

STATUS REPORT
FY 20-21

IX. 10% LESS SOLID WASTE BY 2025





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Target Actions

- Divert Compostable Waste from Recycling and Landfilling
- Implement Low-Waste Campus Kitchens

Sustainability Plan guiding principles



AASHE STARS category

N/A

BASELINE METRIC(S):

- Number of buildings with added composting capacity
- Number of waste outreach activities
- Percentage of food tracked in dining halls

Q1 ACTIVITY:

- Installation of waste infrastructure in Parrington and Population Health Facility.
- HFS added compost bins to all occupied residence hall trash rooms.
- Virtual outreach with Whole U, UW Sustainability, Orientation Leaders, and Dawg Daze.
- Manual over-production and over-purchasing data collection and tracking.

CHALLENGES:

- Non-essential projects on hold due to reduced staff and to reduce campus occupancy.
- Current unprecedented situation has made historical forecasting data null and void in this environment. This has reduced applicability of data used to predict attendance and dictate production levels.

Action Owner:	Liz Gignilliat
Target Team:	Liz Gignilliat Casey Crane

ACTION STATUS:



Action: Divert compostable waste from landfill and recycling	
Action: Implement low-waste campus kitchens	

RISKS:

- Due to COVID-19 conditions complexity with forecasting may lead to increased over-production and over-purchasing.
- Transitioning to tracking through FSS would require some predictability in business volumes, which remains to be seen.

NEXT QUARTER ACTION:

- Review curtailed building list, identify compost needs and implement.
- 2-4 virtual outreach events per month.
- Continue manual over-production tracking unless conditions allow for us to move to tracking through FSS.



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Target Actions

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STEPS STATUS:

<p>Action 1: Divert compostable waste from landfill and recycling</p>	<p>Step 1:  Increase compost capacity and update public area bins in 37 buildings, including UW Tower.</p>	<p>Step 2:  Increase in-person and online outreach about proper waste disposal.</p>	
<p>Action 2: Implement low-waste campus kitchens</p>	<p>Step 1:  HFS Dining will invest in and implement CBORD FSS menu management system in dining locations.</p>	<p>Step 2:  HFS Dining will utilize over-production tracking within the dining units.</p>	<p>Step 3:  HFS Dining will review over-production and over-purchasing, data, weekly inventory data and reports ultimately reducing the waste produced.</p>

-  **Note:** Copy and Paste the appropriate 'status icon' into the upper right hand corner of each **step** above to complete the Steps Status.
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ACTION:

Divert Compostable Waste from Recycling and Landfilling



Steps we will take in FY 2021

1. Infrastructure: increase compost capacity and update public area bins in 37 buildings, including UW Tower.
2. Outreach: increase in-person and online outreach about proper waste disposal. Implement online waste diversion training, for example create a course in the Bridge Enterprise Training System required for all UW Facilities Staff, and optional for all UW staff. If possible, expand the online Bridge waste diversion training to students if possible and/or affordable. Otherwise, find alternatives to provide waste education online for students.

Statuses and linkages

There are compost bins in every kitchen, dining area, and restroom in every building on campus. Most buildings have compost bins in lobbies, public areas and hallways as well, but there are still several that don't meet new waste infrastructure guidelines with expanded compost collection. UW Recycling currently advertises the importance of composting on digital boards in Residence Halls, Dining Halls and the HUB. UW Recycling also provides free training and resources about composting to all UW Seattle staff, faculty and students and can be leveraged for use by Bothell and Tacoma campuses.

Financing

UW Recycling's operating budget should cover the work of increasing awareness and improving infrastructure so people can compost rather than recycle/landfill their compostable material. That being said, UW Recycling anticipates needing additional funding to increase compost capacity in the following fiscal year (new indoor bins: \$100,000 and new outdoor bins: \$150,000).

Metrics

- Number of buildings with added composting capacity (37 buildings in Seattle).
- Diversion rate change as a result of outreach and training.

STARS does not include a credit representing this change directly. Diverting waste from the landfill would directly impact STARS OP-19 *Waste Minimization and Diversion* (only criteria Part 3 directly).



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Divert Compostable Waste from Recycling and Landfilling

STEP 1:

Infrastructure: increase compost capacity and update public area bins in 37 buildings, including UW Tower.

