

8 DINING SERVICES

DINING SERVICES INDICATORS
Table 8. Dining Services Indicators for Carnegie Mellon, FY 2004

Report Section	Indicator	Reason	FY2004	Units
8.1	Number of Food Outlets on Campus	Background Information	20	
8.2	Number of Dining Service Eateries on Campus	Number of establishments controlled by Parkhurst	11	
8.2.1	<i>Number of Dining Service "green contracts"</i>	<i>Indicates the number of suppliers/vendors Parkhurst has negotiated with to improve environmental practices</i>	<i>FWD</i>	
8.2.2	<i>Number of Dining Service reduced packaging contracts</i>	<i>Indicates the number of suppliers/vendors Parkhurst has negotiated with to improve environmental practices</i>	<i>FWD</i>	
8.2.3	Total number of food producers	Background Information	14	#
8.2.3	Suppliers within 15 miles	Indicates (city) local suppliers	11	#
8.2.3	Suppliers within 40 miles	Indicates local (county) suppliers	3	#
8.2.3	Suppliers within 150 miles	Indicates regional suppliers	0	#
8.2.3	Producers within 15 miles	Indicates local (city) producers	4	#
8.2.3	Producers within 40 miles	Indicates local (county) producers	2	#
8.2.3	Producers within 150 miles	Indicates regional producers	8	#
8.2.4	<i>Quantity of organic food purchased</i>	<i>Indicates use of organically grown food on campus</i>	<i>FWD</i>	<i>lbs</i>
8.2.5	Quantity of napkins purchased	Background information	\$223,000	# napkins or \$
8.2.5	Quantity of recycled napkins purchased	Indicates number of napkins that have recycled content	\$6,602	# napkins or \$
8.2.5	Recycled content of napkins		2.9%	
8.2.5	Quantity of recyclable to-go containers used	Indicates number of to-go containers that are recyclable	32%	% based on usage
			45%	% based on cost
8.2.7	Annual amount of donated food	Indicates quantity of waste diverted from landfills and donated	3300	lbs
8.2.7	Number of times food donated	Indicates frequency of food donation	2	times/yr
8.2.7	<i>Annual amount of materials composted</i>	<i>Indicates quantity of waste diverted from landfills and composted</i>	<i>FWD</i>	<i>lbs</i>
8.2.7	Total non-recycled waste from UC	Background information	425.35	tons

DINING SERVICES RATIONALE

Dining Services is one of the more direct methods of communication with the campus community about environmental practices at Carnegie Mellon. It is also potentially a showcase of everyday environmental decisions that can be translated to a person's private life.

8.1 Number of Food Outlets on Campus

There are a number of food outlets on campus, and the majority of these (most of the eateries located in the UC) are managed by the contracted Dining Services Management company Parkhurst. The number of food outlets and the number of Parkhurst food outlets are background dining indicators.

8.2 Parkhurst Specific Indicators

Because Parkhurst is the primary provider of dining services at Carnegie Mellon, most indicators will be concentrated on their efforts to promote environmental practices. These efforts can also be used as an indicator of requirements for environmental practices Carnegie Mellon may have for all dining contractors on-campus.

8.2.1 Green Contracting

Parkhurst manages a number of food outlets on campus. As the manager of these outlets, they have an opportunity to specify environmental practices to the different establishments. These practices could include: use of post-consumer recycled products, use of recyclable to-go containers, use of locally produced food where available, and many others. The number of green contracts Parkhurst has with contracted establishments is an indicator measuring the success of the implementation of green practices.

8.2.2 Reduced Packaging Contracts

As discussed in Section 4.1.5, packaging waste can be reduced by negotiating reduced packaging or supplier packaging take-back programs in contracts. The number of reduced packaging contracts indicates proactive measures to reduce packaging waste on-campus.

8.2.3 Amount of Food Purchased from Local Suppliers and Producers

The amount of food that is purchased from local sources and served in the cafeterias is measured using three different scales designed to capture local environmental boundaries and geographical regions. Local food suppliers and producers can fall within a 15, 40, or 150-mile radius of Carnegie Mellon. These radii were developed in order to quantify the suppliers and

producers that are within the City of Pittsburgh, within Allegheny County, and within a radius that represents the local geographical region.

For the purposes of this report, a food producer is the farmer or direct provider of food, and a food supplier is a reseller who may serve as a facilitator between the food producer and the consumer (Carnegie Mellon). The distinction between suppliers and producers is made because while many suppliers may be locally operated, they may rely on food producers from great distances. An example of this is produce found at Giant Eagle, a locally owned supermarket. The majority of produce available is transported from California or Central and South America. The transportation effects on the environment for this food can be substantial.

