



# ECO-DINING NEWSLETTER

## Ithaca Dining Services hosts annual "zero-waste"

### Convocation Picnic



#### Welcome back!

- Be sure to check out the Ithaca Dining Services Website for detailed information about the energy initiative! Coming this fall!
- Want to start the year eating right? Try the Fresh Food Market: A Sustainable menu at the Towers featuring organic and/or locally grown foods.
- Trayless Dining saves over 100,000 gallons of water every year. Be conscious when you eat and choose your portions wisely to help us reduce waste!

On August 27<sup>th</sup> 2009, all students at Ithaca College were invited and encouraged to attend the freshman convocation. This event is held to familiarize the members of the class of 2013 with their new surroundings and to help build a sense of connection and commitment to the college. The ceremony hosted guest speakers, provided necessary information for freshmen, and ended with a community picnic. As hundreds of students formed lines at the picnic, the Ithaca Dining Services staff worked hard to accomplish more

than just satisfying the empty stomachs of college students and faculty.

With Ithaca College Dining Services and Sodexo aiming to make a difference, the freshman convocation is

the first step each year to bring a sense of sustainability and change across the campus. Thank you for your participation this year. We are looking forward to serving you.

#### Did You Know?

Purchasing breakfast, lunch, or dinner has become more convenient! Ithaca Dining Services is proud to announce that Visa, MasterCard, and Discover are now accepted at all retail locations. As always, cash, Bonus Bucks, and ID Express are accepted as well.

## Ithaca College gets graded for Sustainability Efforts

As a result of the green movement, organizations, companies, universities, and families have changed their lifestyles. With Ithaca College having an overall sustainable rating of a "B-," we specifically look at how the Dining Service/Recycling Program was graded in accordance to other areas.

GreenReportCard.org is the first interactive website to provide in-depth sustain-

ability profiles for hundreds of colleges in all 50 U.S states and Canada. The Report Card is designed to identify colleges and universities that are leading by example in their commitment to sustainability.

Looking at Ithaca College's Green Report Card, there are different categories that the college is graded on, all influencing the overall grade. "Food and Recycling"

at Ithaca College received a "B" grade: "Dining Services offers some local, organic, and fair trade items. All to-go serviceware is compostable or recyclable and has been integrated into all catered events. The college maintains a food waste composting program in all dining halls. There is an active office furniture refurbishing program."





Sodexo, the leading provider of integrated food and facilities, is committed to conserving the Earth's resources. Sodexo's goal is to meet the needs of today's customers, while protecting the rights of future generations to enjoy the same resources.

**DID YOU KNOW?**

The Sustainability Committee meets to discuss energy, sustainability, and waste issues relating to Dining Services.

This group is made up of employees from every part of Dining Services. If you have questions, or would like to talk about Dining and Sustainability, please contact one of the following committee members.

**Jeff Scott**

Director of Dining

**Julie Whitten**

Marketing Manager

**Kari Larson**

Campus Center

**Jackie Langendoerfer**

Grand Central

**Pam Hopkins ,**

**Elizabeth Nyilasi-Moore**

Main Office

**John Hern**

Towers

**Sara Imes**

Catering

Ithaca College Dining Services, along with most other colleges, received a similar rating. 33% of all US/Canadian Universities have a Food/Recycling Program with a rating of "B." Ithaca College offers a wide variety of food choices, intensive recycling/reuse programs, and is always looking to improve its sustainable operations.

**How can Ithaca College improve its grade?**

Purchasing more local foods, developing new and innovative sustainable tactics, and having a strong and unified student driven

body will help raise the rating and our impact. Overall, Ithaca College has a grade that reflects its dedication for change. Holding an overall final grade of a "B-," there is much room for improvement. GreenReport-Card.org has recognized Ithaca Dining Services' dedication to sustainability, recycling, organics, and local foods.

<u>Category</u>	<u>Grade</u>
<u>Administration</u>	<b>B</b>
<u>Climate Change &amp; Energy</u>	<b>B</b>
<u>Food &amp; Recycling</u>	<b>B</b>
<u>Green Building</u>	<b>B</b>
<u>Student Involvement</u>	<b>A</b>
<u>Transportation</u>	<b>B</b>
<u>Endowment Transparency</u>	<b>C</b>
<u>Investment Priorities</u>	<b>C</b>
<u>Shareholder Engagement</u>	<b>F</b>
<b><u>Total</u></b>	<b>B-</b>

**Energy Initiative**

This summer, the Ithaca Dining Services management, staff, interns, and Sodexo personnel worked to replace an estimated \$447,800 of equipment that is linked to energy waste. Working with Sodexo, Ithaca College has identified multiple areas of high energy waste that will be redesigned before the fall semester of the 2009-2010 school year. The installation of new ventilation sensors, purchase of new energy efficient equipment, and the introduction of simple energy saving tactics have allowed management to estimate first year savings of \$23,813. Not only will the installation of this new equipment prove beneficial for cost savings, but is also aimed to create a more

sustainable environment for the college. Ithaca College and Sodexo work together to change the way they operate in both a cost beneficial manner and sustainability oriented sense.

Sodexo and Ithaca College have divided the problem areas into three distinct replacement groups. Group 1, Group 2, and Group 3 replace different kitchen equipment at different time periods. Group 1, the priority replacements include:

- Conveyor toasters
- Pizza ovens
- Refrigeration
- Warming cabinets.

These items have been chosen as the Group 1 priority replacements due to the extensive high level of en-

ergy waste they create. Once this group of equipment has been replaced, Ithaca will move to the second grouping of less important replacements. These items waste less energy, and therefore, have less of a priority. Likewise, the final grouping of replacements are categorized as run to failure equipment, deemed not important enough to replace, and not necessary to stop using at this time.

This initiative developed by Sodexo and undertaken by Ithaca College is the first of its kind. It represents the dedication our community has to changing for the better while meeting the needs of the customers.