



# ANNUAL SUSTAINABILITY REPORT • 2018 - 2019





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# RESPONSIBLE PURCHASING

## HIGHLIGHTS

- We work with vendors to **source local produce** whenever seasonally available
- **Ingredient of the Month program** allows residential chefs to incorporate seasonal Fair Trade items in their recipes each month.
- **Our Fair Trade commitment** supports ASU's designation as the largest Fair Trade university in the country.
- **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.*

## CAGE FREE EGGS

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Sun Devil Dining features 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.



- *We work closely with local producers and distributors to fulfill our humanely certified animal product purchases whenever possible.*



## FAIR TRADE CAMPAIGN

Arizona State University became the largest Fair Trade University in the country in April 2018 due to the efforts of students, university sustainability stakeholders, and Sun Devil Dining. Fair Trade is an economic system that ensures consumers the products they buy were grown, harvested and traded in ways that improve the lives of farmers and protect the environment.



- *Sun Devil Dining carries a minimum of two Fair Trade certified products in all convenience stores, dining halls, and proprietary retail locations.*
- *Sun Devil Dining interns and ASU's Sun Devils for Fair Trade club collaborated on events to raise awareness for Fair Trade products available on campus and the benefits Fair Trade provides to communities around the world.*
- *The Sun Devil Dining Sustainability team attended the Fair Trade Campaigns National Conference in Chicago, IL. Sun Devil Dining also presented with the Sun Devils for Fair Trade student organization on how partnerships between students and campus food providers can lead to positive change.*

# WASTE MINIMIZATION

## HIGHLIGHTS

- Extensive employee training in **waste stream practices** to align with Arizona State University's Zero Waste goal
- Local non-profit Arizonans for Children became new **food donation program** partner in January 2019
- **Pre and post-consumer composting** at all four ASU campuses
- **All used fryer oil is collected** for biodiesel and other industrial purposes
- **Trayless dining** in all dining halls
- Piloted new **Food Waste Buffet** campaign in dining halls to **educate consumers on portion control** and the negative impact of food waste
- Annual **Weigh the Waste** campaign in dining halls to **educate customers on portion control** and the negative impact of food waste
- 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
- Use the LeanPath food waste measurement tool to **track pre and post-consumer food waste**



*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

Previous waste audits of Downtown Campus dining locations showed that approximately 500 pounds of organic (pre and post-consumer food) waste was generated daily, amounting to 53% of all waste leaving campus dining locations. A new compost program was implemented in spring 2018 to divert this waste from the landfill. Composting efforts from Sun Devil Dining on all four ASU campuses continue to be successful.

- *Sun Devil Dining worked closely with ASU's Zero Waste department to develop an innovative composting program that addresses some of the unique challenges with operating dining locations in a high density downtown area.*
- *A total of 793 tons of organic waste was composted from all ASU dining locations during the 2018-2019 academic year.*





WHAT'S THE MOST EFFECTIVE WAY TO  
**REDUCE WASTE?**

**DON'T CREATE  
IT IN THE FIRST PLACE**



Bring ANY reusable cup to the P.O.D. for a fill of coffee, tea, or soft drink for just **\$0.99**

\*Cup must not exceed 32 ounces

**CHOOSE  
TO REUSE**

## SKIP THE STRAW

This year, Sun Devil Dining provided reusable straws, tumblers, and tote bags as giveaways at tablings and events. These items can be used on campus to enhance personal sustainability and take advantage of pre-existing discounts. These include 99 cent coffee, tea, and soda fills at P.O.D. Markets.





# FOOD WASTE BUFFET

**The Food Waste Buffet** is a visual demonstration of how much food waste is created in dining halls. Uneaten, visually appealing food is collected from the dish return and arranged on a buffet-style display for customers to see.

The event's purpose is to educate the ASU community about how much food waste is created at the consumer level and motivate individuals to make responsible consumption choices.



*In a fall 2018 dining hall study, Sun Devil Dining found that 60% of customers did not eat all of the food they took.*

*Of that same group, the average person created 3.7 ounces of food waste per meal. This does not include inedible items, such as peels, rinds and bones.*

# 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 Arizonans for Children, who supports foster children in the Valley. Arizonans for Children became our new food donation partner in January 2019.

**5,382 LBS. DONATED**  
**=**  
**2,435 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:*

**5,795**

Miles driven by an average passenger vehicle

**2,591**

Pounds of coal burned

**302,204**

Smartphones charged

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
- Engrained Café locations at the Tempe and Downtown Phoenix campuses are certified by the **Green Restaurant Association**



*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 72 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.

