Producing Sustainability at Iowa State University

ISU Dining Director
Nancy Keller
Food Recovery Hierarchy

Reduction
(including feeding people and animals)

Re-use
(including organics recycling: composting, anaerobic digestion)

Recycling

Disposal with Energy Recovery
(gasification, incineration, and landfill)

Disposal w/o Energy Recovery
# Understanding Sustainable Dining Products

<table>
<thead>
<tr>
<th>Sub-category</th>
<th>Step 1</th>
<th>Step 2</th>
<th>Step 3</th>
<th>Step 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food (Seasonality)</td>
<td>Serve some food when in season and easy to get</td>
<td>Create specific seasonal menu cycles</td>
<td>Most food served only in season</td>
<td>All food served only in season... Putting food ‘up’ for future use (freezing, canning)</td>
</tr>
<tr>
<td>Food (Whole ingredients)</td>
<td>Minimal amount of scratch cooking w/ whole ingredients</td>
<td>Effort made to prioritize scratch cooking w/ whole ingredients</td>
<td>Almost all food cooked from scratch using whole ingredients</td>
<td>Everything cooked from scratch (think stocks, etc.)</td>
</tr>
<tr>
<td>Food (Local)</td>
<td>Use local when it is convenient from a distributor</td>
<td>Make a concerted effort to seek out local ingredients</td>
<td>Use many local ingredients and obtain many direct from the source</td>
<td>Significant amount of local and direct from source</td>
</tr>
<tr>
<td>Food (Organic)</td>
<td>Some organic A.P. items (soymilk, humus,</td>
<td>Work to incorporate some Organic or IPM ingredients where affordable</td>
<td>Prioritize Organic and IPM where affordable</td>
<td>Largest financial and physical effort to prioritize Organic and IPM.</td>
</tr>
<tr>
<td>Packaging</td>
<td>If it is financially and logistically convenient, change from individual packaged items to bulk</td>
<td>Make efforts to continuously eliminate more packaged items</td>
<td>Bare minimal packaged items</td>
<td>No packaged items</td>
</tr>
<tr>
<td>Supplies (Paper)</td>
<td>None or minimal biodegradable paper supplies</td>
<td>Use of some bio paper supplies</td>
<td>Minimal paper supplies at all, but when used, only biodegradable</td>
<td>No paper supplies used</td>
</tr>
<tr>
<td>Supplies (Chemicals)</td>
<td>No effort to used environmentally friendly cleaning supplies</td>
<td>Use of mostly environmentally friendly cleaning supplies</td>
<td>Use of only eco-conscious cleaning supplies</td>
<td>Use of only eco-conscious and certified cleaning supplies and chemical agents.</td>
</tr>
</tbody>
</table>
Overview of Resulting Initiatives

- Farm to ISU – more food waste but less packaging
- Education of Programs
  - Farmers
  - Staff
  - Students
- Composting impact to water and waste *Reuse*
- Going Tray less *Reduce*

- Recycling
- Food Waste *Reuse & Recycle*
  - Food at First
  - YSS
- Compostable Disposables
- Reusable containers *Reduce*
- Campus Food Pantry *Reuse*
Farm to ISU

Support to the community
Education

Farm Visits
• Onion Creek Farm
• Picket Fence Creamery

Workshops
• Staff and farmers

Informational Booths
• Residential Dining Centers
  – Promotion/Education
  – Increase awareness about food
    • Where & How it is grown/processed/distributed

Graphic Design Class
• Poster campaign & table tents
<table>
<thead>
<tr>
<th>ISU Dining Specifications for Local Producers</th>
</tr>
</thead>
</table>

**Supply**
- Purchase can be divided to add local Certification:
  - “Approved Vendor”

**Insurance**
- Food safety insurance ($1 million in liability insurance)

**Food Safety**
- Water quality testing annually
- Reading: *Good Agricultural Practices*
- Farm and Production Practices Food Safety Questionnaire

**Pricing/bid process**
- Place bid with product type, quantity, and price.
- If you win the bid, you will get a response by phone, fax, or e-mail

**Scheduled deliveries**
- If you win the bid, and are accepted, you will be expected to deliver the product the next week
- Clean product, trucks, packaging (according to Industry Standards)
Poster Campaign

omgg... are we there yet?!
(do you know where YOUR food comes from?)

Do you know YOUR "carrot" farmer?

The Road can be long for fruits & veggies...

Ames, IA
10 miles

I'm tired...
I've traveled 1500 miles.

Not Me!
I'm from a local farm!

ISU Dining buys locally grown foods.

For more information, visit http://www.dining.iastate.edu/farm-to-su/
Composting Program

• Catalysts
  – Students
  – Partnership with ISU compost facility

• Goal
  – To divert tons of food waste from entering the water and waste stream

• Program development process
  – Revolving loan fund
  – Facility Modification
Trayless

• Catalysts
  – Students

• Goals
  – To reduce food waste and help save cleaning supplies, water and energy resources.

• Process
  – Marketing
  – Renovations
Compost Materials in Pounds

Per Capita Compost Materials

One Week - 15,000 pounds of food combined

- No Trays + Pulper
- Trays + No Pulper

Seasons
Union Drive
Reusing with Food at First & YSS

• Catalyst
  – Common community interest and need from Service group – FSHN later use of Noon Kiwanis

• Goal
  – To save edible food from going to waste Reuse

• Process
  – Developing a partnership with Food at First
The SHOP

• Catalyst
  – Student created club “Students Helping Our Peers” opens food pantry

• Goal
  – Allow students to donate unused meals to students in need
  – Initial Donation: 1400 cans of spam

• Process
  – Developing a partnership with The SHOP students
Recycling

• What we recycle
  – Pallets
  – Cardboard
    • 1 Ton a day
  – Uniforms
  – Fryer oil

• Catalysts

• Goal
  – To decrease the amount of waste, both inside area and a food stores
Student Support: BioBus

- Fryer oil from BioBus
  - Initial phase
    - 5 gallons
  - Phase two
    - 40 gallons
- Powering a CyRide hybrid bus
Disposable and Reusable Containers

• Catalyst
  – Waste study

• Goal
  – To decrease the amount of disposable use
  – To promote sustainable habits in students

• Process
  – 35 cent discount initially for ISU tumblers and then for all tumblers
Reusable Containers: Water Fill station

• Catalyst
  - Student interest
  - Staff interest in providing alternative

• Process
  – Installation of station
  • Current locations
    – North West side of dining area in Memorial Union
To-Go Container

• Catalyst
  – Need to develop a to go program consistent in all three dining centers

• Goal
  – To provide a sustainable container for students to use in order to bring food out of the dining centers
Resources

NACUFS sustainability guide
Auditors
• Eg. Lean Path
• EPA
• Students
• Interns
• Class projects
• Clubs - Service and Students
  — Green-House Group

The Leopold center
IDALS grant
Hobart Grant
Campus Sustainability coordinator
• Merry Rankin
  — Provides Mission, Vision, Green Teams
Questions & Discussion

For a copy of the presentation please email: nancyl@iastate.edu