

Ei

Elemental
IMPACT

Annual Ei Partner Meeting
November 17, 2016
Executive Chef Donald L. Stone

PANTHERDINING GOES GREEN

 SUSTAINABILITY INITIATIVES





BY THE NUMBERS

- 34,000 UNDERGRADUATE AND GRADUATE STUDENTS
- 2,000 STAFF AND FACULTY
- 8 SCHOOLS AND COLLEGES OFFERING
- 61 BUILDINGS, SPANNING 71.79 ACRES
- 3 DINING HALLS, SERVING OVER 10,000 MEALS A DAY





DEDICATION TO SUSTAINABILITY

- TWO TIME WINNER OF THE ANNUAL FINANCE AND ADMINISTRATION SUSTAINABILITY HERO AWARD
- FIRST 2 STAR CERTIFIED GREEN RESTAURANTS IN THE SOUTHEAST



Piedmont North



Patton Hall



FOCUS ON HEALTH

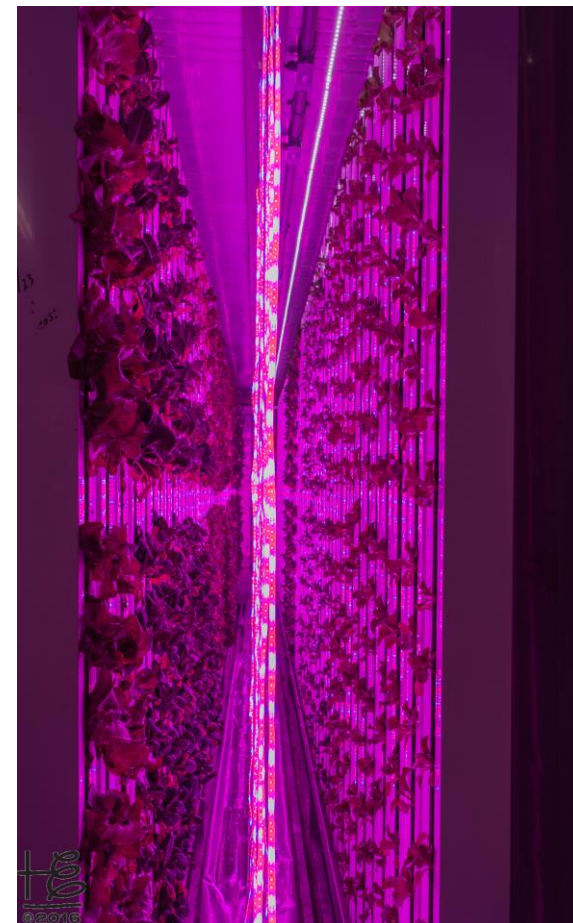
- PRIORITIZE LOCAL
- 20% VEGAN OPTIONS
- 68% VEGETARIAN OPTIONS
- MEATLESS MONDAYS
- ON-SITE DIETICIAN AT EVERY DINING HALL





FARM-TO-TABLE

- 0 HERBICIDES AND PESTICIDES
- 365 DAY GROWING SEASON
- 10% LESS WATER THAN TRADITIONAL FARMING
- OVER 1 ACRE OF PRODUCTION
- 256 VERTICAL GROWING TOWERS
- FIRST HARVEST PRODUCED OVER 450 HEADS OF LETTUCE IN 8 WEEKS





WASTE REDUCTION

- LEANPATH
- TRAYLESS DINING
- BULK CONDIMENT CONTAINERS & INTELLIGENT NAPKIN DISPENSERS
- GSU RECYCLING TEAM
- COOKING OILS RECYCLING





BI-ANNUAL PLATE WASTE PARTY

- DESIGNED TO ASSESS FOOD WASTE FROM STUDENTS AND TO INCREASE THEIR AWARENESS OF POST-CONSUMER WASTE.
- 120 PLATES WEIGHED
- TOTAL OF 506.4 OUNCES (31.65 POUNDS)
- AVERAGE AMOUNT OF WASTE PER STUDENT= 4.22 OUNCES

