

Sustainability Score Card 2013

Bakery:
Per cent
bakery
from local
bakery /
processor;
identificati
on of
products

Protein: in
developme
nt
initially
will be
Canadian
focus

		<p>napkin for Sept will be Kraft with environmental message;</p> <p>Dispensers in locations designed to limit waste</p>					
<p>Minimizing waste;</p>	<p>Supporting Recycling and Composting programs;</p> <p>Travel mug program for coffee/hot beverages</p> <p>Fryer oil recycling to bio diesel</p> <p>Reduction of source packaging (e.g. bulk purchasing)</p>	<p>Separate glass, plastics, cans / aluminum, paper, cardboard, fryer oil for recycling ;</p> <p>Separate Organic waste pre and post consumer with separation bins for diversion to compost stream</p> <p>Fryer oil recycled and diverted into reuse as bio diesel (Lansdowne only at this point)</p> <p>Travel mug programs for coffee / hot beverages including discount</p>	<p>Maintain. Decreased packaging on 6% of our purchases by working with suppliers</p> <p>Diverted aprox 5975 pounds of waste from landfill by composting coffee grounds and kitchen waste</p> <p>In place</p>	<p>Maintain recycle program. Decrease packaging</p> <p>Maintain st-(cle)-5(p7 Tm0 (</p>			

		Purchase bulk condiments and other products to help reduce waste / packaging						
Educating students, faculty, staff and other users about the benefits of sustainability and the benefits and needs for nutritional food;	Meeting with students, student groups and members of Camosun community . decision making	Meet with environmental student as requested by them. Provide kitchen tours - review paper products, how disposed, foods we serve etc; I Dream in Green Launch in place	Met with three groups this year. Did two tours with environmental students Began launch	Maintain or increase as demand requires Complete launch	Met with three groups of environmental students to assist with class projects. Kitchen tours are available	Maintain current levels and offer continued support and awareness to students	Continue to meet yearly with students to raise awareness of what we do to be sustainable. Through we frequently have students stop in to ask about products and our commitment to environmental awareness.	Maintain current level offer continued support and awareness to students
Enhancing the dining experience of diverse community	Calendar of Promotions and marketing activities; Providing ethnically diverse choices from around the world	Continued focus on students; Offer ethnically diverse relevant nutritionally balanced meals; Celebrate various holidays and world cuisines throughout the						

The Contractor understands that dining services is a major consumer of utilities, packaging products, chemicals and paper goods. Waste will be reduced, reused and recycled. From glass, cardboard, and Styrofoam recycling to biodegradable service-ware and composting, The Contractor will manage a disposable packaging and reducing waste program.

a) "Partnership Earth - Our Commitment®"

Our Commitment ®" is an environmental program that will deliver on this commitment. The program includes:

From agreement	Measure of success	Results 2009-10	Results 2010-11	Results for YE 2012	Goals for YE 2013		
Waste Audits to comply with provincial and municipal legislation.	Partnering with university; sharing of results, creating improvement plan	We would like the chance to review the Colleges policies and programs around waste collection, audits and monitoring or results, and to be involved in the process where possible. Will request a meeting to review.	Carried over	Carried over		Carried over	
Recycling: Separation of glass, cans, polystyrene, cardboard and other soiled paper will be accomplished with separation bins.	Separation bins in food service areas front and back of house Review of diversion (if measured by those collecting waste) Visual audits	Separation bins are located throughout our foodservices both front and back of house; Staff are trained as to what products go where; Students are encouraged verbally and with directive signage to divert waste into the correct stream; All of the mentioned products are recycled	Maintained commitment.	Maintain or increase awareness and initiatives.	Maintain or increase as services become available	Maintained	Maintain or increase as services become available
"Enviro" Refillable Coffee Mugs, will be program. A discount will also be offered to those customers using their own cup for hot beverages.	Discounts for bringing mug; Could carry mugs if desired (question of competing with bookstore)	10 cent discount offered with mug; New promotional days free fill up with mug will be introduced as part of the marketing calendar	5630003>200460052>700498a				

<p>(CCSEA) and other local committees supporting environmental and social sustainability. The Contractor will work with faculty, administrators, students and student groups such as ENSU, GESA, OPIRG, SAC, EPAC, and others who work for environmental causes work together to provide a stronger voice in promoting environmental awareness on campus.</p>	<p>committees or with students / student groups</p>	<p>students; Always keen and open to participate in any committees where appropriate; Will work with campus community to identify which groups would like foodservice participation and in what capacity</p>					
<p>Composting: The Contractor will, with the advice and direction of the College, separate food preparation garbage to be used in composting.</p>	<p>Separation bins with Directive signage in foodservice areas;</p>	<p>Kitchen food scraps and compostable waste is separated and diverted to organic stream</p>	<p>maintained</p>	<p>Maintain</p>	<p>Work towards greater awareness and proper usage of bins</p>	<p>We continue to work towards better awareness</p>	
	<p>Diversion of organic waste front and back of house;</p>	<p>Composting bins also available in foodservice areas front of house for post consumer food / compostable waste</p>		<p>Continues to be available but not properly used by consumers</p>		<p>Continues to be available but I do not</p>	
	<p>Staff training conducted</p>	<p>Will work with custodial / facilities staff, hauler and Camosun to identify</p>		<p>Physical Resources do not have ability to do this with any accuracy at this time</p>			
	<p>Volume of organic waste diverted (if possible to collect number from hauler Refuse)</p>	<p>feasibility of measuring organic waste Estimate can be provided if desired.</p>		<p>Estimate of kitchen waste and coffee grounds diverted aprox. 21185 lbs per year</p>			

<p>Additional Food Waste Reduction Strategies: Reduction of food waste is directly related to avoiding over production of menu items, and will be achieved through program.</p>	<p>Production sheets / Pars ensure not overproducing; Use of leftovers; Menu planning based on feedback; Just in time cooking balanced with batch; Review leftovers and garbage and adjust menus</p>	<p>cleaner) and greener alternatives (ware washing) We operate using production sheets to ensure not overproducing; Leftovers are used appropriately so as to reduce waste: Menus are developed based on customer feedback and requests; Just in time cooking balanced with batch to help meet demands and reduce waste / leftovers; Daily we assess leftover products and waste and adjust menus accordingly</p>	<p>Maintained and improved. Waste was reduced 1% over last period.</p>	<p>Maintain or improve. Increased waste reduction by 19% (due mostly to program through Level Ground)</p>	<p>Increase waste reduction where able</p>		
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purchased locally)

the island and sources local / BC where possible

GFS also sources BC produce when possible

Many dairy products from Dairyland located in BC Lower Fraser Valley

New Coffee

Ground coming to campus!

Dairy products mostly from Lower Mainland and Island

Maintain

Maintained

Maintain

Continue with current suppliers to

