MICHIGAN DINING
AND WASTE REDUCTION
INITIATIVES
Flow of Food

- Purchasing (the right vendor)
- Receiving
- Storage
- Production
- Service
- Post Production
Recieving

- Efficiencies on Dock - recycle (Grease bin, recycle container, landfill container)
- Checking in product
- Rejections
Local Produce when available

Standards for receiving food

Tracking historical data to order properly, produce at the right amounts and reduce waste

Reduce number of Deliveries
Sheet to Shelf inventory

Recycling starts here (cardboard, pallets, etc.)

Smart Temps - improves food safety, reduces loss, investing on expansion
Production

Record Keeping- can help predict estimated usage
- tracking helps us understand customer preferences
- copy paper, workplace certification

Pre-consumer waste collection

More recycling (cans, containers, cardboard, etc.)- single Stream
Proper portioning and following the recipe
Trash sort
Temperature monitoring reduces waste

Signage for ingredients and allergens

Smaller portions/ Plated dining

Trayless dining

Cooking oil recovery

Ask me buttons
Post Production

Repurposing food into next meal

Food Recovery Network/ Food Gatherers

FRN Certification

Post consumer Composting

Pulpers
Enthusiastic Recycling

Single Stream Recycling

- Easier for everyone
- Event set-up versus reality
- Potential to change “trash” label to “landfill”
- Developing a Recycle Label
Responsible Renovations

- Energy Star equipment
- Recycle during renovations
- ASHRAE standards are applied (American Society of Heating, Refrigeration, and Air Conditioning Engineers)
- Carpet made from recycled material
- Recycled items wherever we can (South Quad has chairs made out of recycled coke bottles)
Bottle Refill Stations

- Student Life: water bottles handed out to Freshmen
- Goal: encourage change a behavior and reduce bottled water usage
- All new renovations have refill station
- Many retrofits to switch to refill station
- Over 140 within Michigan Dining
- Usage tracking as education
Goals for the Upcoming Year

- Pre-consumer composting in all units
- Planet Blue Ambassador program
- Workplace Certification
- Food Recovery Network/ Food Gatherers
- Smart Temps in all units
What can you do?

- Take only what you can eat
- Vote with your mouth
- Pay attention to recycling
- Read the labels
- Get involved
To embrace University-wide efforts and become a campus leader in sustainability by involving, educating, and changing behavior of students and staff.