



Western
UNIVERSITY • CANADA



HOSPITALITY SERVICES
AT WESTERN

Environmental Sustainability

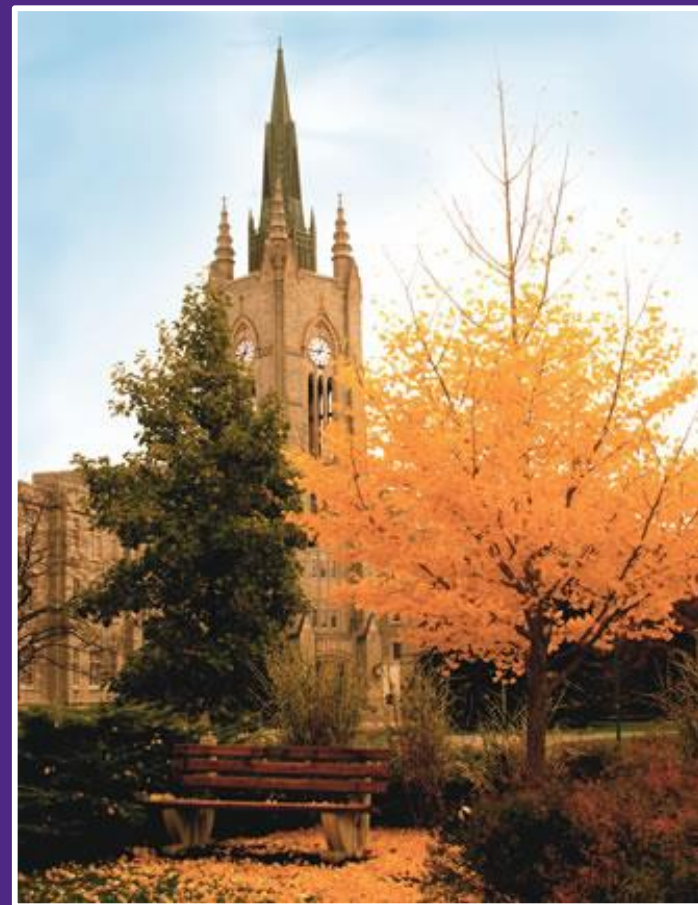
Anne Zok, Nutrition Manager
azok@housing.uwo.ca





Western University

- March 7, 1878 - Founded
- 1881 – Four Faculties
- 1916 – purchased from Kingsmill Family
- 1923 – UWO
- 2009 – Western University
- 36,000 full + part-time students
- Employ 2,500 full-time staff
- Founders Day – March 7th





Hospitality Services

Consists of 6 distinct Divisions

- 25 Campus Eateries
- 7 Residence Dining Halls
- Great Hall Catering and the Green Leaf Cafe
- Conference Services
- Stadium Concessions
- Vending Operations



