

Trayless Dining - Frequently Asked Questions

Why is Ithaca Dining Services exploring Trayless Dining?

Dining Services wants to be a driving force in Ithaca College's sustainability initiatives. Trayless dining reduces waste, saves energy, water and promotes healthier dining.



Will trayless dining create longer lines or traffic jams?

During trayless Tuesdays and throughout the first weeks of being completely trayless at the Towers dining hall, there has been no traffic problems. In addition, longer lines or waits have not been a problem. We will continue to monitor this, especially when experimenting in Campus Center Dining Hall.

Isn't it more difficult to get my food, beverage and silverware without a tray?

As in most restaurants, where the service is buffet style, no trays are provided. Students will adapt to the new "trayless" culture and adjust their selection process accordingly.

Won't getting rid of the trays being an inconvenience?

Is taking the time to recycle cans and bottles an inconvenience? Is sorting paper so that it can be recycled properly an inconvenience? Is taking shorter showers and being more conscious of the water we use an inconvenience? Sustainable development, such as implementing a "trayless" dining service means changing the culture and past practices so that it will protect, sustain and enhance the human and natural resources that will be needed in the future.

Does trayless have an impact in overall cleanliness? Should I be concerned with putting my plate directly on the table?

No. In our findings there was no impact on sanitation. However, our customers will need to take responsibility to bring their trash and tableware to the dish room area as they have in the past.

