

# Sustainability in Dining Charge

Long Range Planning and Environment Committee

# Charge:

Investigate the impact on global sustainability (e.g. carbon footprint) of sourcing, food service items, menu selection, waste disposal policy, and packaging and make recommendations in line with RIT's leadership in sustainability.

# Waste Reduction and Conservation

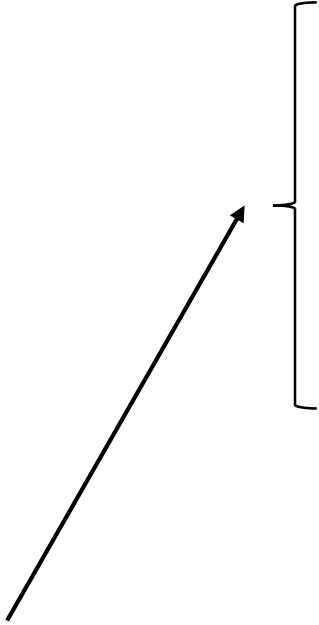
- Food recovery (donation to meal centers): 8,000-10,000 lbs/year
- Food waste disposal through anaerobic digestion: 150 tons/year
- Single use plastics reductions:
  - Eliminated 94,000 disposable to-go containers/year in Gracie's replaced with reusable to-go containers
  - Working to standardize to-go containers and prioritize compostability
  - Phasing out plastic straws
- Spec Energy STAR equipment
- New dishwashers in 2 locations save 1.18 million gal of water/year

# Food Sourcing

- Local businesses utilized: 11 different Visiting Chef's, primary food and produce distributors (Palmers and B Giambrone), Finger Lakes Coffee Roasters, and Bagel Shop of Rochester
- Locally produced food: milk and yogurt from Upstate Farms Cooperative
- Charge Report identifies a number of opportunities and related challenges with local food sourcing

# Carbon Footprint of RIT's Food Supply

Category	Weight (tons)	CO2e (tons)
Baked Goods and Desserts	92.96	65.93
Beans, Nuts and Seeds	9.80	7.93
Sugar and Artificial Sweeteners	1.40	1.22
Grains and Starches	92.32	87.08
Meat, Seafood and Dairy Substitutes	9.16	9.16
Fruits, Vegetables and Juices	341.93	367.72
Herbs and Spices	2.13	2.97
Other	54.72	132.88
Condiments and Sauces	148.13	366.47
Egg Products	28.15	90.39
Soups and Broths	11.64	37.84
Seafood	14.80	93.30
Dairy Products	60.08	499.83
<b>Meat</b>	<b>202.15</b>	<b>1,884.66</b>
<b>Total</b>	<b>1,069.35</b>	<b>3,647.37</b>



Category	Weight (tons)	CO2e (tons)
Beef	45.44	1,090.23
Poultry	127.29	583.14
Pork	26.52	165.26
Other	3.49	46.58

# Resolutions:

- Instruct the LRPEC to work with Dining Services and RIT Sustainability to provide a report to academic senate every two years detailing progress on sustainability within dining operations.
- Endorse Brick City Café's initiative to switch to all reusable to-go containers.
- Urge Dining Services to reduce its carbon footprint by reducing the portion sizes of beef used in menu items, and continuing to enhance plant-based menu offerings.