***Auxiliary Services Corporation***

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April 9, 2015

In 2014, the Auxiliary Service Corporation (ASC) continued to build upon a long track record of closing the loop in food sourcing and food production by implementing a waste reduction program that had roots in waste avoidance, the primary goal of the program. ASC has had composting initiatives at the retail locations since 2010. The composting initiatives established relationships with local farmers for the food scraps and fostered other relationships that further closed the loop between food waste and food production.

While composting initiatives are useful and exciting, the main focus needs to be on waste avoidance. In August 2013, ASC began its quest to reduce food waste. ASC started a programming make-over with “Lean-Path” which helps document food use and food waste generated. The program also further helps to identify areas of food production inefficiencies and coordinates recommendations to further reduce food waste in the production process.

In August 2014 the addition of a pulping machine further enabled all post-consumer wastes be pulped and measured. Not only did this reduce the impact on the campus waste infrastructure, it allowed the customer waste to be directly measured and accounted for.

Shortly after the pulping system was in production, the waste measurements were used to establish a baseline of food waste for food production, pre-consumer, and post-consumer waste. In October of 2014, ASC began serving all food – with a premeasured portion size on each trip to the food buffet.

Using the first two weeks of the semester as our baseline of total food waste and projecting out the waste generated, it would have resulted in approximately 92800 pounds in food waste at a cost of approximately $141227. By implementing all of these waste avoidance strategies the year end result was 56926 pounds and $88,605. This represents a reduction of 35874 pounds at a budget savings of $52,622 for the year.

Sincerely,

William McNamara

Director of Dinning Services