# GREEN RESTAURANT CERTIFICATION



The Green Restaurant Association provides a transparent way to measure a restaurant's environmental accomplishments, while providing a pathway towards increased environmental sustainability. Engrained on the Downtown Phoenix campus has excelled in several sustainability categories and joins Engrained Tempe as a Certified Green Restaurant.

- *Over 33% of Engrained's main dishes are vegan or vegetarian. These items require significantly less land, water, and energy to produce compared to meat.*
- *The use of reusable plates, cups, and silverware contributes to waste minimization efforts.*
- *Induction cooktops, Energy Star certified equipment, and water efficient fixtures help reduce daily water and energy use.*



# 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 70 events during the year, encouraging thousands of attendees to get involved in sustainable food systems.



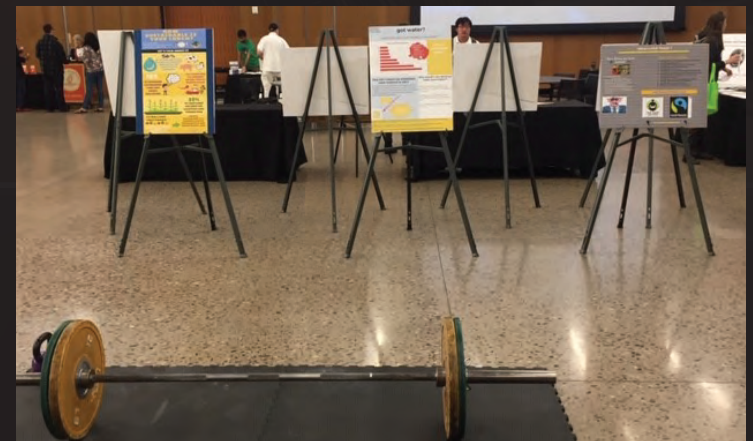


## EAT WELL LIVE WELL

Sun Devil Dining partnered with an ASU School of Sustainability master's student to host the annual Eat Well, Live Well event. This year's event highlighted plant-based food available on campus. It wasn't advertised as a vegan event to make attendees more receptive to choosing plant-based foods on their own.



- Attendees got to experience a variety of delicious, meatless foods, such as fried plantains from Tooker House Dining on the Tempe campus.



- Sustainable Food and Farms students displayed their final project posters, showcasing their proposed solutions to sustainability challenges within the food system.



- *We partnered with our local produce vendor to source items for each farm stand. They featured local, seasonal, certified organic and certified fair trade produce and increased students' access to fresh, high-quality food.*
- *The farm stand at the Downtown Phoenix campus proved especially popular due to the limited grocery options in the surrounding community. In response to student demand, Sun Devil Dining hosted the farm stand monthly inside Taylor Place.*

## FARM STANDS

Sun Devil Dining hosted farm stands events in each residential dining hall throughout the academic year.





- *Aeroponic Tower Gardens use a unique misting system to water the roots of plants, requiring significantly less land and water compared to traditional soil gardening.*
- *The expansion of the project further increased biophilia of public meeting spaces while bringing awareness to locally grown food and its importance in the food system.*
- *The Gardening Club at ASU hosted their meetings and volunteered to harvest the towers on a bi-monthly basis. Their support of the tower gardens helped make this program a continued success.*
- *Almost 40 pounds of produce was harvested in the spring semester when tracking began.*



## ENGRAINED TOWER GARDEN PROJECT

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In continued support of ASU's food reconnection goal, Sun Devil Dining purchased four aeroponic garden towers to supplement the original six on Engrained's patio. All 10 towers were fitted with extensions, increasing the total growing capacity to 280 plants.

# IN SUMMARY IN THE 2018-2019 ACADEMIC YEAR, SUN DEVIL DINING AT ARIZONA STATE UNIVERSITY HAS:

PURCHASED 100%  
CAGE FREE EGGS

INCREASED PURCHASING OF  
LOCAL AND SUSTAINABLY  
CERTIFIED FOODS

BUILT A FOOD  
DONATION  
PARTNERSHIP WITH A  
LOCAL NON-PROFIT

STRENGTHENED COMMUNITY  
INVOLVEMENT THROUGH VOLUNTEER  
OPPORTUNITIES AND EVENTS SUCH AS  
EAT WELL, LIVE WELL

RECEIVED A SECOND CERTIFICATION  
FOR SUSTAINABLE RESTAURANT  
OPERATIONS

INCREASED CONSUMER EDUCATION IN FOOD WASTE REDUCTION THROUGH  
FOOD WASTE BUFFETS