



Sustainability

Annual Summary

2018-19

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Overview

Our Commitment to Sustainability

UC Davis Student Housing and Dining Services is committed to developing and integrating sustainable practices, policies, and programs across our operations. The University of California [Sustainable Practices Policy](#) provides a guiding framework for our efforts.

The UC Davis campus reports progress on these goals each year to the University of California Office of the President, which is reported annually in the [UC Annual Report on Sustainable Practices](#).

The definition of sustainability is “to meet the current population’s needs without compromising the ability of future generations to meet their needs” (Brundtland Commission, 1987) , and integrates the social, environmental, and economic pillars of sustainability.

About UC Davis Student Housing and Dining Services

Student Housing and Dining Services provides a home to over 7,000+ UC Davis undergraduate and graduate students. About 6,100+ students reside in the residence halls, most of them in their first year at the university.

Housing

Student Housing and Dining Services operates 35 residence halls, which are organized into three areas: Segundo, Tercero, and Cuarto. SHDS also manages one campus apartment community, Solano Park, and an apartment program for incoming transfer students, "Student Housing Apartments", that features several apartment communities both on and off campus.

Dining

Student Housing and Dining Services operates three Dining Commons located in the three housing areas, four markets, four coffee shops, three campus restaurants, and manages a variety of food trucks.

Awards & Recognition

Campus Awards

[GreenMetric](#)

UC Davis was recognized as the third greenest university in the world and greenest in the United States.

SHDS Awards

[Peta2 Vegan Report Card](#)

A+ for offering vegan options in the Dining Commons

[Cool Cuisine Burger Battle](#)

Three categories: best tasting burger, best dressed burger & highest sold burger

Green Building

Green Building best practices can be viewed at housing.ucdavis.edu/sustainability/green-buildings

Highlights

Tercero 4 and Silo Market earned LEED certification in 2018-19

LEED Buildings completed or in progress in 2018-19

Tercero 4

- Certified LEED Gold , NC v3
- Project completed

Latitude (Tercero Dining Commons 2)

- Registered for LEED-NC v2009
- Construction in progress

Scrubs (Vet Med)

- Registered for LEED-NC v3
- Certification in progress

Shasta Hall (Emerson Redevelopment)

- Registered for LEED-NC v4
- Construction in progress

Silo Market (Silo South Renovation)

- Certified LEED silver, CI v3
- Project completed

Kearney Hall

- Registered for LEED-EBOM v2009
- Project not started, pending meter install

Yosemite Hall (Webster Redevelopment)

- Registered for LEED-NC v3
- Certification in progress

Laben Hall

- Registered for LEED-EBOM v2009
- Project not started, pending meter install

Green Cleaning

Best Practices can be viewed at housing.ucdavis.edu/sustainability/cleaning

Highlights

For the 2018-19 fiscal year, green cleaning products accounted for **77.67%** of total spend for cleaning products

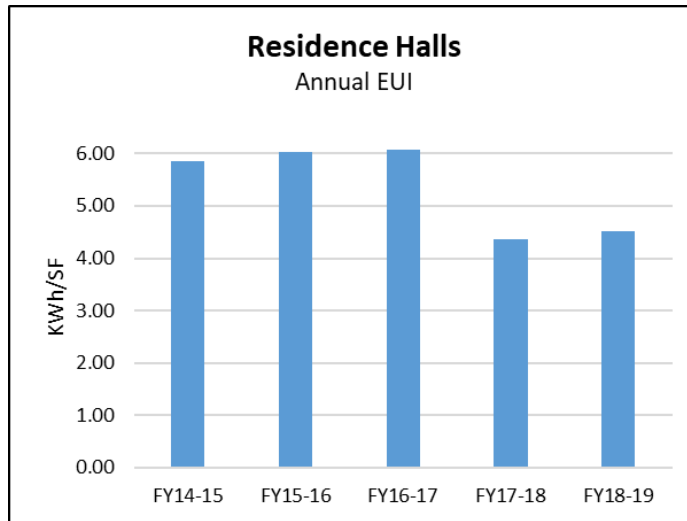


Energy

Energy best practices can be viewed at housing.ucdavis.edu/sustainability/energy

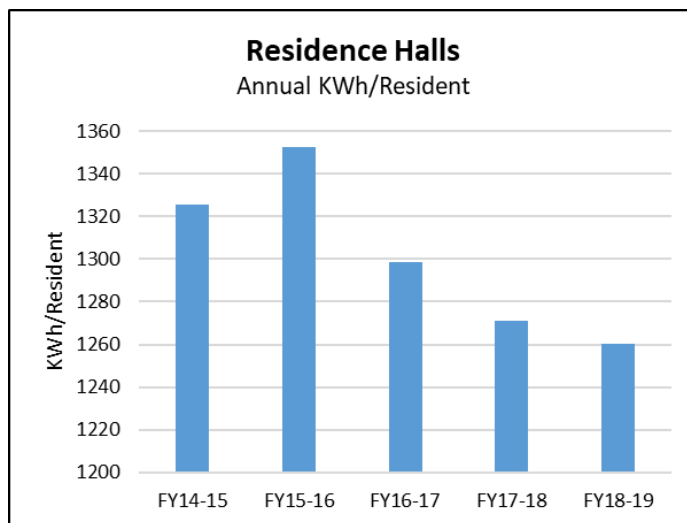
Residence Halls: Annual EUI

The EUI (KWh/SF) for FY18-19 **increased 3.44%** compared to the previous year.



Residence Halls: Annual KWh per Resident

The average annual KWh/resident **reduced 0.85%** compared to the previous year.



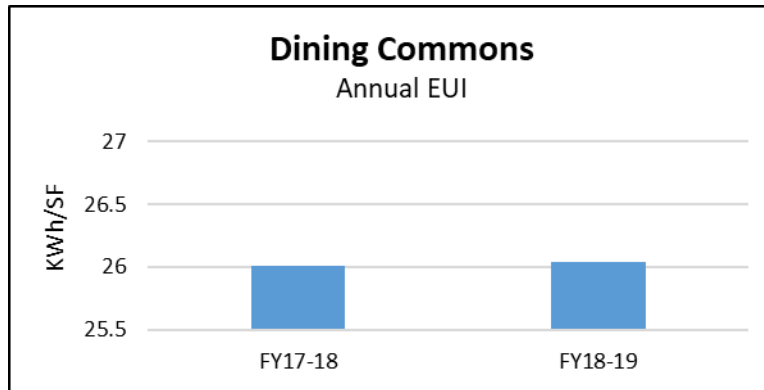
Visit the campus energy dashboard at ceed.ucdavis.edu for more information on campus energy use



Energy

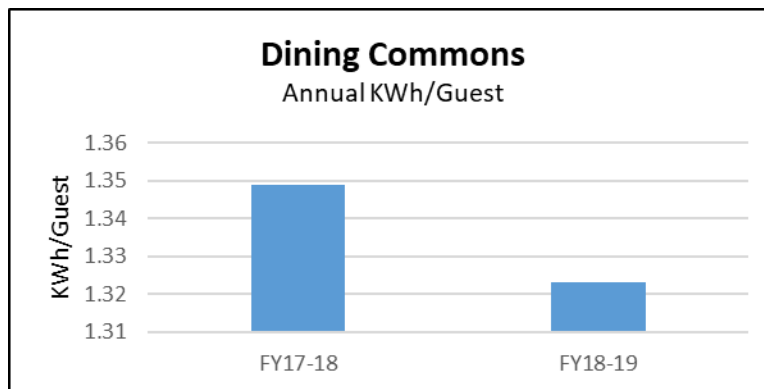
Dining Commons: Annual EUI

The EUI (KWH/SF) for FY18-19 **increased 0.14%** compared to the previous year.



Dining Commons: Annual KWh per Guest

The average annual KWh/guest **reduced 0.02%** compared to the previous year.



