

Green Dining at Georgia State University

Office of Sustainability Initiatives

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Agenda

- Background
- Green dining certification
- Food production
- Health and wellness
- Pre-consumer waste
- Post-consumer waste
- Recycling
- Waste diversion economics

Background

Georgia State University is growing!

- 52,000 Students
- 5,000 Staff and Faculty
- 12 Schools and Colleges
- 6 Campuses
- 159 Buildings
- 3 Dining Halls serving over 10,000 meals a day



Green Dining Certified

All of Georgia State's dining halls have received a three star rating from the Green Restaurant Association in the following categories: disposables, energy, food, waste, and water.

- All of the dining halls have cool roofs, light colored walkways, energy star appliances such as an electric combination oven, and occupancy sensors in refrigerators, restrooms, and dining and storage areas.
- Water is reduced at all dining halls through appliances such as an Energy Star steamer, touchless sensor restroom faucets in restrooms, and foot controlled kitchen sinks.



Food Production

Sustainable benefits of the Leafy Green Machine:

- No pesticides or herbicides are used in the growing process
- Creates a 365 day growing season
- Wastes 90% less water than traditional agriculture
- Blue and red LED lighting mimics natural light needed for photosynthesis
- Reduces pollution caused by transporting produce



Health and Wellness

PantherDining's on going healthy habits program promotes healthy eating on campus.

- Registered dietitians are available at each dining hall on campus for individual nutrition counseling or to answer any questions regarding food allergies, intolerances, preferences, or restriction.
- PantherDining prioritizes local: menus change based on seasonal and local availability as well as student preferences. PantherDining defines local as within 100 miles of the Atlanta area and works closely with all suppliers to make this a priority.
- 20% of food options are vegan and 68% are vegetarian.
- Meatless Mondays



Pre-consumer waste

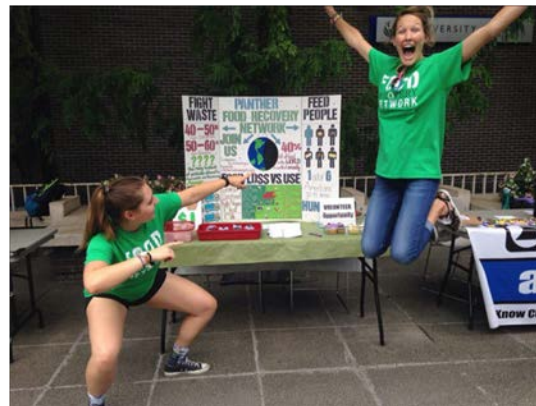


- For pre-consumer waste management in back of house operations, Georgia State utilizes the Lean Path waste management system.
- Georgia State dining halls provide bulk condiments instead of individual packaged items.
- PantherDining has implemented tray less dining with reusable dishes, glasses, and utensils. Additionally, napkin dispensers reduce waste through dispensing napkins one at a time.



Panther Food Recovery Network (PFRN)

- An individual chapter under the Food Recovery Network (FRN) umbrella Comprises 191 other chapters on campuses nationwide.
- A Georgia State chapter joining the fight against food waste on campus.
- Recover potential food waste from Georgia State Dining Halls two times a week
- Deliver delicious, nutritious food to partnering agencies in the surrounding community
- Since its inception, PFRN have donated over 20,000 meals to those in need.



Post-Consumer Waste

- Designed to assess food waste from students and to increase their awareness of post-consumer waste
- 120 plates weighed
- Total of 506.4 ounces (31.65 pounds)
- Average amount of waste per student = 4.22 ounces



Composting



- PantherDining partnership with Closed Loop Organics: Every week, Closed Loop Organics picks up the SOMAT waste mixture and delivers it to Wilbro's Organic Recovery.
- Closing the Loop: At Wilbro's Organic Recovery, the pre and post-consumer mixture is composted and turned into fertilizer for future use.
- In 2018 alone, Georgia State University has composted 302,553 pounds of food waste.

Recycling



- Georgia State sustainability initiatives recycling crew picks up all cardboard, aluminum, plastics and paper from the dining halls every week .
- Cooking oil collected at every campus is recycled through cleanenergy biofuels using state of-the-art “no spill” technology to ensure all oil collected is 100% recycled and used to create alternative fuels. The biofuel creates approximately 78% less carbon dioxide and 100% less sulfur emissions than petroleum-based diesel fuels – making the fuel less toxic than table salt and as biodegradable as sugar.
- To date, the university has diverted 37,920 lbs. of cooking oil from the landfill.
- Special material (plastic bags, glass, etc.) quad sort collection sites are placed in front of PantherDining retail stores making recycling more visible and accessible.



Waste Diversion Economics

- With the switch to bulk condiments the university saves approximately \$10,000 annually.
- Georgia State has managed to divert 65 tons of food waste (equivalent to 13 elephants) and has saved more than \$170,000 in total waste avoidance.
- This year, the university has already made \$30,410.28 in revenue for all waste diversion programs.

2018 Material Diversion (since 1/18)

Total University Savings: \$30,410.28 Diversion Rate: 31%

Material	Weight (lbs.)
Fats, Oils, and Grease	12486.04
Composted Food	302553
Recovered Food	32114.8
Single Stream Recycling	356387
Ink Cartridges	3954.04
Scrap Metal	10,466
Wooden Pallets	8,050
Batteries	108
Clothing	2182.80
Cardboard	763,536
Styrofoam	138
Electronic Appliances	85
Media Storage	430.55

Thank you!

Please find us online at
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