ACTIONS THAT OCCURRED/ONGOING JULY-SEPTEMBER 2020:

- Extensive installation waste infrastructure in Hans Rosling Center for Population Health, including over 140 compost bins.
- Waste infrastructure in Parrington Hall, including 20 compost containers.

CHALLENGES ENCOUNTERED JULY-SEPTEMBER 2020:

- Non-essential infrastructure projects are on hold, to reduce the amount of staff working on-campus due to Covid-19.
- UW Recycling operations staff were not available July-September to transport or install containers due to voluntary furloughs, extended leaves. If understaffing continues, consider costs of using UW Moving.

PLAN FOR OCTOBER 2020-DECEMBER 2020:

- Use building curtailment list to determine where to make infrastructure improvements, focusing on unoccupied/curtailed buildings to allow for safety and social distancing measures.



Divert Compostable Waste from Recycling and Landfilling

STEP 2:

Outreach: increase in-person and online outreach about proper waste disposal. Implement online waste diversion training, for example create a course in the Bridge Enterprise Training System required for all UW Facilities Staff, and optional for all UW staff. If possible, expand the online Bridge waste diversion training to students if possible and/or affordable. Otherwise, find alternatives to provide waste education online for students.

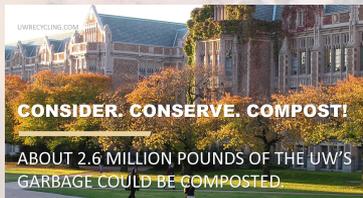
ACTIONS THAT OCCURRED/ONGOING JULY-SEPTEMBER 2020:

Completed

- Back-of-house site visit and custom sorting guide for UWMC Plaza Cafe.
- Collaboration with WholeU and UW Sustainability to promote Plastic Free July, with virtual film screening and live discussion, several blog posts and lots of social media content.

Ongoing

- Bridge waste diversion & reduction course.
- Dawg Daze virtual tour of the UW campus, highlighting how and why Huskies sort waste.
- Digital ads in residence and dining halls about composting & UW dining takeout packaging.



CHALLENGES ENCOUNTERED JULY-SEPTEMBER 2020:

- Less outreach & tabling opportunities due to in-person events being canceled; expand impacts by cross promoting virtual events.
- UW Recycling operations staff not available July-September to install new promotional signs for outdoor solar BigBelly waste stations.
- Messaging on compostable takeout is pending UW Dining fall strategy and operations planning.

PLAN FOR OCTOBER 2020-DECEMBER 2020:

- Teach 4 virtual full lab sessions of NUTR302 about compost and food waste reduction.
- Install new signs for BigBelly waste stations & design new labels.
- Participate in UW Sustainability Festival and America Recycles Day virtually.
- Work with UW Facilities to install new 3D waste displays at the HUB.

METRICS & LINKAGES:

ACTION: Divert Compostable Waste from Recycling and Landfilling

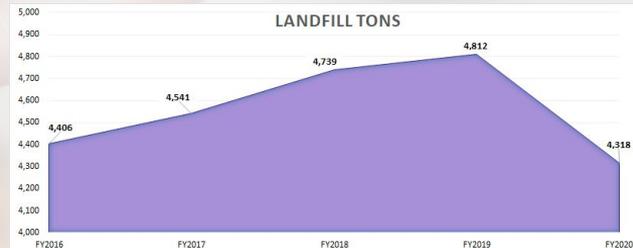
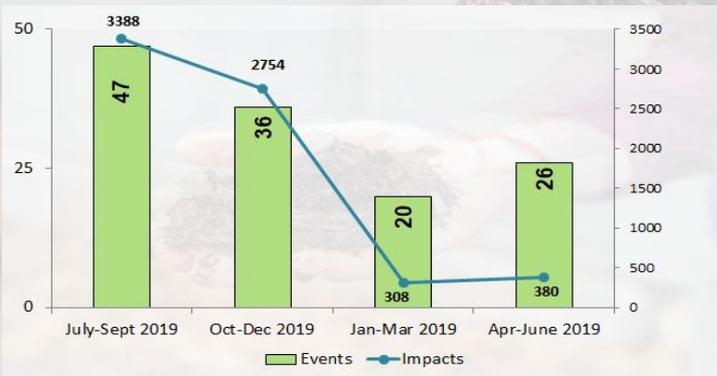
There are compost bins in every kitchen, dining area, and restroom in every building on campus. Most buildings have compost bins in lobbies, public areas and hallways as well, but there are still several that don't meet new waste infrastructure guidelines with expanded compost collection. UW Recycling currently advertises the importance of composting on digital boards in Residence Halls, Dining Halls and the HUB. UW Recycling also provides free training and resources about composting to all UW Seattle staff, faculty and students and can be leveraged for use by Bothell and Tacoma campuses.