Visit the campus energy dashboard at ceed.ucdavis.edu for more information on campus energy use

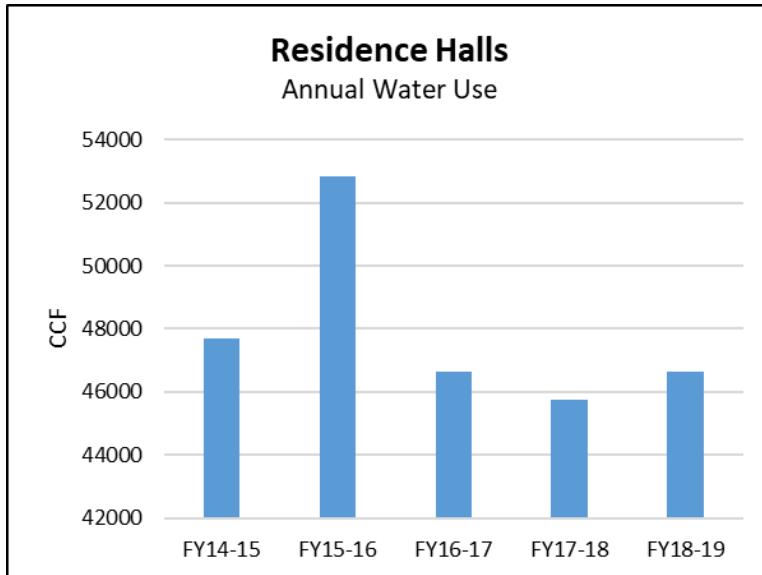


Water

Water Best Practices can be viewed at housing.ucdavis.edu/sustainability/water

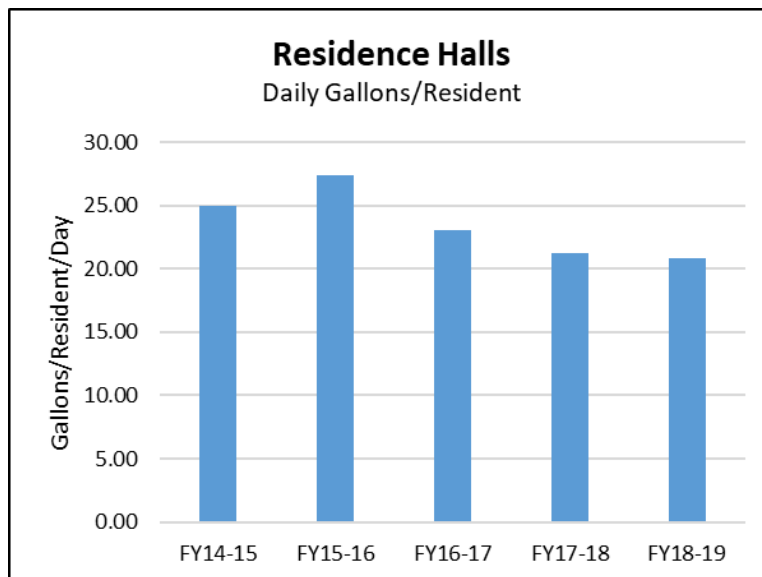
Residence Halls: Annual Domestic Water Use

The annual domestic water use for FY18-19 **increased 2.01%** compared to the previous year.



Residence Halls: Daily Gallons per Resident

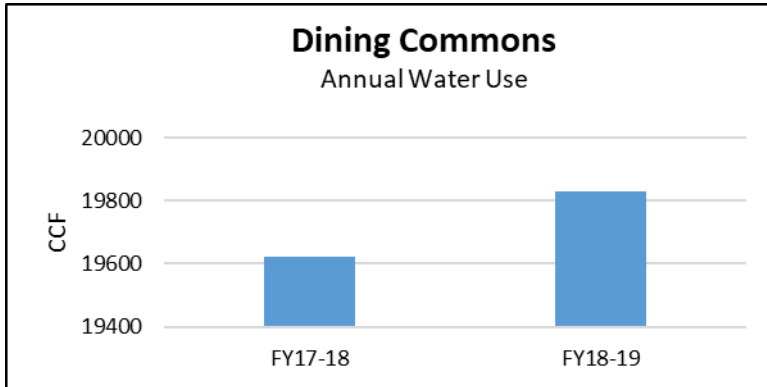
The average daily gallons used per resident in FY18-19 **reduced 2.22%** compared to the previous year.



Water

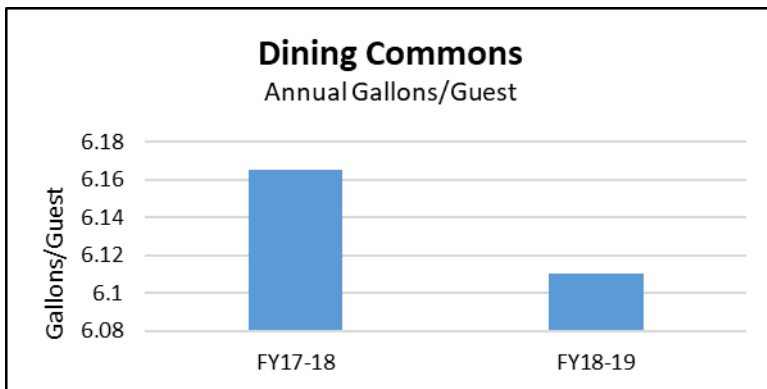
Dining Commons: Annual Domestic Water

The annual domestic water use for FY18-19 **increased 1.04%** compared to the previous year.



Dining Commons: Annual Gallons per Guest

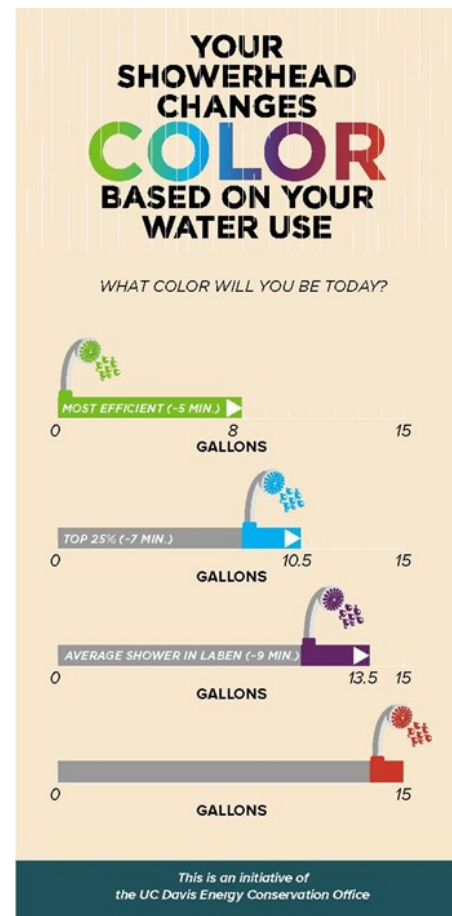
The annual average gallons per guest for FY18-19 **reduced 0.89%** compared to the previous year.



Water

Kearney Hall & Laben Hall Showerhead Pilot

In collaboration with the [Energy Conservation office](#) (ECO) and the [Consumer Energy Interfaces](#) (cEnergy), showerheads that change color based on water use were piloted in both Kearney Hall & Laben Hall during the 2018-19 academic year. SHDS Facilities Services installed the showerheads, the ECO installed the wifi equipment needed to track the data and analyzed the data, and the cEnergy is conducting a behavioral study to see if different messaging has an impact on water savings. The pilot showed a **reduction** in water use associated with showers in both buildings—**14.5%** in Laben Hall and **19%** in Kearney Hall. On average, the length of showers was **reduced** by **1.5 minutes**. The pilot is continuing for the 2019-20 academic year to collect more data and try different methods of messaging. Stay tuned!

