



sustainable • healthy • fresh

Sustainability for future generations

TRAYLESS

We are currently trayless in 2 out of 3 major dining locations: Towers Dining Hall and Campus Center Dining Hall. The research and Campus Education Program began in Fall 2008 beginning with a pilot Project in Towers Dining Hall on Campus Sustainability Day, October 22, 2008. Shortly after, Towers implemented the idea of Trayless Tuesday and went completely trayless in November. Campus Center Dining Hall's trayless program began January 2009 and went completely trayless in March 2009. We save 300 lbs of compost per day by implementing the trayless idea. Approximately 100,000 lbs of compost saved per year. Here are some basic facts and other advantages of being trayless:

Environmental

- Conserves energy by eliminating the need to heat water for tray washing.
- Reduces dependence on fossil fuels.
- Saves one-third to one-half gallon of water per tray.
- Reduces chemicals, detergents and drying agents used to wash trays.
- Decreases discharge into landfills, incinerators and wastewater treatment facilities.
- Lessens the ecological footprint.

Social

- Supports education and awareness of environmental issues.
- Reduces portion size, which encourages students to not take more than they can eat in one sitting and leads toward more health conscious choices.
- Reinforces institutions' sustainability initiatives.
- Encourages students to participate in a "green" initiative that has both a personal and community impact.
- Reinforces sustainability awareness on a daily basis.

Economic

- Saves on cost of water and energy.
- Saves on cost of detergents and rinse/drying agents.
- Eliminates cost of trays.
- Reduces food-waste removal costs.