

UNIVERSITY OF MARYLAND ~ DINING SERVICES
GREEN DINING PROGRAM

Reduce

- Eliminated bottled water in Resident Dining Halls by adding Triple Filtered Water Purification Stations, allowing guests to refill their own containers.
- ‘Why Bottle Program’ offers a 20¢ discount on all fountain beverages and coffee when guests use their own containers.
- Relocation of paper napkins to dining rooms cut consumption by 50%.
- Water is served only on request at all table service restaurants.
- Cook to order and batch cooking reduces leftovers.
- Micro filtration cuts the use of cooking oils in half.
- Scan rather than copy most documents, saving over 50,000 sheets of paper per year.
- Evaluate purchasing and shipping methods in determining product purchasing.
- Provided over 10,000 complimentary reusable grocery totes for use in on Campus C-Stores.

Reuse

- Pre-consumer leftovers that cannot be reused are donated to local food banks.
- Footnotes Café in the Library was constructed entirely from surplus equipment, reworked mill work and doors and recycled supplies.
- Department Diesel vehicles are fueled with bio-diesel.
- Use only 100% recycled paper.
- Require many suppliers to take back and reuse cardboard boxes and shipping containers.
- Purchase napkins and paper towels with a minimum of 95% recycled fiber.
- Use grocery bags made from 100% recycled material and offer on site recycling containers.

Recycle

- Pre and post consumer food waste at most locations is sent out for composting. During the academic year this can redirect over 28 tons a month from land fills.
- Recycling includes cardboard, glass, plastics, mixed paper, fluorescent lighting, batteries, toner cartridges, motor oils and refrigerants.
- Used cooking oils are sent to be converted into bio-diesel.
- Provide guests with recycling stations outside all Dining Facilities.
- Supply all office staff with desk-side mixed paper recycling containers.
- Arrange for ‘replanting’ of used Oyster Shells in Chesapeake Bay.

Conserve

- Switched to energy efficient fluorescent and CFB in all back of house facilities and cut lighting levels in half in hallways.
- Switched all 1000 refrigeration systems to air-cooled to conserve water.
- Installed low flow toilets and faucets and zero water urinals.
- Where available, all vehicles purchased are flex or alternatively fueled, including CNG.
- When available, all equipment is Energy Star rated or equivalent.
- Installed new dish machines to reduce water and energy usage.
- Installing variable speed cooking exhaust hoods to reduce energy usage.

Innovate

- New and renovated Dining Facilities are being designed to meet at least LEED Silver Certification.
- Assistant Director, Greg Thompson has received national attention for his testing of organic herbs and vegetable grown on the roofs of the Dining Facilities using food compost and irrigation from refrigeration systems.
- Partnered with the Maryland Terrapins to create minimal waste football and basketball games focusing on source reduction, composting and recycling and education of the public.
- Sugar cane boxed carryout packaging is replacing all polystyrene foam.

- Serve only hormone free dairy products, seafood on the “best choices” or “good alternatives” categories seafood watch or Marine Stewardship Council List, local poultry and breads, and produce all trans fat free menu items (except certain bakery products).
- Encourage staff to carpool, utilize public transportation or bike to work.
- Serve only Fair Trade Coffee in Resident Dining Rooms and offer Fair Trade Coffee as an alternative at all retail locations.
- Developed unique containment devices to prevent contamination of streams from cooking oils.

Educate

- All employees have environmental job expectations included in their performance reviews.
- Senior Associate Director, Joe Mullineaux serves on numerous campus environmental committees and panels and has completed Green Dining Presentations for the National Association of College and University Food Services, a webinar for Restaurant and Institutions Magazine and a key note panel for the International Food Service Distributors Association National Conference.
- Active participation and promotion of Recyclemania.
- Web sites, table tents, displays and posters promoting guest involvement in Green Dining.
- Environmental training for employees in composting, recycling and conservation.
- Provide reusable mugs or water bottles to all Resident Students at no cost.
- Partnered with comic strip “Cathy” to educate campus to reduce usage of bottled waters.

For more information, please check out our web site at www.dining.umd.edu/1/149