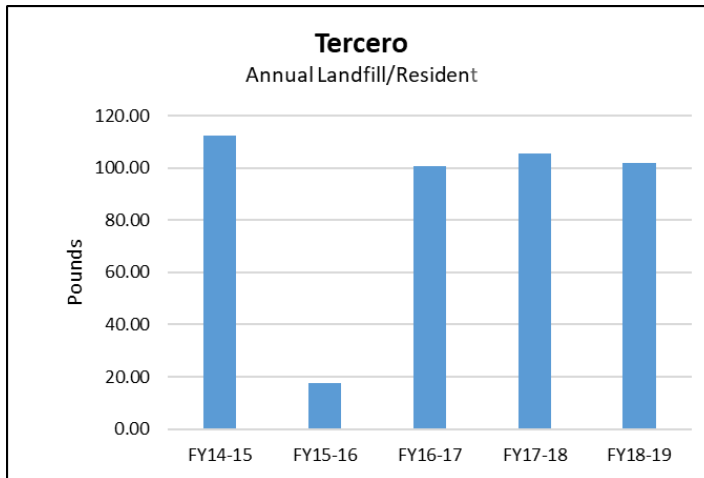


Waste

Waste best practices can be viewed at housing.ucdavis.edu/sustainability/waste-diversion-guide

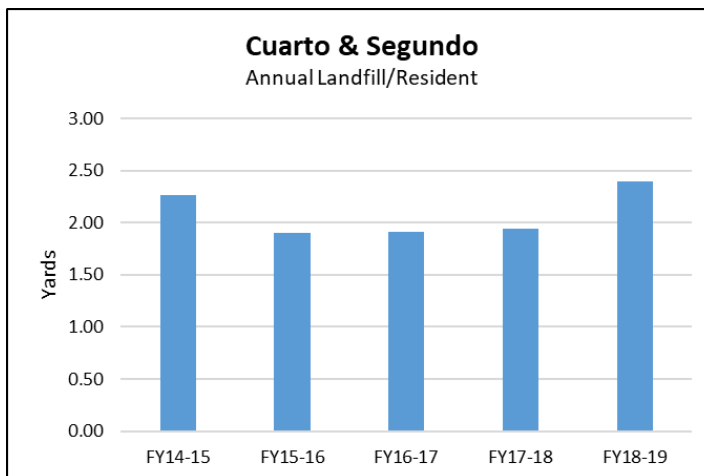
Residence Hall Landfill: Tercero

Tercero landfill is collected in a compactor and the data is given in tons. The average annual landfill per resident **reduced 3.60%** as compared to the previous year.



Residence Hall Landfill: Cuarto & Segundo

Cuarto & Segundo landfill data is given in yards as Solid Waste picks up bins. This past year Solid Waste changed their billing to charge for the size of bin instead of how much is in the bin as they had in previous years so the data is less accurate than it has been. The annual yards per resident **increased 23.71%** as compared to the previous year.



Note: The data for 2015-16 is different as a pilot was performed during this time where the landfill compactor in Tercero was converted to Mixed Recycling and the Mixed Recycling Toters in both Segundo & Tercero where switched to Landfill so the units were not recorded the same (yards instead of tons).



Waste

Move-In

[Recycle stations](#) are set-up outside the residence halls to collect the excess cardboard and polystyrene that is associated with residents moving to campus. 7.31 tons of cardboard and 454 pounds of polystyrene were collected for recycling and diverted from the landfill over move-in weekend.

Move-Out

[Donation stations](#) are set-up in each residence hall lobby at the end of the academic year during finals week. Donations are collected and distributed to community partners: Goodwill and Yolo Food Bank, as well as on-campus partners: ASUCD Aggie Reuse Store, Aggie Compass, ASUCD The Pantry, and Solano Park Apartments. Donations given to on-campus partners increased 300 pounds from last year. The proportion of donations re-distributed on-campus has been increasing:

15.54 tons of reusable goods collected; **2,163 pounds** of non-perishable food collected

- 69% of food donations collected were re-distributed to on-campus groups
- 7% of reusable donations collected were re-distributed to on-campus groups
- 11% (food + non-food) donations collected were re-distributed to on-campus groups



Waste

Waste Diversion Guides

Waste Diversion Guides were updated this year and will be placed in all rooms for the 2019-2020 academic year. The waste diversion guide includes common items that belong in each stream, a map of the waste bin locations, and waste reduction tips. The [Waste Diversion Guide](#) is available online.

YOSEMITE HALL WASTE GUIDE

Residents are responsible for removing waste from their room. Here is a step-by-step guide on how to properly dispose of your waste and help UC Davis reach its goal of Zero Waste.

MIXED RECYCLABLES

Recycling bins are located on every floor in the waste room. Containers must be emptied of liquid & food residue. Corrugated cardboard boxes **must be flattened** and placed in the recycling bin located in the 1st floor waste room.

- Aluminum cans
- Rigid Plastics #1 thru #6
- Glass bottles and jars
- Steel and tin cans
- White or colored paper
- Magazines
- Newspaper
- Paperboard (i.e. cereal boxes)
- Flattened Cardboard

COMPOST

Compost collection bins are located on every floor in the waste room.

- All types of food scraps including baked goods, bones & proteins
- Flowers
- Compostable cups, utensils, food packaging (#7 PLA)
- Pizza Boxes
- Napkins
- Paper Towels

LANDFILL

Landfill chute located on every floor in the waste room.

- Polystyrene (Styrofoam[®])
- Plastic bags & film
- Food wrappers
- Plastic utensils & straws
- Beverage cartons
- Food Soiled Paper

REUSABLES

Reusable bin located at the Area Service Desk in Yosemite Hall.

- School supplies
- Books
- Clothing & accessories
- Art & craft materials
- DVD's, CD's, Video games
- Small (working) electronics

ELECTRONICS

E-waste bin located at the Area Service Desk in Yosemite Hall.

- Batteries
- Inkjet cartridges
- Small (non-working) electronics

HAZARDOUS

Email sustainablehousing@ucdavis.edu for proper disposal. Light bulbs from desk lamps can be exchanged for a new one at the Area Service Desk.

- Aerosol sprays
- Glue and adhesives
- Household cleaners
- Mercury thermometers
- Nail polish and remover
- Oil/tex paints
- Pharmaceuticals
- Solvents
- Syringes (containerized)

See other side for more info →

WASTE ROOM LOCATION

WASTE REDUCTION TIPS

- Use reusables instead of single use items:
 - ✓ Beverage containers
 - ✓ Utensils (fork, spoon, knife, chopsticks)
 - ✓ Straws, if able
 - ✓ Cloth hand towels and napkins
 - ✓ Containers to pack snacks, store food, school supplies, etc.
 - ✓ Bags
 - ✓ Refillable pens and pencil
- Take electronic notes or alternatively write or print double-sided and use "good-on-one side" paper
- Upcycle or repurpose items instead of throwing them away.
- Repair items instead of throwing them away or buying new. Find repair tutorials online!
- Donate gently used goods in the reusable bins or a local second hand store.

Need more info?
sustainablehousing@ucdavis.edu
housing.ucdavis.edu/sustainability/waste-diversion-guide



Waste

Waste Signage

Waste signage was updated for the resident halls and retail dining. Signage was standardized across all locations and matches campus signage. The new signage will be hung in all resident halls and retail dining locations by the beginning of the 2019-2010 academic year.

MIXED RECYCLE

- Metal Containers & Aluminum Foil**
- Glass Containers**
- Rigid Plastics**
Contact us or check website below for other plastic recycling information
- Mixed Paper & Paperboard**

UCDAVIS
STUDENT HOUSING AND DINING SERVICES
sustainablehousing@ucdavis.edu • housing.ucdavis.edu/sustainability

LANDFILL

- Plastic Utensils, Straws & Beverage Cartons**
- Plastic Bags, Film & Wrappers**
- Expanded Polystyrene Foam, Cups & Containers**

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STUDENT HOUSING AND DINING SERVICES
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COMPOST

- Solid & Liquid Food Waste**
- Food Soiled Paper, Waxed Coated Items & Cardboard**
- Compostable Plastics (PLA #7) & Wood Items**

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STUDENT HOUSING AND DINING SERVICES
sustainablehousing@ucdavis.edu • housing.ucdavis.edu/sustainability/wastediversion.asp



Waste

Water Bottle Refill Stations

This year our [water bottle refill stations](#) kept **2,275,426** plastic water bottles out of the landfill.



Number of Bottles Distributed

SHDS distributed **2,686** water bottles to residents this year at the Academic Advising open houses. This provided **44%** of the residents with their own water bottle to use in place of plastic water bottles.

