Eco-Reps
Passion Projects
2022
Passion Project Presentations!

- Angelica – Highlighting POC Producers
- Montana, LC, Calvin – Zero Waste Hygiene Equity
- Ryan – Clean Plate Club
- David – Better Bus Signage
- Emily – Plant Based Survey
- Aidan – Local Food Mapping
Highlighting POC Producers

Angelica Golbin
The Basics

Problem:

• There is often a disconnect between consumers and producers when it comes to how our food gets on our plate.

• People of Color face many injustices in the food and agricultural system

My Goal:

• Connect UVM students with the POC producers at UVM

• Give a platform for them to express their views and how to support their businesses
Interview with Global Village Foods

Global Village Foods is owned by Mel and Damaris, a husband-wife team from Memphis and Kenya that have been in the food business for 25 years. After missing food from home and noticing a lack of African food in Vermont, they opened up their own restaurant, eventually expanding to selling “ready-to-eat” meals. Their products retain traditional African flavors, while being allergy-friendly with vegan and gluten-free options available.

To support BIPOC businesses just like GVF, they encourage folks to have an open mind when it comes to trying new foods. The couple is grateful for being in Vermont, as they’ve found it to be a comfortable, welcoming place.

“I believe people should eat good food that is going to sustain them, and not just eat bland calories,” Damaris says. With that goal in mind, they hope that Global Village Foods will become a household staple, using a high degree of local meats and produce and positively impact communities.

Their stews, samosas, and falafel are featured in the dining halls and Marche meal exchange and you can also find their frozen meals at the University Marche and Redstone Market! Thanks to Angelica, one of your @uvmscreps for their work in promoting #eatglobalvillage this semester!

#uvm #universityofvermont #uvmdining #instaUVM

Liked by smallboat13 and 30 others

1 HOUR AGO

Add a comment...
Created for the dining hall digital screens

**Meet the Producer**

**Global Village Foods**
A small family business in Vermont

**Bold African Flavors**
That are allergy friendly

**Find Us On Campus!**
- The dining halls
- University Marché
- Redstone Market

“People should eat good food that is going to sustain them!”

**Damaris Hall**
Chef & Co-Founder

“*We cook so the whole village can eat!*”
Shoutout to...

Mel and Damaris
- Owners of Global Village Foods
- Lovely to work with!

Wangene Hall
- Global Village Foods Marketing Specialist

Nicole Reilly
- UVM Dining Sustainability & Campus Partnership Manager
- Super supportive for the entirety of my project

Caylin and Ayanna
- Support with my project throughout the year
- I hope that initiatives to uplift BIPOC voices continue
Thank You,

Questions?
A Zero Waste Hygiene Equity Program
Montana Bailey, Calvin Szulc, LC Whiteman
Sustainability Equity

- 58% of low-income individuals cut back on food in order to afford hygiene products

-Greg co-founded Generation Conscious to address sustainable inequities with hygiene products

-the cost per 10 sheets of detergent is $1.10 less than the cost of 10 Tide Pods
Generation Conscious
Laundry Detergent Dispenser

-Machine holds 500 sheets, dispenses 10 at a time

-Maintained by 5-8 FGLI students who are supervised and paid by GenCo

-In place at Rice University, Williams College, Amherst College, Wesleyan University, Connecticut College
Memberships

- Eligible students identified by Division of DEI

- Free for 300 FGLI students (50 sheets each)

- $2/refill for non-qualifying students
Summer 2022
- Ongoing funding
- Machine installed
- FGLI students identified

Fall 2022
- Surveying students
- SCF proposal
- Program Launches

Spring 2023
- Progress report
- Ongoing funding finalized

Spring 2022
- Surveying students
- SCF proposal

Fall 2022
- Program Launches

Spring 2023
- UVM Recycling & Zero Waste
- Davis Center
- Division of DEI
- Enrollment Management
- Division of Student Affairs
- IRA
- SGA
Budget

$1,000:  
- shipping
- 30-minute installation
- set up
- training

\{ Fixed one-time cost \}

$3,000:  
- 300 free annual memberships for qualified students

\{ Annual cost (SCF-only pilot year) \}
Outreach

- Four tabling events to assess the need for a sustainable hygiene equity program
- Menstrual Cup giveaway (~400 cups distributed)
- Generation Conscious Sheet Demonstration and Survey
  - 27 responses, all were positive
Student Responses

- “I can’t believe this is free. I’ve always wanted one but they were like $40.”

