seville oranges from Tempe campus trees annually. This academic year, approximately 12 tons of Seville oranges were harvested.

- *This year, Sun Orchard juiced and processed a total of 176 gallons of Seville Orange juice to be used in Sun Devil Dining locations.*

# WASTE MINIMIZATION

## HIGHLIGHTS

- Extensive employee training in **waste stream practices** to align with Arizona State University's Zero Waste goal
- **Pre** and **post consumer composting** at the Tempe, Polytechnic and West campuses
- Coffee grounds **composted at all coffee locations** to be used as a compost enricher for flowerbeds on campus
- **All used fryer oil is collected** for biodiesel and other industrial purposes
- **Trayless dining** in all dining halls
- Annual **Weigh the Waste** campaign in dining halls to **educate customers on portion control** and the negative impact of food waste
- **Excess food donated** to people in need in Arizona through local organization Waste Not
- Annual full scale **waste audits to evaluate** waste stream practices of a given location
- **Incentives and discounts are offered** for reusable containers to reduce single use waste items



*The responsible management of emissions and waste are requirements to sustain and restore our natural resources and the communities we serve.*

*We are committed to minimizing our environmental footprint through waste reduction strategies such as waste aversion, reuse, recycling and composting in our operations.*

## COMPOSTING PROGRAM EXPANSION

For the Fall 2015 semester, the pre and post consumer composting program was expanded to the Polytechnic and West campus dining locations. Results from previous waste audits indicated that the highest percentage of waste by weight was pre consumer (food prep) and post consumer (food left on plates) organic waste from the dining locations. **324 tons** of organic waste was composted in the 2015 - 2016 academic year.

- Expanding the composting program to the Polytechnic and West campuses allowed us to divert an additional **39.2 tons** of organic waste from the landfill compared to the 2014 - 2015 academic year.





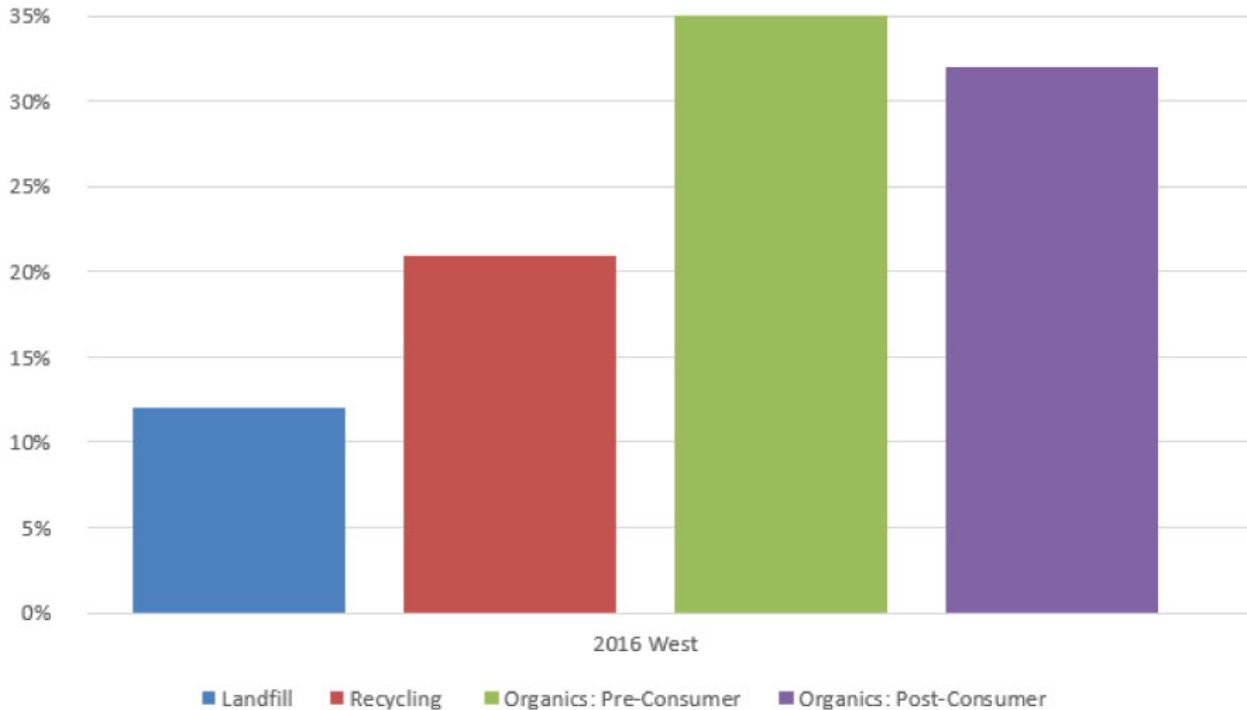


# WEST CAMPUS WASTE AUDIT

The Sun Devil Dining Sustainability department conducts an annual full scale waste audit at one of the main dining locations at the Tempe campus or all dining locations at the Polytechnic, Downtown Phoenix or West campuses. The audits are conducted for the full operating day in order to collect, weigh and sort all waste generated for the respective location. These audits allow the Sustainability department to determine the waste diversion rate of a dining location/campus, and to identify potential opportunities to minimize waste.