Number of Reusable Cups Used

This year, **6,865** reusable cups were used at coffee shops on campus. These coffee shops include Peet's at the ARC, Peet's at the Silo, the International Center Coffee, and King Hall Coffee. This is a **75% increase** from last year.



Waste

Paper Towel Reduction

The average annual paper towel usage per resident was **2,987**. This is a **9.49% reduction** in paper towel usage from FY17-18.

All paper towel dispensers have the below label to encourage residents to use sparingly or use their own hand towel.

Through tabling events, hand towels were given out to residents to use (see #MyLastTrash engagement)

High Rises: Paper Towel-less Pilot

The Paper Towel-less Pilot was continued this year in all four High Rises; Bixby, Gilmore, Malcolm and Ryerson are participating in a pilot where paper towels were removed from the dispensers in the resident restrooms. The dispenser were left in place in case of an illness outbreak. Paper towels were left in the public first floor restroom and in the kitchenettes on each floor. Hand towels donated by Pepsi were given to residents at the beginning of fall quarter and custodial purchased additional hand towels that were given to the residents during winter quarter. Hand dryers were piloted in two Ryerson bathrooms during 2018-19 years and will be installed in all the High Rises by winter quarter in 2020.

NO PAPER TOWELS = NO WASTE

In an effort to reach the UC wide goal of Zero Waste, please use sparingly or not at all and use your own cloth hand towel.



housing.ucdavis.edu/sustainability

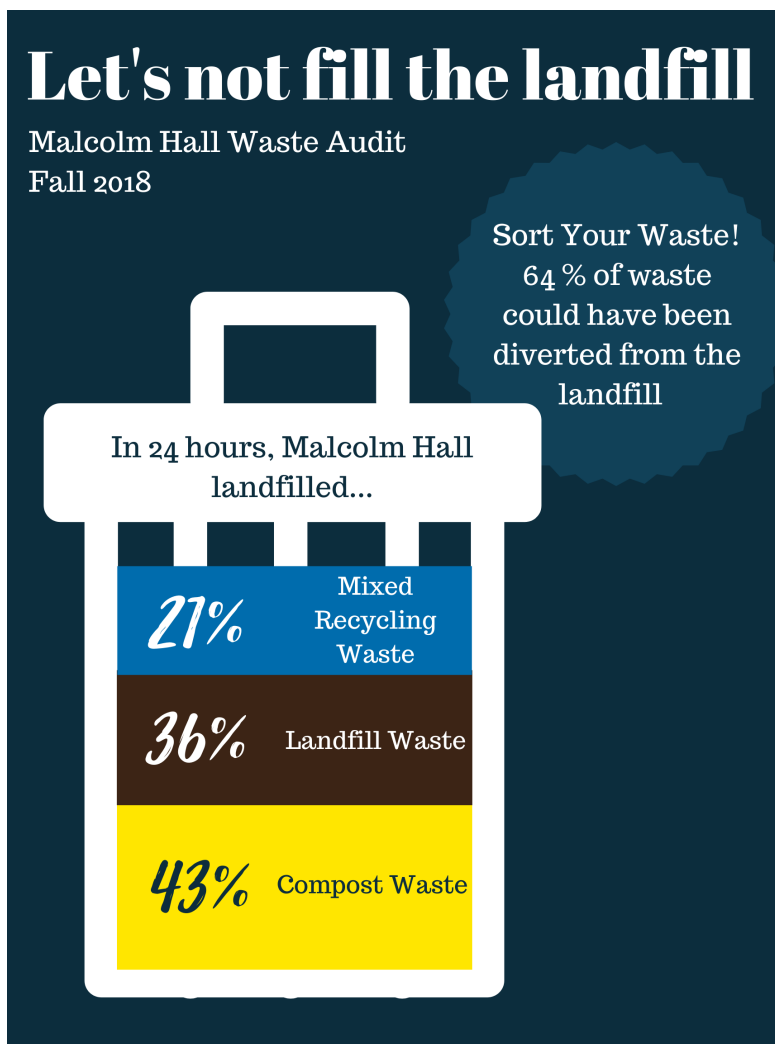


Waste

Zero Waste Team: Waste Audits

A waste audit was performed in Malcolm Hall after the waste diversion guides were given out. 24 hours of landfill waste from Malcolm Hall was audited. The 2-Yard landfill bin from the chute room included waste from common areas collected by custodial and waste disposed of by residents from their rooms.

The total weight of the landfill waste was **57.69lbs**. After sorting into recyclable, compostable and landfill waste it was calculated that **64%** of the waste in the bin could have been diverted from the landfill if sorted properly.



Waste

Miscellaneous Operational Waste Diverted

The following items were donated:

- Furniture from Emerson Hall
- Bookcases
- Bathroom Accessories
- Doors
- Lost & Found Items
- Reusable items collected from residents

The following was diverted from the landfill

- Scrap Metal
- Paint
- Batteries
- Printer cartridges
- Small electronics & appliances
- Mattresses

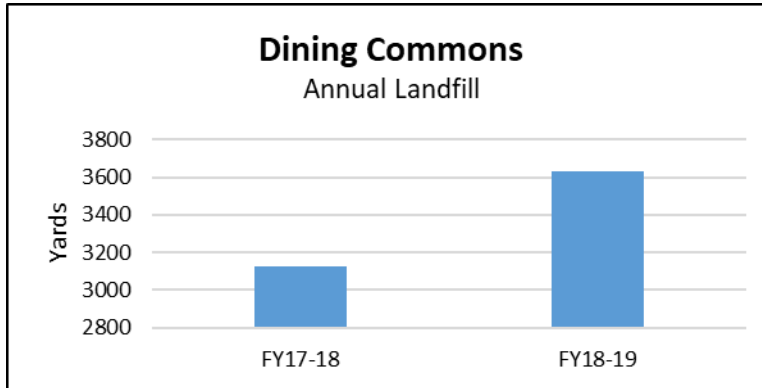
Totaling just over 23 tons of waste diverted from the landfill



Waste

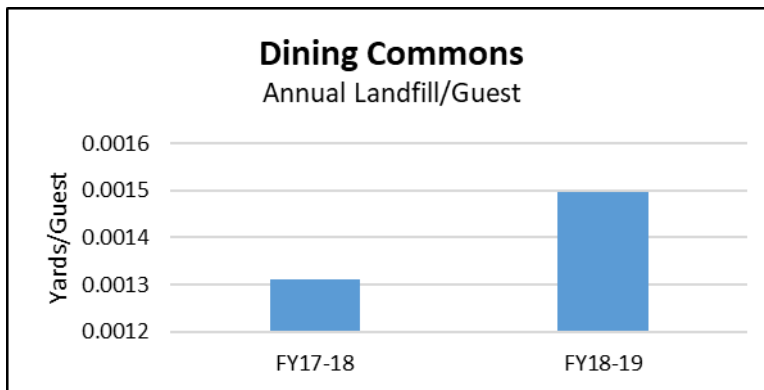
Dining Commons: Annual Landfill

The annual landfill in yards **increased 16%** as compared to the previous year.



Dining Commons: Landfill Per Guest

The annual average landfill per guest **increased 14%** as compared to the previous year.



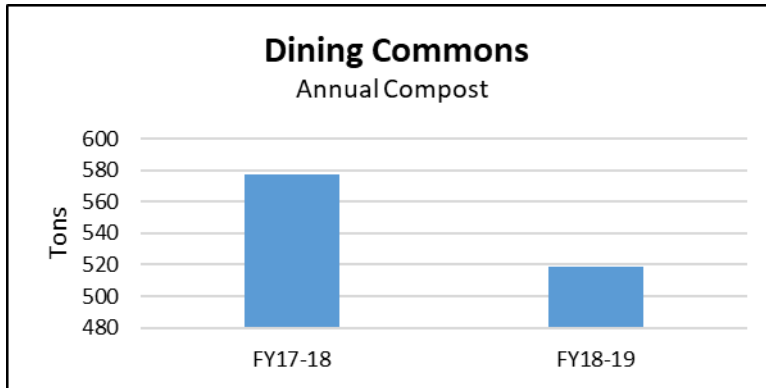
Note: This past year Solid Waste changed their billing to charge for the size of bin instead of how much is in the bin as they had in previous years so the data is not less accurate as it has been.