Hospitality Services

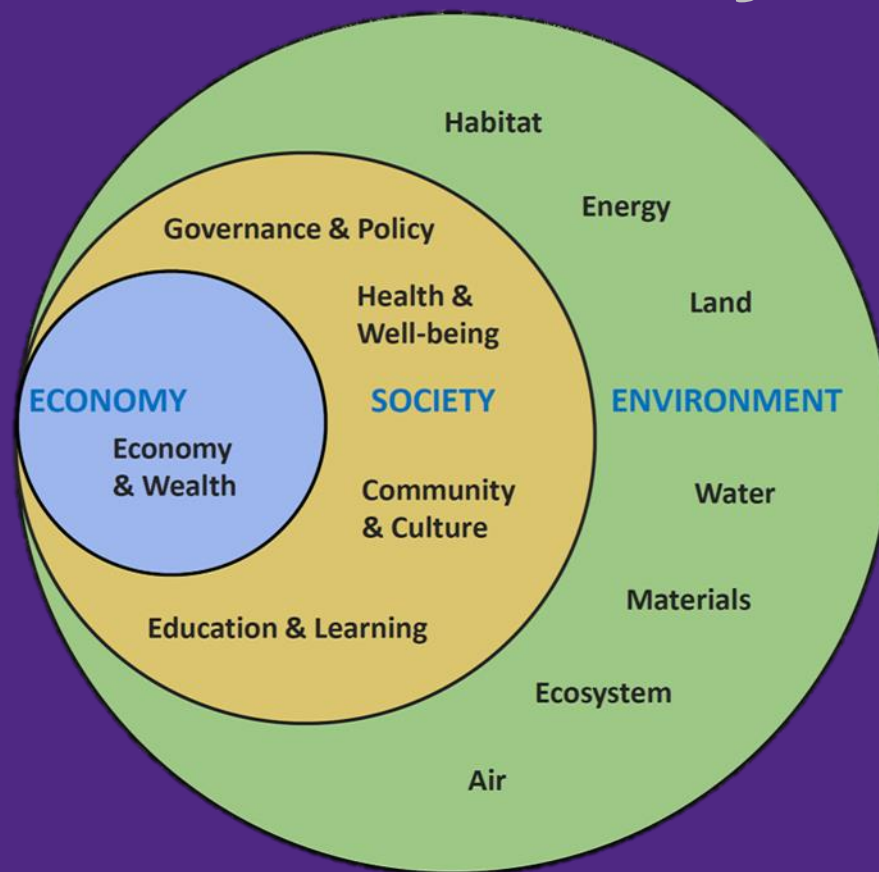
- Annual food and beverage sales of \$37 million
- Annual food and beverage purchases of \$12 million
- Employ over 600 full & part-time staff
- Service over 20,000 customers daily on campus + 5,000 students for B,L and D, daily in residence
- We work closely with, but do not manage the student run venues (e.g. Wave, Spoke, Grad Club)





Three Pillars of Sustainability

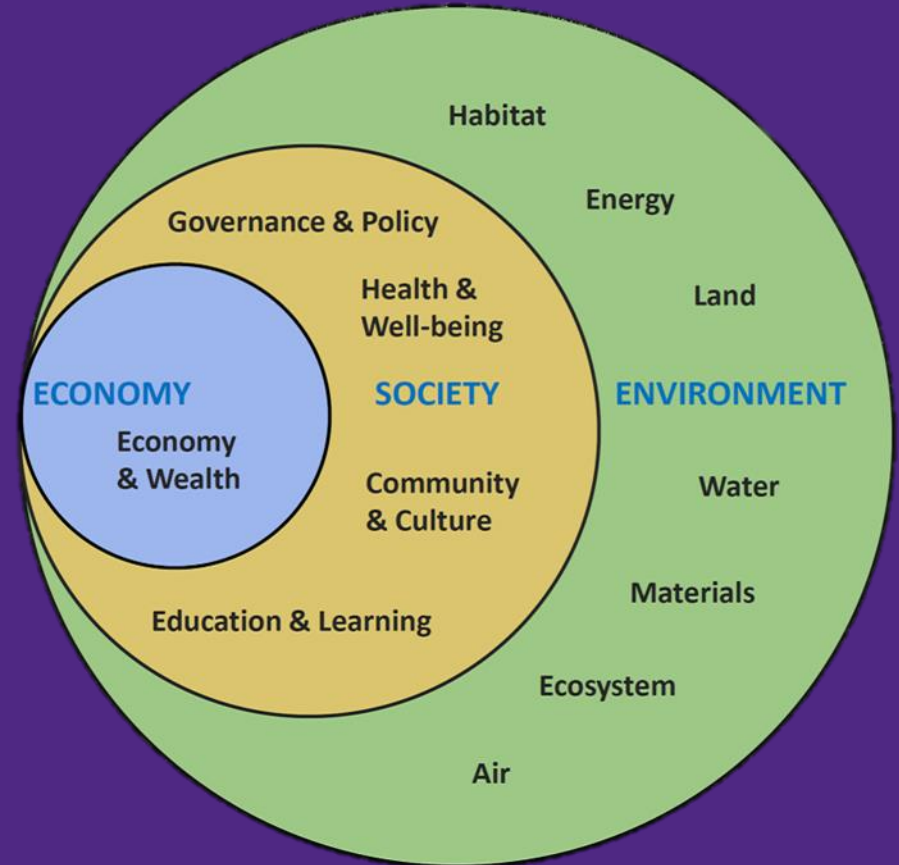
- Sustainability is based on the concept of the “Three Pillars” or a triple bottom line, where Society, the Environment and Economy are balanced.
- Aka: People, Planet, Profit