- “I can’t wait to never buy tampons ever again!!”

- “I always wanted to use one but I didn’t want to spend the money and then have it not work because it seems a little scary.”
Outreach Conclusions

GenCo Sheets

- Positive survey responses for product
- People appreciated demonstration and physically seeing/smelling
- People support installation and said they probably wouldn’t have purchased if more expensive than competitors

Organicups

- Extremely positive response
- Very visible barrier to entry for more expensive and sustainable feminine products
- People expressed their intentions to no longer purchase single-use feminine products
Questions?
Clean Plate Club

Ryan Chaia
The Problem I Choose To Address

- Student food waste at Redstone dining.
- The Eco Reps annual "Weigh the Waste" program has shown this being an issue for several years now.
- How can we convince students to be more mindful of how much food they throw away?
How I Went About My Passion Project

- Handing out "Clean Plate Club" stickers!
- Spreading posters to advertise these stickers across CWP and Simpson
- Cooperating with dinning staff to set up a stand in Simpson Hall where students could pick up stickers between March 14th-21st
Results!

-When I set up my table at Simpson hall on Monday, I got 5 interactions with the students, all of them positive as they were happy to take their free stickers.

-Most of the first batch of stickers were taken by a student during the first night, the poster I set up around the stickers was torn down as well, thankfully that was only half of them.

-When I set up the second batch of stickers, these lasted the rest of the period and were completely emptied out.
Results! (Continued)

- Overall, there’s no clear way for me to count how many were taken considering most were lost on the first day. However, with the second batch being completely emptied, I can say with confidence that at least 100 stickers were obtained by the students.

- If I had the chance to do this again, I would’ve put more effort into getting a better stand for the students to notice and pick them up.

- The Redstone staff were a considerable help during this project! I thank them for their cooperation and resources.

- This remains a rather simple passion project, but it’s allowed me to test the waters with student engagement on campus, so I’m left with no regrets.
Questions?
Green Mountain Transit Signs for UVM

David Brantley

UVM RIDES FREE

#1 Williston Route
University Heights Main St (Eastbound)

- Target 6 min
- University Mall 6 min
- Hannafords 6 min
- Trader Joes/Healthy Living 7 min
- Walmart 24 min

#1 Williston

[Map of UVM campus and surrounding area]
Plant-Based Survey

Emily Engelhart
Problem Addressed

- Many vegetarian and vegan students on campus struggle to eat on campus
- Feedback to dining is generally vague and not useful for change
Methodology

- Set up tables during peak dining times at 3 different dining halls and the Davis Center Marketplace
- 65 people took the survey
Results

1. I consider myself a...

About 52% of students identify as vegetarian, 20% identify as vegan, 15% identify as other, and 12% identify as pescatarian. Most students are looking for more meat-free options in general and are ok with animal byproducts.
Results

2. Do you have a meal plan, and if so, which one?
65% of students are on the unlimited access plan, 23% on the flex plan, and 11% on the retail point plan.

3. Please rank your level of satisfaction for the following statements. 1 star is very unsatisfied and 5 stars is very satisfied.
There was a mean of 2.5 for ease of eating plant-based in the dining halls, a mean of 2.1 for ability to build a balanced meal, and a mean of 2.0 for the variety of options. This shows that having more options in different food groups is key to increasing student satisfaction.

4. Which dining location do you eat at most often?
Plant-based students were pretty evenly split up amongst the dining halls, expect northside, with Redstone Unlimited having a slight lead. The only retail location many students responded that they ate at was the Marche.

5. What is your favorite plant-based food/dish currently offered in the dining halls?
Falafel, tofu in all forms, stir fry, chik’n (especially the sweet chili one), vegetarian soups (especially broccoli cheddar), beans, and veggie sausage seem to be the favorites of what’s currently offered.
Results

6. Which sources of protein do you typically eat in the dining halls?
Most plant-based students get their protein on campus from beans & legumes, tofu, peanut butter, nuts & seeds, non-dairy milk, and protein-rich grains.