Waste

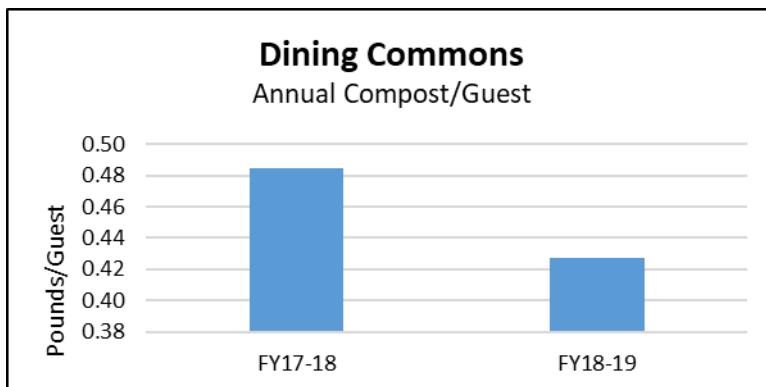
Dining Commons: Annual Compost

The annual compost in tons reduced 10%.



Dining Commons: Compost Per Guest

The annual average compost per guest reduced 12%.



Note: Although the goal is to reduce all municipal waste, there was an increase in landfill waste that was almost proportional to the reduction of compost waste.

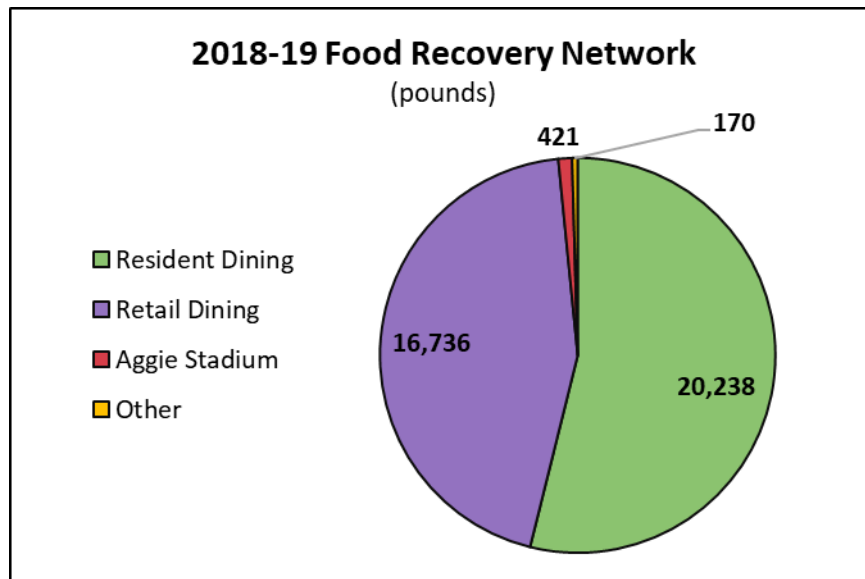


Waste

Food Recovery Network

The Food Recovery Network at UC Davis is a chapter of the national organization, Food Recovery Network. Food Recovery Network is a non-profit organization composed of student-run chapters across college campuses that bring surplus food from campus dining to locations that will help feed the local community. Visit www.foodrecoverynetwork.org to learn more about the national movement.

The [Food Recovery Network at UC Davis](#) (FRN) is a registered student organization comprised of volunteers that recover surplus food from the campus dining commons, retail dining locations, and concessions to donate to the campus and Davis community. In 2018-19 the FRN expanded their recovery efforts and recovered a total of **18.8 tons**. That is an **203% increase** from the previous year.



Waste

Glove Recycling Grant

The Zero Waste Coordinators received a [TGIF grant](#) to pilot a disposable glove recycling program in the Cuarto DC. The Coordinators ordered Terracycle Glove Recycling boxes, created glove recycling signage, set up collection boxes & bins, trained dining staff, and coordinated the return of the full boxes. They were able to recycle approximately 6500 gloves equaling 86 pounds, filling a total of four Terracycle Glove Boxes within a few weeks time.



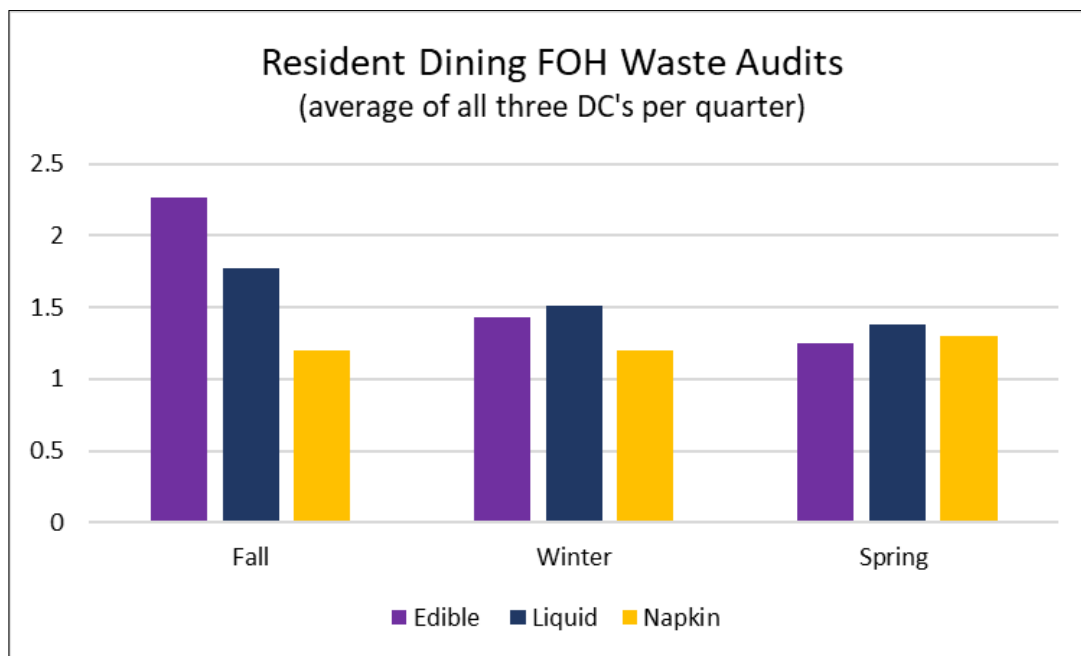
Waste

Zero Waste Team

The Zero Waste Coordinator position is a part-time student staff member of the Student Housing and Dining Services sustainability team who serves as a resource to both student and professional staff, in order to increase awareness of the UCOP zero waste goals by supporting zero-waste events, organizing waste audits, and engage the campus community about waste reduction, recycling and composting.

During week five of each quarter the Zero Waste Team performed a Front-of-the House waste audit in which they collect uneaten food waste from dining guests and weigh the edible food waste, non-edible food waste, liquid waste, and napkin waste. The results are shared and education on reducing food waste takes place the following week during a tabling in the DCs.

During the year they worked with managers of the DCs and retail dining locations on improving our waste diversion and waste reduction rates. Each quarter they performed a BOH waste audit in each of the Dining Commons. Results were shared with the GMs and the dining staff and education was provided on common items found in the incorrect waste streams.