Waste by Category



	Total Pounds	Percentage
Landfill	76	12%
Pre- organic	233	35%
Post - organic	209.5	32%
Recycling	55.5	8%
Cardboard	85	13%
<b>Total</b>	<b>659</b>	<b>100%</b>

Implementing composting at West campus' four dining locations has allowed for 67% of waste diversion from the landfill, while recycling makes up 21% and landfill 12%.

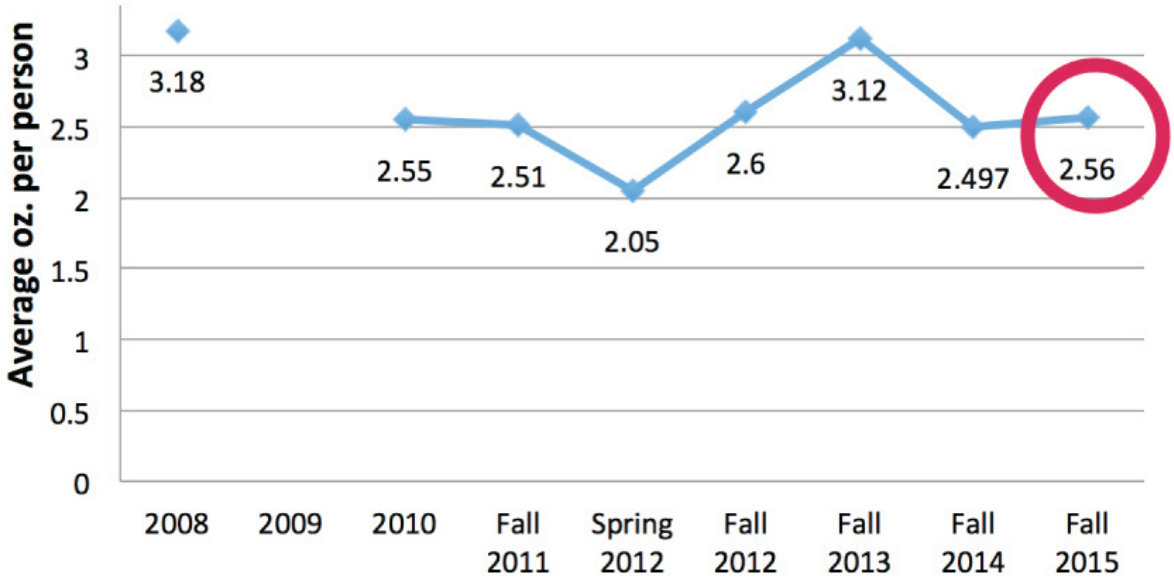


# WEIGH THE WASTE CAMPAIGN

**Weigh the Waste** is a food waste and portion control awareness campaign aimed at educating the ASU community on reducing the average food waste generated per person.

Weigh the Waste was conducted at all 7 dining halls 3 weeks after the start of the semester. It was concluded that the average customer wasted 2.56 ounces of food at each meal.

**Annual Waste Per Meal: Fall 2015**



## MAKE AN IMPACT CLEAN YOUR PLATE



Every plate matters, so take only what you can eat. Remember, you can always go back for more!



**SUN DEVIL DINING**

*Posters were placed near the register of each dining hall at the start of the fall 2015 semester.*

*Sun Devil Dining staff and student volunteers weighed post-consumer food waste during one full meal period in the fall and spring semesters to identify potential trends in the average food waste generated per person.*