7. Which of the following would you like to see offered more often?
Students want more of all categories of plant-based options, besides condiments. The top three categories are meat alternatives, vegetables, and breakfast options.

8. Are there any specific plant-based dishes/entrees not currently offered in the dining halls that you would like to see?
Tempeh, seitan, beyond/impossible burgers, veggie dumplings, more variety of grains, more variety of vegetables, fake chicken nuggets, beyond sausage, minestrone, vegan desserts, different types of pasta

9. Do you have any other feedback about plant-based options on campus?
Fruit at lunch and dinner, more variety, have more cohesive meals and not just sides, more vegan options at Harris Millis, higher quality ingredients, put meat on the side so there’s more vegetarian options, more than just rice and beans
Thanks for Listening! Questions?
The Problem

- UVM students on a dining plan were expressing concerns about not knowing where their food is coming from.
- UVM Dining locally sources many food products through its Vermont First program, but this information was not made aware to students.
What I'm Doing About It

- I reached out to UVM Dining's Nicole Reilly and we created a plan to promote food sourcing awareness through farmer highlight handouts and tabling.
Results!

- While engagement was very low with the harvest of the month tabling, adapting the project to highlight more farms and share them on social media was more effective to share the information with students.

- People have taken the time to look at the map in Redstone Dining and point our farms to their friends!

- Going from here, another change agent could maintain the map next year if they wanted to, it is very low maintenance.

- The posters can be shared again next year if the farms we source from remain the same.
Thank You!
Questions?
Passion Project Presentations!

- Evelyn – Scope 3 Emissions Analysis
- Lily – Plant Based Hacks
- Navily – BIPOC-Owned Sustainable Restaurant Guide
- Alissa – Compost E-Bike Hauling Route Pilot
- Olivia – Swap Shelf
- Savannah – Recycling Contamination Video
- Dennis – Centennial Woods Wayfinding
Scope 3 Emissions Analysis

Evelyn Seidner
What Is Scope 3 Reporting?

• What are scope 3 emissions? All emissions that are indirectly generated by the university. This includes upstream and downstream activities (the start to finish of a product's life).

• STARS Scope 3 reporting includes: business travelling, commuting, purchased goods and services, capital goods, fuel-related activities not included in scope 1 or 2, waste generated in operations, and other sources.

• Categories UVM reports on: business traveling, commuting, and waste generated in operations.
## Scope 3 Graph of UVM vs Comparator Institutions

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<tr>
<th>Metric tons of CO2 Equivalent</th>
<th>Univ of Colorado Boulder (Gold)</th>
<th>Univ of New Hampshire (Platinum)</th>
<th>University of Connecticut (Platinum)</th>
<th>UMASS Amherst (Gold)</th>
<th>UVM (Gold)</th>
<th>George Washington University (Gold)</th>
<th>Binghamton University (Gold)</th>
<th>Boston College (Silver)</th>
<th>Boston University (Silver)</th>
<th>Syracuse University (Silver)</th>
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</thead>
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<tr>
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Results From This Project

- A power point detailing my research and a writeup detailing my experiences
- Increased knowledge about how emissions reporting works at the University level
- Ideas on how to improve the current reporting system
Questions?

A huge thank you to Gioia Thompson for everything!
Vegan & Vegetarian Dining Hall Hacks

Lily Messmer
Background

The Issue:

• Finding fulfilling vegan or vegetarian meals on campus is incredibly difficult
• There are mostly vegan/vegetarian options available, but not enough to make a full meal
• Eating complete meals is incredibly important for all students and dietary restrictions should not prevent anyone from being able to find a full meal on campus

Goal:

• My goal was to create an accessible guide to help fellow vegan and vegetarian students put complete meals together in dining halls on campus
• In doing so, I hope to give students the motivation to try new options in the dining halls
Process