*oz/person

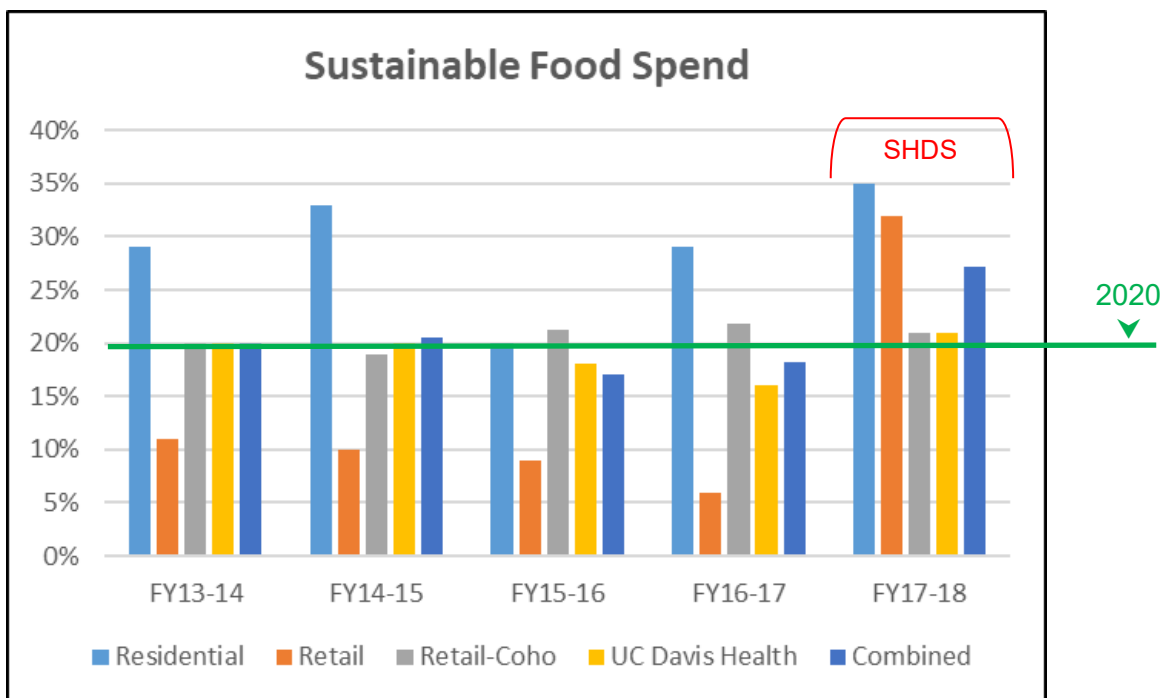


Food

Sustainable Dining Best Practices can be viewed at housing.ucdavis.edu/sustainability/dining

Policy Goal

The UCOP Sustainability Practices Policy goal is to procure 20% sustainable food products by the year 2020. UC Davis reached that goal in FY17-18. As the policy is being revised, campuses that met the goal did not have to report, however they could voluntarily report using [STARS 2.2](#) guidance for defining sustainable foods to establish a baseline for future reporting. Using the [Real Food Calculator](#) per STARS 2.2 guidance, Residential Dining reported a **16.99%** sustainable food spend and Retail Dining reported an **18.13%** sustainable food spend. The proposed goal is 25%.



Engagement

Energy and Water Challenge (E&WC)

In partnership with the Energy Conservation Office (ECO)

Leaderboard: www.challenge.ucdavis.edu

Challenge dates: January 21 – March 1

The [E&WC](#) is a 6 week competition between Tercero and Segundo residence halls to see which team can save the most energy and water. Energy/water savings are calculated weekly using a rolling baseline. Residents are encouraged to visit the Leaderboard to view daily water and energy consumption and team rankings. Residents can enter a weekly raffle by visiting the Leaderboard to win an energy/water themed prize. Central sustainability programs are hosted to bring awareness to the challenge and encourage energy and water conservation. At the end, the Res Hall team with the greatest reduction in energy and water use gets a trophy to be displayed in the winning area's DC. Cuarto residents did not participate in the E&WC due to difficulty obtaining consumption data, but are still educated on methods to conserve energy and water.

Engagement:

- 205 Total Raffle Entries
- 3,462 webpage views of challenge.ucdavis.edu site during the E&WC
- Workshops – 2 programs; 52 residents engaged
- Tabling – 5 tablings, 87 residents engaged

Energy and Water Savings

Ranking	Water (gal)		Energy (kWh)	
	Team	Savings*	Team	Savings
#1	Segundo Regan	-473	Tercero 1	871
#2	Segundo North	-2914	Segundo North	501
#3	Tercero 4	-4803	Segundo High Rises	31

*No team has cumulative water savings. The rankings reflect the teams that overused the least amount of water, indicated by negative signs.



Engagement

#MyLastTrash

As a continuation of the UC #MyLastTrash campaign, SHDS Sustainability and the Office of Sustainability collaborated to engage the UC Davis campus community on the topic of waste reduction, with a focus on specific waste items. During the academic year, five item-specific campaigns were coordinated. Participants were encouraged to replace single-use items (cups, utensils, straws, napkins or bags) with reusables. The campus community was also encouraged to take an online Google Form pledge. On the pledge, participants learned about the impacts of single-use and were asked describe where they are pledging to use their reusable item. Each campaign had associated marketing and engagement, such as bulletin boards, tabling, and workshops. 513 pledges were taken by a total of 461 people, 320 of which were residence hall students.

#MyLastCup

2,686 SHDS reusable beverage containers distributed (at Academic Advising Open Houses)
29 pledges

#MyLastFork

125 reusable utensil kits distributed
88 pledges
Event: Tabling in Cuarto/Segundo/Tercero DC; Engaged 118 dining guests

#MyLastStraw

250 reusable straws distributed
264 pledges
Event: Film Screening/Panel Discussion with Office of Sustainability, with panel representatives from ASUCD Campus Center for the Environment, City of Davis, and UC Davis Student Disability Center. Engaged 31 people.
Event: Tabling in Cuarto/Segundo/Tercero; Engaged 206 dining guests

#MyLastNapkin

101 reusable bandanas and hand towels distributed
38 pledges
Event: Tabling in Cuarto/Segundo/Tercero; Engaged 98 people

#MyLastBag

74 reusable tote bags distributed
94 pledges
Event: Tabling in Cuarto/Segundo/Tercero; Engaged 46 dining guests
Event: Zero Waste Shopping Workshops; Engaged 138 residents



Engagement



Engagement

Resident Garden @ Segundo

The [Resident Garden @ Segundo](#) consists of 5 raised beds between Bixby Hall and the Segundo DC. Residents are invited to attend weekly open volunteer hours to learn more about edible plants and flowers and how they are grown and cared for. Residents can also participate in the adopt-a-plot program where they can adopt a plot at the Resident Garden for one quarter or longer to grow plants of their choice while receiving mentorship from Resident Garden Coordinator.

Highlights from the Resident Garden @ Segundo

- Soil testing – introduced soil health tests at the garden as an intern project, with plans to repeat quarterly
- Wellness Week – introduced a series of wellness related activities at the garden, such as coloring, during week 10 and finals week
- Plant signage – updated signage in the garden to label all plants in the garden

Engagement at the Resident Garden @ Segundo

- Total resident engagement during open volunteer hours: 62
- 8 residents participated in the adopt-a-plot program
- 6 garden programs, engaged 125 residents



Engagement

Sustainability Squad

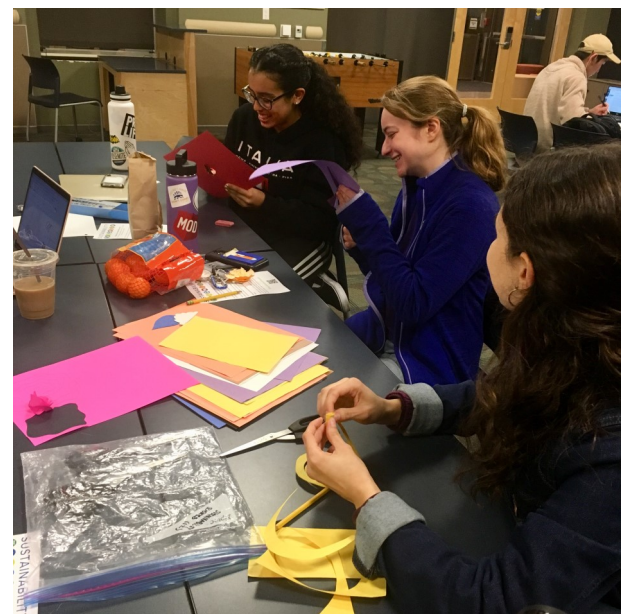
The [Sustainability Squad](#) is a program designed to engage first year Student Housing residents with sustainability. Residents participate in bi-weekly activities facilitated by SPEs, where they have the opportunity to participate in hands-on educational activities, build community, and learn about upcoming events and initiatives. Participants are also asked to help promote these events and initiatives in their residence halls communities, serving as the sustainability ambassadors for their residence hall floor.