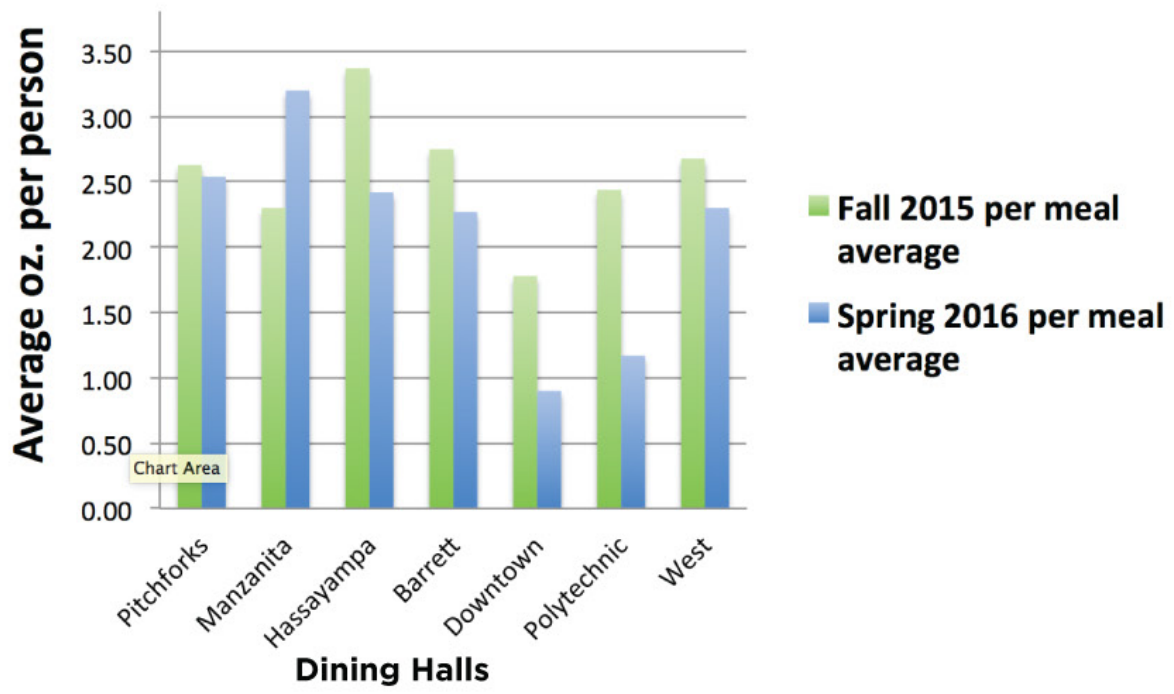


# WEIGH THE WASTE CAMPAIGN

A **Did You Know** educational campaign was launched in Spring of 2016 to bring awareness to waste minimization efforts in dining locations.

The average food waste per person decreased from 2.56 ounces per person in fall 2015 to 2.11 ounces per person in spring 2016.

**Fall 2015 and Spring 2016 Results**



## DID YOU KNOW?



The average student wastes **2.56 ounces** of food at each meal in the ASU dining halls.

This equals approximately **120 pounds** of food waste over an entire academic year.

Wasting food wastes the energy, water, land and natural resources used to grow, package and transport the food.



## Love Food. Hate Waste.

Sun Devil Dining donates excess food to hungry people in Arizona through local company Waste Not.



Posters were displayed at all 7 dining halls highlighting Fall 2015 Weigh the Waste results.

# FOOD DONATION IMPACT

The Sun Devil Dining culinary team is highly trained to manage food production and minimize waste based on projections. However, in situations where there is excess food produced, we donate to local food rescue agency, Waste Not, who supports organizations in need across the Valley.

**3,035 LBS. DONATED**  
**=**  
**1,946 MEALS SERVED**

*Donating food to feed those in need reduces greenhouse gas emissions compared to the same food being composted. The amount of emissions reduced is equivalent to:*

**2,381**

Miles driven by an average passenger vehicle

**1,074**

Pounds of coal burned

**42**

Propane cylinders used for home barbecues

Average amount of food consumed per person per day is 4.7 lbs. according to the United States Department of Agriculture Economic Research Service. Equivalencies calculated through the Environmental Protection Agency Green House Gas Metrics.

# EFFICIENT OPERATIONS

## HIGHLIGHTS

- **Green Captains** in each location **champion sustainability** and oversee sustainable operation initiatives
- **Designated employees** are appointed to **oversee energy and water use** and report problem areas at monthly meetings
- **Energy** and **water saving appliances** and fixtures used whenever possible
- Equipment is deep cleaned regularly to **maximize efficiency**
- Energy and water saving protocols are carefully followed **prior to holiday breaks** and **summer shutdown** to prevent wasted energy and water



*Building operations are a large consumer of natural resources and a major contributor to greenhouse gas emissions.*

*In our own operations, and in partnership with Arizona State University, we help create and operate buildings that are increasingly environmentally friendly, energy efficient, and healthy for those who use them.*

## ENERGY EFFICIENT RESTAURANTS & ALTERNATIVE FUEL VEHICLES

Arizona State University has a goal of achieving carbon neutrality, including transportation emissions, by 2035. To reach this goal, any meaningful progress requires timely action from a broad demographic of stakeholders. Feeding thousands of students daily in over 66 locations across four campuses, dining services is a large contributor to greenhouse gas emissions. We are constantly improving the efficiency of equipment and our vehicles to help the University meet their carbon neutrality goal.

