

The University of Vermont uses sustainable practices wherever possible, especially in the dining services sector. Here Sodexo, with support from UVM's operational departments such as recycling and solid waste, try to focus on composting, as well as education about how to do it, and purchasing local food as much as possible, while attaining STARS credits for these improvements.

Local Food Initiatives

Local food, according to STARS is food that is purchased within 250 miles of campus. The University of Vermont has chose to define local food as purchased within 150 miles. In the fall of 2010 the University purchased over 10% of the total food purchased from local farmers, contributing to its STARS rating. Working with a local company, Black River Produce, the University of Vermont is able to purchase foods from local farms all over the state. In the Fall of 2006 UVM bought \$50,000 worth of local food from Black River Produce.

Goal: To purchase as much local food as possible for all dining locations.

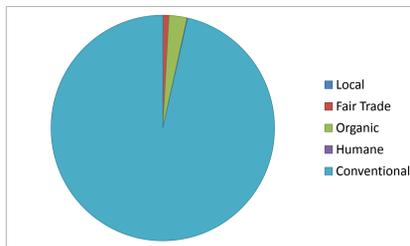


Figure 5: Chart of types of food purchased by percent.



Figure 6: Map of range of locally purchased food.

Figure 7: Map of VT farms that supply food to UVM

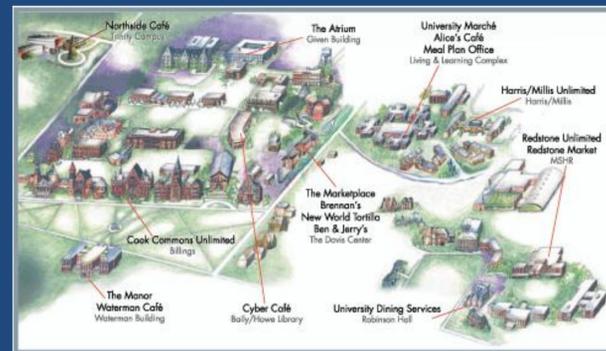


Figure 2: Map of UVM dining locations.



Figure 3: Trash and Compost Bins in Brennan's

Composting

Composting is a vital part of sustainability at UVM and is a cheap and easy way to reduce waste. Composting not only saves waste from the landfill but helps create a product which can benefit the local farms and the local economy. In the STARS rating system there are two tier two credits for composting, both pre and post consumer. UVM received full credit for both, but the composting program still has a long way to go.

Improvements:

- 100% of food scraps composted in the back of the house (kitchen)
- More education for students about what to compost:
 - 0% of food scraps composted in the front of the house where students do the composting. This is due to contamination from non-composted items such as trash.

What Else Do We Recycle and Reuse?

UVM also recycles its kitchen grease, which is taken to New Hampshire and made into biofuel for a paper mill in Vermont.
 -6.11 tons of grease recycled last year alone.
 -UVM also utilizes live bacterial cultures to eliminate the need for messy grease traps.

Where Does the Compost Go?

- Food scraps are picked up daily from all dining locations on campus and trucked to the Intervale Farm a mile from campus.
- Last year 209 tons of compost was diverted from the landfill, that's 8% of the total solid waste for the year.

Setback?

- The Intervale has certified organic compost. There is now controversy over whether they can accept the to-go containers from the dining halls due to USDA regulations.
 - If a product is made with any synthetic fibers, it cannot be considered organic when composted.
 - If the Intervale implements this, where will the containers go? Will plastic containers be purchased instead?

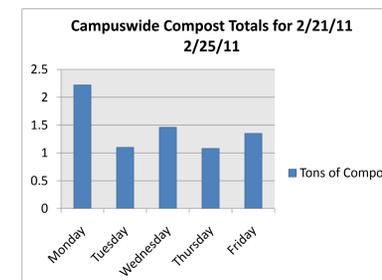


Figure 4: Composting total from Feb. 21-25.

Sustainability Tracking Assessment and Rating System

STARS is a self-reporting framework for colleges and universities to gauge relative progress toward sustainability. First developed by AASHE, STARS is designed to provide a framework for an understanding of sustainability within all sectors of higher education.

With regards to the University of Vermont, the dining services would receive a rating of 3.54 out of a possible 8.5. The Dining Services was just one sector of the overall rating that would be given to the University of Vermont.

Credit	Points Possible	Points Received
Trayless Dining	0.25	0.25
Vegan Dining	0.25	0.25
Trans-Fats	0.25	0.25
Guidelines for Franchisees	0.25	0.25
Pre-Consumer Food Waste Composting	0.25	0.25
Post Consumer Food Waste Composting	0.25	0.25
Food Donation	0.25	0.25
Recycled Content Napkins	0.25	0.25
Reusable Mug Discounts	0.25	0.25
Reusable To-Go Containers	0.25	0

Figure 1: STARS credits received by UVM

References:

- Ali Nord, Real Food Report
- University Dining Services, uds.uvm.edu
- Casella Waste Compost Audit
- Figure 5: Marketplace, Davis Center
- Should Bioplastics be Banned from Organic Compost Heaps? <http://www.7dvt.com/2011/compost-bioplastics-ban>
- Tom Oliver, Dining Services Operations Director