METRICS:

- 2 implemented buildings July-September 2020
- 7 virtual outreach events July-September 2020
- 134 outreach impacts July-September 2020
 - Not included: Dawg Daze virtual campus waste tour

LINKAGES:

- SAP Target 1 - guest speaker for waste reduction session in Winter sustainability series for Osher Lifelong Learning Institute.
- Reviewed target, metrics and initiatives with UW Tacoma.
- Connected UWMC Plaza Cafe Nutrition Management, UW Meal Matchup, and UW Pantry to initiate a food recovery program for all grab-and-go packaged food and bulk foods.
- Housing & Food Services reduced occupancy, operations, and waste generation.
- HFS has just added compost bins into every trash room in every occupied building for Fall to accommodate more in-room dining/takeout.
- UW Football postponement significantly reduces outreach impacts.



ACTION:

Implement Low-Waste Campus Kitchens



Steps we will take in FY 2021

1. HFS Dining will invest in and implement CBORD FSS menu management system in dining locations to aid in more comprehensive forecasting. These efforts will allow UW Dining to more accurately estimate the number of dining patrons and reduce over-purchasing that adds to waste.
2. HFS Dining will utilize over-production tracking within the dining units. The overproduction process and data will be used for two purposes; data will be entered into the menu management software to be used to improve future forecasting. Food that is identified as over-production will be diverted to a local food bank or donation group to be further utilized.
3. HFS Dining will review over-production and over-purchasing data as well as weekly inventory data and reports routinely to identify and take action against potential points of waste reduction, ultimately reducing the waste stream produced by HFS Dining kitchens.

Statuses and linkages

Over-production and over-purchasing tracking is currently being manually facilitated within HFS Dining units with some limitations including but not limited to comprehensive cost tracking, production scheduling, and automated menu-driven ordering. Weekly inventory data is also being recorded via mobile inventory and is routinely reviewed for appropriate stock levels. In order to achieve automated data retention, tracking and analysis, HFS Dining must complete implementation of CBORD FSS within its dining units.

Financing

Implementation of manual over-production and over-purchasing tracking necessitated a nominal investment and is currently being utilized in units. The purchase and implementation of weekly inventory occurred in fall of 2019. Implementation of the menu management software required to achieve low-waste in perpetuity will require a budget of approximately \$171,000, requested and approved in April 2019. These costs include software and technology investments as well as implementation consulting and staff training; additional costs will be reassessed as they arise.

Metrics

- Calculate the percentage of food tracked in dining halls by the total diverted food in 2019-2020.
- In addition, UW Dining will utilize menu management software to provide poundage and cost data relating to overproduced, donated, and wasted food.

STARS does not include a credit representing this change directly.



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Implement Low-Waste Campus Kitchens

STEP 1:

HFS Dining will invest in and implement CBORD FSS menu management system in dining locations to aid in more comprehensive forecasting. These efforts will allow UW Dining to more accurately estimate the number of dining patrons and reduce over-purchasing that adds to waste.

ACTIONS THAT OCCURRED/ONGOING JULY-SEPTEMBER 2020:

- UW Dining continues to utilize the manual over-production and over-purchasing processes until the point of FSS implementation
- FSS project continues and implementation is scheduled to begin, including overproduction tracking, at the start of fall quarter
- Perpetual review of data with subsequent modifications of ordering and production process

CHALLENGES ENCOUNTERED JULY-SEPTEMBER 2020:

Pandemic conditions continue to have a drastic effect on UW Dining. Due to the dramatic reduction of on-campus activity, UW Dining made the very difficult decision to modify operations significantly and closed all but one Dining unit from July through September. These unprecedented yet necessary changes resulted in an increase in waste and donations far and above typical amounts.

Current COVID-19 conditions have also added further complexity to forecasting, as unprecedented times due not allow for historical data to be used.