• The original plan was to add a plant-based section to the dining hall hacks guide that was created by a previous change agent.
• Since we did not have access to edit that original guide, a new page was created to share with students.
• Contacted Caylin and Nicole from dining to discuss ways to format the guide and present it to my target audience.
• Held some tabling events with Emily to promote the plant-based eating survey, with those results I was able to highlight some of the concerns from the students who filled it out.
Results

- Held our final tabling event for guide during earth week, offering students reusable sporks and ecoware coins for participating in a plant-based protein game.
- Currently working on putting the guide on the dining website for easy access to everyone.
- We had around 20 people stop by to play our game and roughly five or six people grabbed handouts.
- I would say this was a success because I was able to help out students looking for more plant-based options.
- Along the way, I did have to change my plans around because the guide itself needed to last which led to the vague options listed.
- One of the greatest challenges was encouraging students to stop by our table during most events, handing something out (e.g. stickers/sporks) proved to draw in more engagement.
Next Steps

• In the future, the guide itself can be adjusted according to the options available in dining halls
• Hoping to get more attention so more students are able to use these hacks in future years
• Future eco-reps can add or adjust the guide to make it more detailed and accessible
• Hoping to have the guides on the dining website and displayed in dining halls for students to use
Shoutouts

*Thanks to*

- **Caylin**: guiding me along the way and helping to organize my project
- **Nicole Reilly**: giving feedback on my guide, organizing tabling events and helping get more students involved
- **Emily**: creating and sharing the plant-based survey, tabling with me
Questions?
Sustainable BIPOC-owned Restaurant Guide

Navily Zhen
Background

• Why?
  • People of color are disproportionately impacted by environmental changes
  • Despite these injustices, these restaurants are still doing their part to improve the environment
  • Personal: Missing the diversity of food at home

• Goal: Highlight BIPOC-owned restaurants in Chittenden County and beyond that incorporate sustainability into their practices to educate on environmental racism and justice
  • Defining these terms
  • Providing examples
  • Introducing BIPOC Environmentalists

• Audience: UVM students, but can also be for the public
Process

- **Contacted:**
  - 25 restaurants in Vermont
  - IRA for $500 funding to print pamphlets
  - UVM's identity clubs, BIPOC students, Cultural Crossroads for menu recommendations
- Designed the pamphlet and survey poster through Canva
  - Took a few months as I needed to finalize the restaurant list
Results

- Tabled with my pamphlets during Earth Week
  - 32 people came up to the table!
  - General enthusiasm over the topic and positive feedback while tabling and for the post survey

- Challenges
  - Contacting restaurants, identity groups, and getting student engagement solely from surveys was not easy—many did not respond
    - Out of ~25 restaurants contacted, I was able to include 13
Notable Results from the Survey

- For the future: Creating a BIPOC Environmentalist Student Group/figuring out a way to advocate for greater discussion regarding environmental racism in Vermont in classrooms.
Shoutouts!

- Caylin
- Ayanna
- IRA
- UVM Print and Mail
- Kristy Drutman
- Angelica and Alissa for tabling with me!
Thank you for listening! Questions?
Compost E-Bike Hauling Pilot

Alissa Frame

https://surlybikes.com/blog/big_easy_introduction_spewage
Problem & Opportunity

• It is great that we compost in the residential halls, **BUT**
  compost then gets picked up by a truck burning fossil-fuels
• What if the compost could instead get picked up by an electric vehicle?
• **What about an E-Bike?!**
The E-Bike

Goal: Use this E-Bike to pick up all compost from residential halls across campus and haul it to the Davis Center
Budget & Stakeholders

The bike ($5,000)

Corey Berman
(UVM Recycling & Zero Waste)

Bike accessories
(2 locks, compost bins)

Other stakeholders
(Caylin, CatCard office, DC staff)
Results

Learned to ride & maneuver electric bike with trailer

Developed pilot route for picking up compost from all residence halls that collect it. Takes about 40 mins to stop at each residence hall (without picking up compost)

Bike holds plenty of charge for the route and different settings work well for inclines and hypothetically heavier weight load
Next Steps

- Need to get compost bins attached to bike trailer
- Pilot a full compost pick-up ride
- Measure time commitment and decide number of pick-ups per week needed
- Train & hire a UVM student to continue electric bike compost pick up each week
Questions?
WDW Swap Shelf
Olivia Galluzzo
The Goal:
Give students an easy opportunity to swap items they no longer have a use for to help foster a more cyclical system of consumption and to reduce the number of items making it in the trash bin.

