



UNIVERSITY OF MASSACHUSETTS
AMHERST

Worcester Dining Commons
669 North Pleasant Street
Amherst, MA 01003-9301

Sustainability Department of
Auxiliary Enterprises

voice: 413.545.3268
fax: 413.545.9706

Dear AASHE STARS reviewers,

UMass Dining has made incredible strides over the course of just a few short years in creating a more sustainable campus culture. From permaculture gardens to cage free eggs to local sourcing of produce, UMass Dining is truly the pinnacle of what all universities strive to be in terms of sustainable services. And in 2013, we made huge strides in reducing waste by banning the distribution of disposable, plastic bags in all of our retail and residential dining locations.

Below is a comprehensive outline of why plastic bags have be phased out at Retail and Residential Dining locations:

FOSSIL FUEL USAGE: Made from non- renewable and rapidly declining resources, namely petroleum or natural gas, which emit greenhouse gases into the atmosphere, contributing to global climate change

POORLY RECYCLED: Unlike glass and metal, plastic is NOT effectively recycled. It may make us feel good, but studies showed that plastic recycling is ineffective and sometimes as toxic as producing and using new plastic.

NEVER BIODEGRADES: Plastic does not biodegrade into healthy soil for our food, instead it leaches and bio-accumulates toxins such as Polyethylene as cited by an Environmental Health Perspectives and EPA study

OCEAN POLLUTION: Plastic polymers

We are particularly proud that this initiative was proposed by an undergraduate student here at the University of Massachusetts Amherst. We applaud his initiative and encourage students across campus to approach us with creative ways to become a more sustainable operation.

Sincerely,

A handwritten signature in black ink, appearing to read "Rachel Dutton", with a long horizontal flourish extending to the right.

Rachel Dutton
Sustainability Manager
UMass Auxiliary Enterprises
University of Massachusetts Amherst