A promotional graphic for the Plate Waste Party. It features a close-up photograph of a metal tray with food waste, including broccoli, tomatoes, and orange slices. The text is overlaid on a blue background. The title "PLATE WASTE PARTY" is in large, bold, black letters. Below it, the text reads: "Come by to weigh your plate waste for a chance to win two tickets to the Georgia Aquarium!". The location and date are listed as "Piedmont Central Dining Hall Wednesday, September 14 11 a.m. to 3 p.m.". The website "dining.gsu.edu/healthy-habits" is provided. At the bottom, there are logos for "HEALTHY HABITS" (a red apple), "Georgia State University" (the blue flame logo), and "PANTHER DINING".

PLATE WASTE PARTY

Come by to weigh your plate waste for a chance to win two tickets to the Georgia Aquarium!

Piedmont Central Dining Hall
Wednesday, September 14
11 a.m. to 3 p.m.

dining.gsu.edu/healthy-habits

 HEALTHY HABITS  Georgia State University | PANTHER DINING



COMPOSTING AT GEORGIA STATE

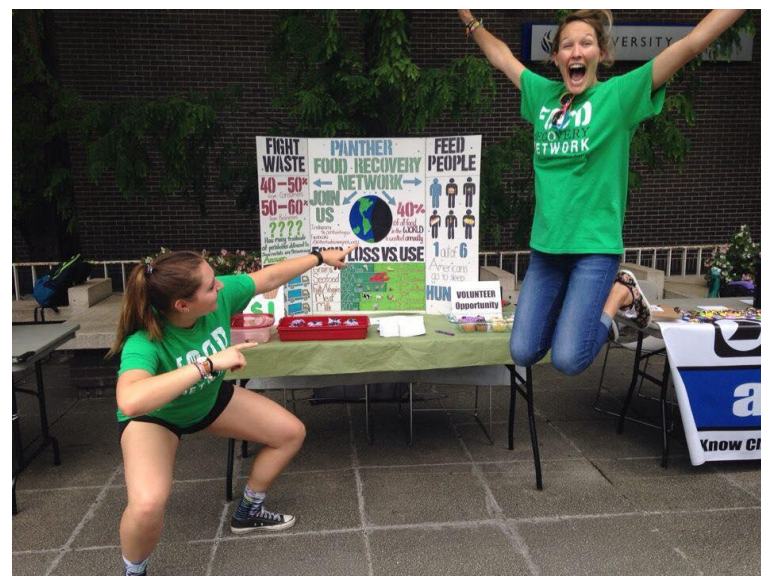
- ALL FOOD THAT CANNOT BE CONSUMED OR DONATED IS PUT IN OUR SOMAT SYSTEM





PANTHER FOOD RECOVERY NETWORK

- An individual chapter under the Food Recovery Network (FRN) umbrella
 - Comprises 191 other chapters on campuses nationwide
- A Georgia State chapter joining this fight against food waste on campus
 - The first FRN chapter in Georgia!





WHERE DOES THE FOOD GO?

- Recover potential food waste from two Georgia State Dining Halls 2x a week
- Bring delicious, nutritious food to Partnering Agencies in the surrounding community
 - Open Door Community on Ponce de Leon, ~2 miles away
 - Safe House Outreach on Ellis Street, on GSU campus





HOW MUCH HAVE WE RECOVERED?

- Recovered 4,600 pounds of food in 5 months
- Enough to feed 3,538 meals worth of food to the people who need it
- Foods include: roasted vegetables, meats, shrimp and grits, veggie burgers
 - All dependent on foods served in dining halls





HOW ARE WE PROTECTED?

- Protected by the Bill Emerson Good Samaritan Act of 1996
- Provides liability protection to good faith donors
- Protects donor and recipient agency against liability
 - Excepting only gross negligence and/or intentional misconducts





THANK YOU!

- VISIT US ONLINE AT SUSTAINABILITY.GSU.EDU OR DINING.GSU.EDU
- EMAIL: SUSTAINABILITY@GSU.EDU