Highlights from Sustainability Squad Meetings

- Compost Bin Decorating—participants decorated upcycled yogurt containers to serve as compost collection in Res Hall room and were trained on waste sorting
- Carbon Neutrality Initiative (CNI) Trivia—participants learned about the UC CNI goals and actions they could take to save energy

Engagement:

- 12 Programs hosted
- 105 total engagements
- 41 Sustainability Squad members



Engagement

RA Sustainability Specialty Assignment

Sustainability staff facilitated bi-weekly meetings with RAs to share SHDS best practices, events and initiatives, and to encourage sustainable behavior changes. RAs were encouraged to share feedback and share ideas to improve sustainability. RAs were expected to share sustainability updates and ideas with residents and other RAs through staff meetings and other avenues. Participants had the opportunity to complete a project of their choice over the course of the quarter.

RA meeting highlights:

- Presentation from Carbon Neutrality Initiative Fellow
- Tour of Student Farm, Central Heating and Cooling Plant, Aggie Surplus, and Resident Garden @ Segundo

RA quarterly projects highlights:

- Brainstormed list of sustainability program/socials to host for residents
- Incorporated sustainability into at least sustainability social
- Encouraged residents to participate in Energy & Water Challenge, Cool Campus Challenge, and Goodwill Not Landfill

Engagement:

- Fall Quarter: 11 RAs
- Winter Quarter: 12 RAs
- Spring Quarter: 11 RAs
- Total: 31 RAs



Engagement

Tabling

Sustainability student staff table inside the DCs on a weekly basis on a variety of topics, described below. The same topic is commonly repeated in each DC. SPEs facilitated 64 tabling events, with a total of 2,161 total engagements.

Fall Quarter

- Dining Commons 101 – DC sustainability and nutrition info and DC tours
- Resource Fair –how to get involved with sustainability
- SHDS Sustainability Best Practices
- Resident Garden @ Segundo – promoted engagement at the Resident Garden @ Segundo
- Farm to Fork Themed Meal – promoted sustainable food best practices and options in the DCs
- Sustainable Halloween – shared sustainability tips for res hall living
- Fair Trade Tabling – partner tabling with the Environmental Policy and Planning Commission (EPPC); promoted Fair Trade in honor of Fair Trade Month (tabling was hosted outside of retail markets)
- DC Front of House Waste Audit Results
- #MyLastFork—promoted reusable straws

Winter Quarter

- Energy and Water Conservation/Energy & Water Challenge –partnership with Energy Conservation Office
- Edible Campus – shared on-campus gardening opportunities
- #MyLastStraw—promoted reusable straws
- DC Front of House Waste Audit Results/#MyLastNapkin
- Food Recovery Network & Campus Food Security – partner tabling
- Carbon Neutrality Initiative (CNI) – partner tabling with CNI Fellows

Spring Quarter

- Cool Campus Challenge
- Resident Garden @ Segundo – Plant Petting Zoo
- #MyLastBag—promoted reusable bags
- Earth Day
- Fair Trade – partner tabling with EPPC in honor of Fair Trade Day
- DC Front of House Waste Audit Results
- Sustainable Foods
- Block Party— shared sustainability resources on campus and in the City of Davis (tabling was hosted at SHDS Block Party event)
- Goodwill Not Landfill



Engagement



Engagement

Programs/Events/Workshops

554 total engagements through programs, events, and workshops.

Fall Quarter-

- Fall Welcome Week Programs- Tercero Upcycled T-shirt Bags, Resident Garden @ Segundo Bouquet Making, Cuarto Crew Compost Bin Decorating
- Resident Garden Herb and Flower Drying Workshop
- DIY Holiday Gift Program—partnership with SHDS Nutrition Education Team

Winter Quarter

- DIY Glow Jar Workshop – in support of E&WC
- DIY Terrarium Workshop- in support of E&WC
- STRAWS Film Screening and Panel Discussion; collaboration with Office of Sustainability, ASUCD Campus Center for the Environment, and UC Davis Student Disability Center
- Edible Campus Walking Tours—tour of Student Farm, ASUCD Experimental Community Garden, and Arboretum Salad Bowl Garden
- Re-Love Café—upcycling and water conservation program

Spring Quarter

- Resident Garden @ Segundo Garden Party
- Zero Waste Shopping Workshop—partnership with SHDS Nutrition Education Team and Carbon Neutrality Initiative Fellows
- Resident Garden Earth Day Art Display
- Care For What You Wear – Clothing Swap and Donation Program; collaboration with Aggie Reuse Store
- Gardening in Your Apartment – collaboration with Arboretum Ambassadors



Engagement



Engagement

Resident Advisor (RA) Partner Programs

RAs partnered with Sustainability to host sustainability-themed socials for their residents. 11 total programs were hosted, 9 of which had a member of the student sustainability team present to facilitate the program. Over 138 residents engaged (attendance not recorded for all programs).

Program topics included:

- Compost Bin Decorating
- Energy and Water Conservation in the Residence Halls
- Engagement at the Resident Garden @ Segundo
- Reusable Tote Bag Decorating
- Sustainable Shopping Tour of Trader Joes
- Fast Fashion Presentation



Engagement

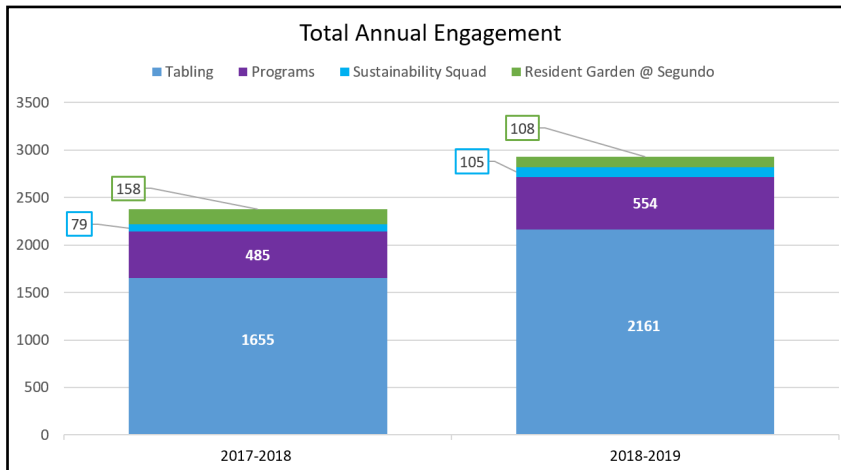
Summary of Engagement with Residents

- Total annual engagement* (Tabling, Programs/Events/Workshops, Sustainability Squad, Resident Garden @ Segundo) – 2,928 engagements
- Total unique resident engagement** – 1,535 residents
- Percent of SHDS Resident Population Engaged – 25% of SHDS residents (calculated from unique resident engagement)

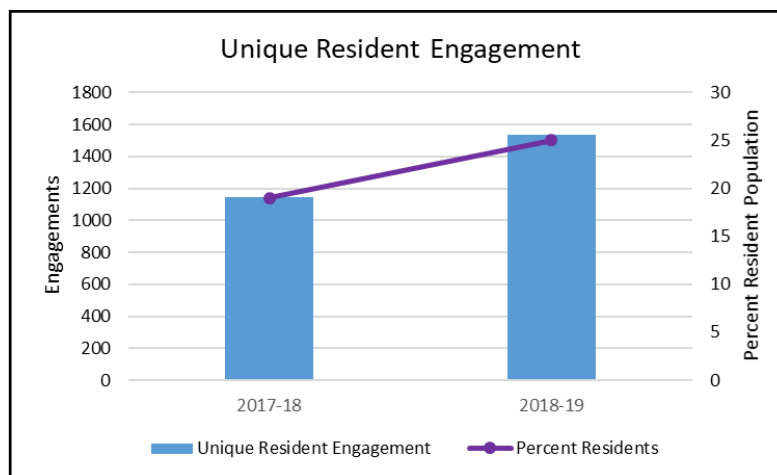
*Total annual engagement defined as all engagement. If one individual attended multiple events, each event is counted as one engagement.