Three Pillars of Sustainability

- Sustainability can be found when we are able to maintain an economic activity that is found within the ethical boundaries of society, and which works with the resources provided by nature in the most effective way possible, ensuring that as a society, we will be able to maintain our activities for generations to come.





HOSPITALITY SERVICES
AT WESTERN

DEPARTMENTAL SUSTAINABILITY INITIATIVES



Hospitality Services

Responsible
Sourcing

Sustainable
Dining

Education,
Awareness &
Collaboration

Waste
Reduction &
Diversion



**Hospitality
Services**

**Responsible
Sourcing**





35% Sustainable Purchases

- **Purchasing local** is a high priority for Hospitality Services and partners who share our commitment to local are given **significant weight in the RFP process**





35% Sustainable Purchases

- **Purchasing local** is a high priority for Hospitality Services and partners who share our commitment to local are given **significant weight in the RFP process**





Fair Trade Campus



- Western receives Fair Trade designation in November 2015
- This designation means:
 - All coffee served at non-franchise locations is Fair Trade
 - At least 3 Fair Trade teas and 1 Fair Trade chocolate is available wherever such products are sold





Fair Trade Campus





FARMER'S MARKET



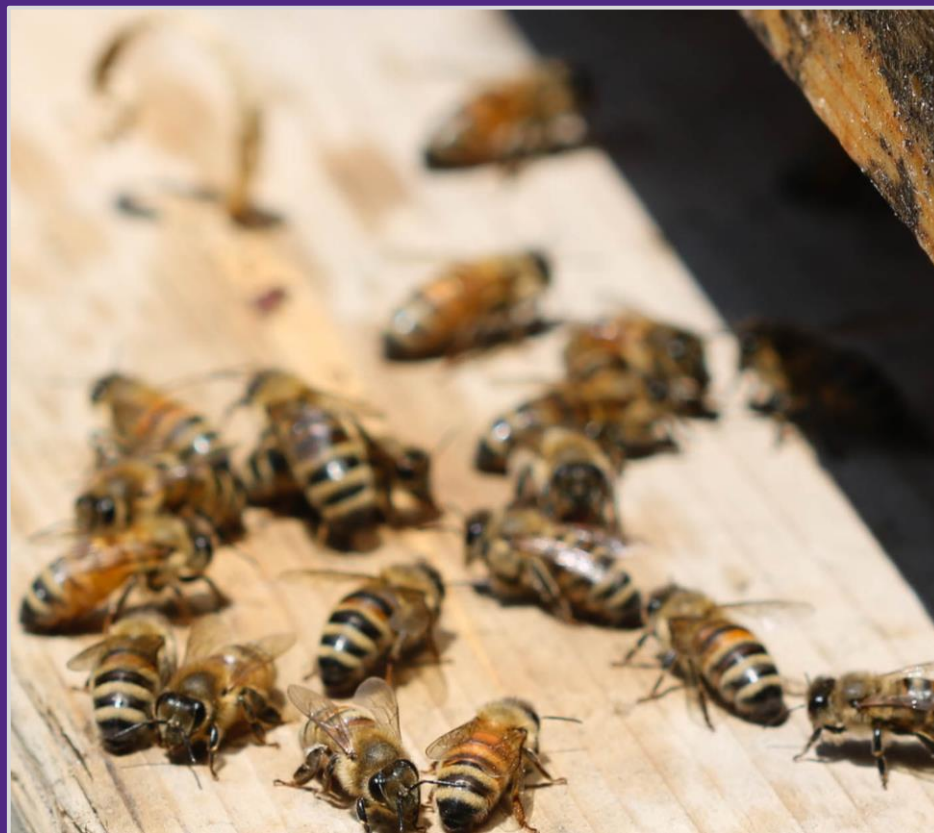


Introduction of Honeybees





Introduction of Honeybees





The Apiarist (aka Beekeeper)



Uses - Menu

- In recipes (Great Hall Catering & the Green Leaf Café)
- Served with tea and coffee
- With fruit and cheese platter



Uses - Menu

- In recipes (Great Hall Catering & the Green Leaf Café)
- Served with tea and coffee
- With fruit and cheese platter



Honey

- Bottled for sale
 - 2 Sizes
 - 348 ml
 - 45 ml
 - Sold through
 - Great Hall Catering
 - Green Leaf Café
 - Western Book Store
 - Residence Dining





Honeybees have a not-so-tiny impact on human health and human survival



**Hospitality
Services**

Sustainable Dining