8.2.4 Organic Food Purchased

Organic food producers are required by the USDA to:

- “Abstain from the application of prohibited materials (including synthetic fertilizers, pesticides, and sewage sludge) for 3 years prior to certification and then continually throughout their organic license.
- Prohibit the use of genetically modified organisms and irradiation.
- Employ positive soil building, conservation, manure management and crop rotation practices.
- Provide outdoor access and pasture for livestock.
- Refrain from antibiotic and hormone use in animals.
- Sustain animals on 100% organic feed.
- Avoid contamination during the processing of organic products.
- Keep records of all operations.⁷⁴”

The use of organic practices removes chemical pesticides, herbicides, antibiotics, and hormones from the environment, improves soil condition, and prevents erosion. By supporting these practices Carnegie Mellon can reduce environmental contamination and sustainable agricultural practices. The use of organic food on campus is a forward-leaning indicator.

8.2.5 Use of Supplies with Recycled Content and that are Recyclable

Due to the take-away nature of dining options at Carnegie Mellon, all consumer-end packaging is disposable. This includes cutlery, napkins, and china. The quantity of the “to-go”

⁷⁴ Organic Consumers Organization, “Organics 101: A Brief Introduction to Organics.” <http://www.organicconsumers.org/organic/organics101.cfm>. Accessed 10 January 2005.

containers that are recyclable indicates the potential for post-consumer recycling and waste reduction. Paper goods (i.e., napkins) used may consist of recycled materials indicating a demand for recycled paper products. The total quantity of napkins used annually and the quantity of these napkins that included recycled paper indicates this demand. Also, the percent of recycled paper included in the napkins indicates how much recycled content is used.

8.2.6 *Waste Disposal*

There are several different ways waste can be disposed from the food outlets on campus. One of these is by donating food waste to local food banks. This usually occurs when large events are catered by Dining Services or Parkhurst and there are significant amounts of food leftover. The number of times annually food is donated and the estimated quantity indicate the amount of food that is “reused” in order to prevent waste and needless landfilling. Currently food is usually donated twice a year, after Commencement and Orientation.

Another mechanism of waste disposal is composting. Carnegie Mellon does not compost food wastes at this time, but is investigating the means to facilitate this process. The amount of food composted annually is a forward-leaning indicator.

The University Center houses the majority of the food outlets on campus. Therefore, the total waste from the UC is a measure that can track to some extent the amount of waste discarded by the food outlets and the students who eat in the UC. It should be noted that this value does include wastes left behind by students who use the UC for recreation as well as by the administrative offices housed there. However, the number of food outlets and the number of students who eat in the UC are of a larger scale than the other activities in the building, and the total waste landfilled from the UC is an indicator that provides an estimate of the waste generated by dining in the UC. Figure 8-1 shows the amount of waste removed from the UC annually. Note that the amount of waste removed does not include recycled materials such as bottles, cans, paper, and recycled to-go containers. Also, during FY2004 several rooms in the basement of the UC were cleared and used for office space, and because of this an unusually large volume of waste was generated.

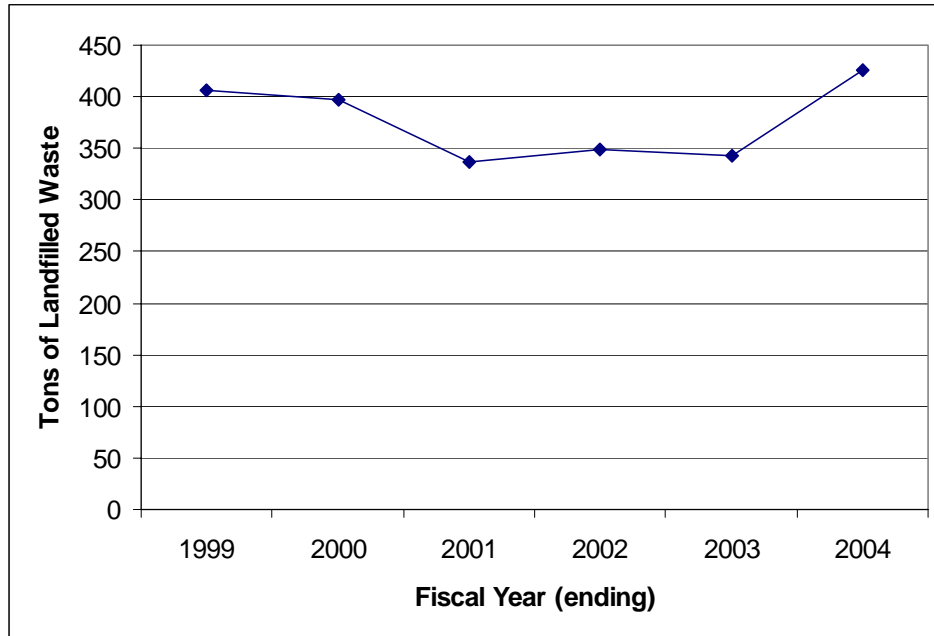


Figure 8-1. Landfilled Waste Removed from the Unverisity Center, Carnegie Mellon. FY1999-2004