**Unique engagement defined as number of residents that engaged at any sustainability event over the year. If one individual attended multiple events, total engagement for that individual is counted once.

Total Annual Engagement: There is a **23% increase** in total engagements from 2017-18.



Unique Resident Engagement: There is a **6% increase** in unique resident engagement from 2017-18.



Engagement

Sustainability and Nutrition Newsletter

Sustainability and nutrition students write content for a weekly newsletter that includes sustainability and nutrition tips, upcoming events and initiatives, and greater campus sustainability opportunities. Content was expanded this year to include nutrition content to reach a wider audience. The list-serve includes campus partners, RAs, RDs, ARDs, and residents that sign-up for the newsletter. The list-serve resets each year.

Highlights:

- 32 newsletters delivered
- 1120 subscribers
- 54% increase in subscribers from 2017-18 academic year

Sustainability and Nutrition



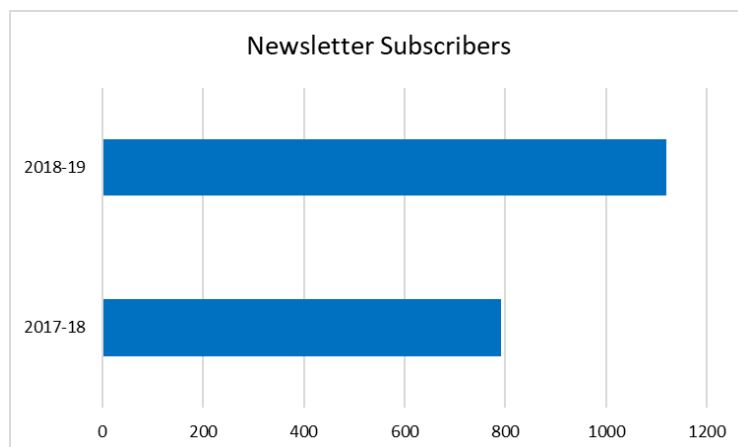
Dear Richard,

Welcome to the Sustainability and Nutrition Newsletter!

This newsletter is created by students, for students! It provides details on upcoming sustainability and nutrition events, tips for living sustainably, and other ways for you to get involved. Please help spread the word and share this information with your friends and encourage them to sign-up for the newsletter themselves! Questions or comments? Email us at sustainablehousing@ucdavis.edu

Waste Diversion in the Res Halls!

The University of California has a goal to be zero waste by the year 2020. We need your help in reaching that goal! Learn about what waste streams are available to you, what goes in each stream, and where they are located in your Res Hall!



Engagement

EASE Seminar

Sustainability staff delivered two sustainability presentations to the Environmental and Agricultural Sustainability Education (EASE) Living-Learning-Community Seminar class in fall.

- Sustainable Food Systems – SHDS Sustainability and Nutrition Dining Best Practices; co-presented with SHDS Dietitian and Segundo Executive Chef
- Campus Sustainability – co-presented with campus Office of Sustainability

SUSTAINABILITY & NUTRITION

in Student Housing and Dining Services



Skylar Johnson, Sustainability Specialist

Leah Beck, Registered Dietitian

Cesar Cienfuegos, Executive Chef

UCDAVIS
STUDENT HOUSING
AND DINING SERVICES



Engagement

Cool Campus Challenge 2.0

April 1 – April 26

The Cool Campus Challenge was a UC-wide online engagement platform designed to engage campus students, staff, and faculty with actions to reduce greenhouse gas emissions, measured in pounds of carbon dioxide. The campus Office of Sustainability offered incentives for the top point earning residence hall team on campus, as well as the top point-earning individual (in student, staff, and faculty categories).

Highlights:

- 7 Res Hall teams were created, with a total of 23 residents participating on a team. The top point earning Residence Hall team, Madrone Hall Floor 4, won a pizza party.
- UC Davis finished in 6th place, reducing 1.8 million pounds of CO₂ and completing 14,828 actions. 1,574 students, staff, and faculty participated.



Engagement

Tours/Presentations

- Food Loss & Waste Collaborative presentation
- Nutrition Food Science Management – guest lecture
- Sustainable Development Theory & Practice Class – guest lecture
- International Program Summer Start- Residence Hall Waste Training
- Nagoya University of Arts and Sciences Dietetic students guest lecture - Sustainability and Nutrition Dining Best Practices
- Sustainability and Nutrition Segundo DC Tours
 - Tour for SHDS staff
 - Visiting Dietetic students from 3 universities in Japan
 - Youth Groups in International Educational Summer Program



Engagement

Staff Training

Custodial

- Best practices and waste diversion training

Dining

- Best practices and waste diversion training

REO

- Presented overview of SHDS sustainability to all incoming RAs in Fall
- Presented overview of SHDS sustainability and opportunities for involvement to all new incoming RAs in spring new RA classes
- Sustainability presentation to Student Housing Apartments Community Advisors



Sustainability Staff

Professional staff

Sustainability Manager – Jenni Porter

Sustainability Specialist – Skylar Johnson

Student staff

Sustainability Student Assistants (2 positions)

Supports professional staff with sustainability initiatives and programs, such as waste generation, energy usage, and water usage tracking; develops sustainability marketing and communication materials; and supports engagement programs and data entry.

Sustainability Peer Educators (SPE); 4 positions

Supports peer-to-peer engagement in the residence halls and dining commons, including tabling events, workshops, and the Sustainability Squad Program; and maintains sustainability bulletin boards in Res Halls and DCs.

Zero Waste Coordinators (ZW); 3 positions

Supports UCOP zero waste goals through waste audits, zero waste events, and waste reduction and diversion training.

Resident Garden Coordinator (RG); 1 position

Oversees the Resident Garden @ Segundo and facilitates garden-centered educational programs.



Sustainability Staff

Student Interns

Sustainability Intern (4-8 positions)

Volunteer position that supports sustainability programs and initiatives across 3 sustainability teams, including waste audits, tabling, workshops, and Resident Garden projects. After one quarter, interns are eligible to specialize on a team (SPE, ZWT, RG), complete a team-specific project, and have leadership opportunities.

11 interns over academic year:

- Fall Quarter- 4 interns
- Winter Quarter – 7 interns (3 continuing 4 new)
- Spring Quarter- 8 interns (5 continuing; 3 new)

Intern Projects highlights:

- Infographic on Boba straws for bulletin boards in support of #MyLastStraw
- Upcycling activity at DIY Gift program
- Soil testing and workshop in the Resident Garden @ Segundo
- Art contest in honor of Earth Day at the Resident Garden @ Segundo
- Sustainability Squad activity on how to live sustainably in apartment living



Collaboration

Campus Partners

[Aggie Compass](#)
[Aggie Surplus](#)
[Arboretum and Public Garden](#)
[ASUCD Aggie Reuse Store](#)
[ASUCD Campus Center for the Environment](#)
[ASUCD Environmental Policy and Planning Commission](#)
[ASUCD Experimental Community Garden](#)
[ASUCD The Pantry](#)
[ASUCD Project Compost](#)
[Botanical Conservatory](#)
[Carbon Neutrality Initiative Fellows](#)
[Design and Construction Management](#)
[Energy Conservation Office](#)
[Energy and Efficiency Institute](#)
[Facilities Services](#)
[Food Recovery Network at UC Davis](#)
[Food Loss and Waste Collaborative](#)
[Grounds](#)
[Office of Sustainability](#)
[Solid Waste](#)
[Student Disability Center](#)
[Student Farm](#)
[Transportation Services](#)

Off Campus Partners

[City of Davis](#)
[DART Container Corporation](#)
[Goodwill Industries](#)
[Menus of Change University Research Collaborative](#)
[Real Food Challenge](#)
[UCOP](#)