Sustainable Dining

- Providing food options that encourage students to celebrate food
- Providing multi-cultural/ethnically diverse foods
- Moving toward more plant-based options
- Meeting the needs of students with special dietary needs (e.g., allergies and religious observances)
- Providing more made-to-order and fewer processed food options





Sustainable Dining

Special Events

Spring Food Festival





Sustainable Dining

Special Events

Indigenous Dinner





Sustainable Dining Special Events

Lunar New Year

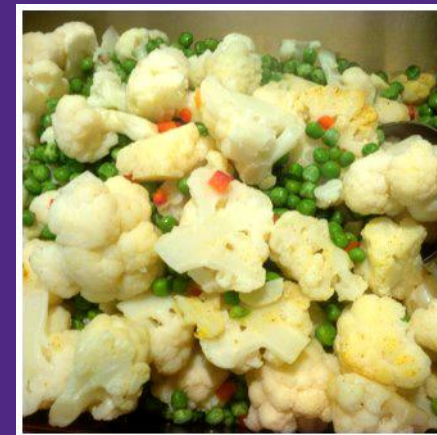




Sustainable Dining

Special Events

Diwali – Festival of Lights





Sustainable Dining

Forward Food – Plan Based Chef Training

- Sponsored by the Humane Society of Canada
- 2-day Vegan Culinary Training
- Cost to host organization
 - Food
 - Employee wages





Sustainable Dining

Forward Food – Vegan Culinary Training





**Hospitality
Services**

Waste Reduction & Diversion





Ecotainer Program

Choose-2-Reuse



**CHOOSE
2 REUSE**
— 2019–20 —


HOSPITALITY SERVICES
AT WESTERN

rezdining.uwo.ca



Ecotainer Program

Choose-2-Reuse



STEP 1

STEP 2

STEP 3



Diversion

- Salvageable food in the Residence Operations, Campus Eateries, Great Hall Catering, and in the Green Leaf Café, is donated to the London Food Coalition by way of the Ark Aid Street Mission





Composting

328 tonnes composted annually





Hospitality Services

Responsible
Sourcing

Sustainable
Dining

Education,
Awareness &
Collaboration

Waste
Reduction &
Diversion



In the works ...

- Plastics diversion (coke?)
- New signage at recycle stations
- Sorting challenge in partnership with Enviro-western
- Program planning with Western's Vegan Society – “Veg-Fest?”
- Vegan challenge – 2 weeks in November
- Introduction of flax-based compostable kitchen cloths
- Food waste awareness program
- On-line local supplier map
- Terra-Cycle – recycling hairnets, rubber gloves, pens, etc
- Sourcing SS straws and bamboo cutlery to sell at the POS ...



Questions?