The Audience:
Primarily residents in WDW, but it is open to anyone and everyone in the UVM community.

The Process:
- Email ResLife/building managers for permission
- Pick shelf out at surplus barn (thanks to Corey Berman)
- Shelf got placed by UVM Zero Waste team over Winter Break
- Hang up signs to promote the shelf beginning of Spring Semester
- Track the progress/maintain the shelf daily!
Results!

Types of Items:
- Clothing
- Shoes
- Printer
- Snow pants
- Books
- Board games
- Pillows
- Mugs/cups/plates
- Water bottles
- Paint/paintbrush
- Panty liners
- Boxes of female condoms
- Jewelry
- Dirt Devil Vacuum
- Non-perishable foods
Results!

Number of Items on the WDW Swap Shelf Each Day

Total number of items that cycled through: over 165!

Because of this success, the shelf will be in use next year and will be maintained by the future WDW Eco-Rep!
Questions?
Recycling Contamination Awareness

By: Savannah Parker
Soiled It!

Objects with food scraps left in them should NOT go into the recycling or it will...
The Problem & The Plan

• Interest in promoting waste sorting
• The problem: recycling contamination
  • Public unawareness of the impacts of contaminants
  • Common misconceptions about what can be recycled
• The plan:
  • Educate the public on common contaminants
  • Encourage people to make an effort when sorting waste
  • Video would be eye-catching and educational
Lessons & Challenges

• Challenges:
  • Too much time editing
  • Contacting connections earlier
  • Having a reliability trackers
  • A barcode to scan to measure engagement
  • Probably included some unnecessary information

• Lessons:
  • Take advantage of opportunities given
  • Apply yourself to something you care about
Thank you to...

- Caylin
  - Video editing/ suggestions
- Corey Berman
  - Video editing/ suggestions
- Ian Thomas
  - Connections to DC screens
- Sean Yarolin
  - Office of Communications Coordinator
Questions?
The Problem

• Centennial Woods is notoriously difficult to navigate for first time visitors
• As a result of this; lack of accessibility, largely limited to UVM students and those “in the know” = not inclusive
• Existing map is outdated and does not include any trail names
• There is effectively no permanent signage within the natural area
The Goal

Reason for my interest: Genuine frustration after getting lost in Centennial woods my freshman year.

- Solution is to make the area easier to navigate for everyone

- The Goal: Update the existing trail map, name the trails, and establish permanent signage!
• **Stakeholders:** (main) Guidance from Caylin, and working with Amy Seidl and Athena Hendrick
  (other) inter residence association and UVM natural areas management

• **Audience:** UVM students, Burlington Residents, and Centennial Woods Visitors

• **Budget:** 500 Dollars for signage and tools

  Steps Taken:

  1. Surveyed the woods and updated the trail maps regularly with the assistance of Amy and graduate student Athena Hendrick.

  2. Designated trail names and colors on map

  3. Sent names and map to ENVS/NR professors to vote and provide input

  4. Received funding for signage via the Inter Residence Association
Results

Somewhat Successful, albeit incomplete

- 500 dollars in funding awarded via the IRA
- Map draft updated after surveys and has been voted on, critiqued, and approved by several ENVS faculty
- Trail names decided and ready to be attached on permanent signage; Brown painted aluminum with white font, 6 custom name signs, 2-4 generic arrow signs for trail clarity
- Still need to present proposal to Landscape Advisory subcommittee before I can order signs
Results continued

Difficulties and lessons:
• A lot more bureaucracy and hoops to leap through than expected
• Unexpected delays

What I learned:
• How to talk to people in higher positions with greater confidence
• Overall communication and planning skills
• Improved writing skills
Next steps

Continue project into next semester:

• Laminate and post updated maps throughout Centennial
• Present signage proposal to LAS
• Order signs
• Install signs
• Eventually maintain signs
Questions