





#### MONARCH DINING

#### HOW HAS MONARCH DINING GONE GREEN?

#### **CAMPUS AWARENESS:**

- ♦ 1 of 600+ schools participating in the 2014 RecycleMania competition, which collects:
  - Cardboard
- Paper
- Plastic
- And many other recyclable materials
- Display posters to remind students to be environmentally friendly
- Promote the Clean Plate campaign to increase awareness of food waste on campus in hopes of reducing food waste in the all-you-care-to-eat dining facilities
- Participate at various events during "Blue Goes Green Week"

# **ENERGY & WATER CONSERVATION:**

- ♦ Dining facilities have gone tray-less:
  - ♦ Save almost **500 gallons** of water annually
  - ♦ Save energy and **reduce our dependence** on non-renewable fossil fuels
- ♦ Replace incandescent light bulbs with low energy, fluorescent bulbs where applicable
- All dining locations adhere to an Energy & Water Conservation checklist

# **WASTE MANAGEMENT:**

- Recycling bins located at several dining locations and in all administrative offices
- ◆ Participate in Starbucks' reusable cup program
  - ♦ Both Starbucks Webb & Village sell reusable cups for only \$1 each
  - ♦ Customers receive 10¢ discount with every use
- ♦ Recycle 100% of used **cooking oil** through the Valley Proteins
- Expend perishables during winter & spring breaks and the close of spring semester by **donating food to local, non-profit organizations**
- ◆ AquaMark®LX water filtration system available outside Café 1201:
  - ♦ System eliminates bottles, jugs, and delivery fuel
  - Reduces energy consumption when idle















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## **RECYCLABLE MATERIAL:**

- ♦ All dining locations use:
  - ♦ Disposable paper towels made from 100% recycle content
  - ◆ Unbleached brown napkins made from 100% recycled content
- All dining offices use 30% minimum recycled copy paper

## LOCAL PURCHASING:

- Reduce the biggest, fastest-growing source of greenhouse gas emissions worldwide food transportation
  - ♦ 95% of dairy products are purchased in-state
  - ♦ All milk is free of BGA hormones
- Purchase food and beverages through Sysco Corporation, which includes vendors within a 250 mile radius from Old Dominion University: Siller City, North Carolina; Mount Olive, North Carolina; Dudley, North Carolina; Chadds Ford, Pennsylvania; Jessup, Maryland; Wyoming, Delaware; Baltimore, Maryland; Hunt Valley, Pennsylvania; Roanoke, Virginia; Norfolk, Virginia; Westover, Maryland; and Laurel, Delaware
- ♦ Increase our level of sustainable food offerings, with a yearly growth goal of 5%
- ◆ Partnered with ODU's Office of Community Engagement and Five Points Community Farm Market to create a Community Supported Agriculture program, which brings a variety of fresh, local produce to ODU and its surrounding campus

# **CERTIFIED PRODUCTS:**

- ♦ Starbucks buys and sells **Fair Trade Certified™ coffee**, which commits to purchasing coffee in an **ethical and** sustainable manner
- ◆ Dining locations sell **Lipton's**, **Rainforest Alliance Certified™ tea**:
  - ♦ Works to conserve biodiversity and ensure sustainable livelihoods
  - Helps future generations to survive and prosper
  - ♦ Encompasses responsibilities including good water conservation, soil management, natural resource protection, and safeguarding wildlife
- Purchase seafood from the Monterey Bay Seafood WATCH recommended seafood list
- ♦ All locations use "green" cleaning products by Ecolab