- Throughout the semester shutdown process, we monitor the efficiency of equipment and report all maintenance issues including: broken or worn-out equipment, leaky faucets or pipes and poor seals on doors.

In addition, we keep an equipment condition list to confirm the replacement of equipment based on a five scale rating key that monitors the life expectancy on each piece of equipment.



- Vehicles have a large impact on greenhouse gas emissions. We are constantly exploring opportunities to incorporate more alternative-fueled vehicles into our fleet.

# COMMUNITY ENGAGEMENT

Sun Devil Dining is constantly working with sustainability stakeholders at Arizona State University to involve the campus community in sustainable food events and educational opportunities. Sun Devil Dining planned and participated in over 55 events during the year, encouraging thousands of attendees to get involved in sustainable food systems.



# EAT WELL. LIVE WELL. FALL 2015

The annual Eat Well. Live Well event is an opportunity to celebrate Campus Sustainability Day and to demonstrate Sun Devil Dining's partnership with sustainability stakeholders at ASU. The event features reusable giveaways, free potted herbs, educational activities and a variety of sustainable food samples from vendors and Sun Devil Dining locations.







*Over 400 pounds of produce with visual blemishes from Sprouts and 100 pounds of produce that was 5 days shy of the “sell by” code date from SYSCO was donated to prepare over 700 meals for event attendees.*

## RESCUED FOOD FEAST

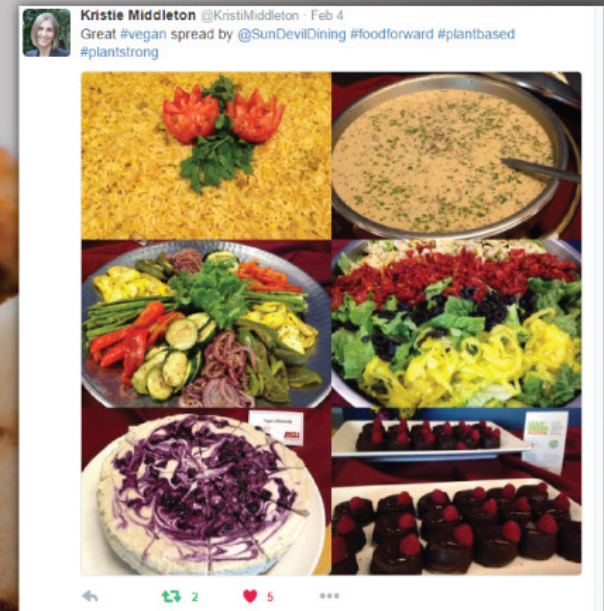
The Rescued Food Feast was a collaboration between the Julie Ann Wrigley Global Institute of Sustainability, Sprouts Farmers Market, SYSCO and Sun Devil Dining to bring awareness to the food supply that never reaches the consumer in the United States.



- *Through a partnership with ASU’s Zero Waste department, and the use of reusable plates, utensils and cups, the Rescued Food Feast achieved Zero Waste status with a **97% diversion rate.***

## FOOD FORWARD

Sun Devil Dining partnered with the Humane Society of the United States to participate in the annual “Food Forward” event intended to gather institutional decision makers in the food service industry for a collaborative discussion on the importance of plant-based menu items in K-12 schools, universities and hospitals.



- *Sun Devil Dining senior management, along with representatives from Sustainability and Nutrition, participated in a panel discussion and Q&A session focused on the implementation of vegan dining options.*



- *ASU Catering worked with the Humane Society of the United States to develop a vegan menu for over 55 event attendees.*

## IN SUMMARY IN THE 2015 - 2016 ACADEMIC YEAR, SUN DEVIL DINING AT ARIZONA STATE UNIVERSITY HAS:

COMMITTED TO SOURCING  
100% SUSTAINABLE TUNA  
TO SUPPORT THE HEALTH  
OF OUR OCEANS AND  
FISHERIES.

INCREASED PURCHASING OF  
AMERICAN HUMANE CERTIFIED  
ANIMAL PRODUCTS WITH  
CAGE FREE SHELL AND LIQUID  
EGGS AND BUTTERBALL  
TURKEY PRODUCTS.

STRENGTHENED LOCAL  
PARTNERSHIPS WITH  
SUN ORCHARD JUICERY,  
ASU SUSTAINABILITY  
STAKEHOLDERS AND  
WASTE NOT

EXPANDED COMPOSTING PROGRAM  
AND  
CUSTOMER WASTE EDUCATION EFFORTS

ADDED NEW PROGRAMMING TO  
CUSTOMER ENGAGEMENT EVENTS  
(FOOD FORWARD AND RESCUED FOOD FEAST)