PLAN FOR OCTOBER 2020-DECEMBER 2020:

- Implementation of the FSS menu management system continues through the remainder of the 20-21 school year
- Recipe and menu programming work continues to prepare for subsequent quarters.
- FSS Serving Line worksheets will begin to be used in units to track forecasting, however future applicability of this data remains unknown due to the unprecedented conditions of the pandemic.

Implement Low-Waste Campus Kitchens

STEP 2:

HFS Dining will utilize over-production tracking within the dining units. The overproduction process and data will be used for two purposes; data will be entered into the menu management software to be used to improve future forecasting. Food that is identified as over-production will be diverted to a local food bank or donation group to be further utilized.

ACTIONS THAT OCCURRED/ONGOING JULY-SEPTEMBER 2020:

- UW Dining worked extensively with local food banks, including the on-campus food pantry to divert excess food via donation
- Dining units attempted to freeze perishable food due for future donations

CHALLENGES ENCOUNTERED JULY-SEPTEMBER 2020:

Pandemic conditions resulted in the sudden suspension of operations at the vast majority of UW Dining outlets. With many local business in the same situation, finding food banks that could accommodate large donations became a challenge.

PLAN FOR OCTOBER 2020-DECEMBER 2020:

- UW Dining will continue to monitor its waste and overproduction data and attempt to identify trends during the current conditions.
- UW Dining will continue to work through on-hand inventory to identify potential waste and opportunities for diversion to food banks.

Implement Low-Waste Campus Kitchens

STEP 3:

HFS Dining will review over-production and over-purchasing data as well as weekly inventory data and reports routinely to identify and take action against potential points of waste reduction, ultimately reducing the waste stream produced by HFS Dining kitchens.

ACTIONS THAT OCCURRED/ONGOING JULY-SEPTEMBER 2020:

- On-hand inventory commissary was created and used in response to the sudden suspension of operations in many units
- A “Remote Bulk Purchase and Donation” process was set up to allow students not on campus to make purchases that were then donated to the campus food bank

CHALLENGES ENCOUNTERED JULY-SEPTEMBER 2020:

The focus on overproduction and over-purchasing data shifted to on-hand inventory data in the wake of COVID-19. The sudden suspension of units created a unique situation for UW Dining, leaving us with an immense amount of on-hand inventory, much of which was perishable or had limited shelf life. Additionally, with reduced business traffic, the use rate of products was dramatically reduced, creating the potential for large amounts of waste.

PLAN FOR OCTOBER 2020-DECEMBER 2020:

- UW Dining will continue to focus on the reduction of over-production and over-purchasing while monitoring and utilizing on-hand inventory in an attempt to reduce and divert waste.
- Shelf life will continue to be a factor and that inventory will be closely monitored throughout the quarter.
- UW Dining and UW Recycling with partner to train and help UW Med implement

METRICS & LINKAGES:

Over-production and over-purchasing tracking is currently being manually facilitated within HFS Dining units with some limitations including but not limited to comprehensive cost tracking, production scheduling, and automated ACTION: Implement Low-Waste Campus Kitchens menu-driven ordering. Weekly inventory data is also being recorded via mobile inventory and is routinely reviewed for appropriate stock levels. In order to achieve automated data retention, tracking and analysis, HFS Dining must complete implementation of CBORD FSS within its dining units.

METRICS:

- UW Dining utilized \$23,593.10 worth of on-hand inventory
- Remote Bulk Donation process resulted in \$14,623.85 of goods donated to the UW Food Panty

LINKAGES:

- UW Dining has shared the manual over-production and over-purchasing process with UW Recycling to help share this information with campus partners.
- Reviewed target, metrics and initiatives with UW Tacoma.
- Housing & Food Services reduced occupancy and operations, and the effects on waste generation.

Inventory Claimed to Date	
TOTAL VALUE BY PRODUCT GROUP	
Product Group	Total Dollars Claimed
Baked Goods	\$899.29
Beverage	\$6,003.12
Dairy	\$1,557.12
DispFoodSvc Taxed	\$1,127.89
DispFoodSvc No Tax	\$1,416.23
Dry Goods	\$6,052.47
Frozen/Prepared Items	\$1,212.46
Maint/ Clean Supply	\$473.79
Produce	\$632.11
Protein	\$2,284.22
Sundries/Food	\$118.44
Sundries/Non-Food	\$1,815.95
GRAND TOTAL:	\$23,593.10