



It's Not Easy Being Green!

While many people in the world go hungry, Americans continue to throw away large quantities of food each day. Research indicates the population under the age of 35 is the most likely to be wasteful (USDA Food Review, *Estimating and*

Addressing America's Food Losses, Volume 20, Issue 1, 1997). It continues to be a challenge for the world to find enough space to properly dispose of large quantities of waste.

Dining Services is working to reduce the amount of waste in our operations that ultimately ends up in the waste stream. Our goal is to continue to become as environmentally conscious and "green" as resources will allow. Over the next few months, information will be shared via table tents, posters, etc. underneath the umbrella of an *All Taste...No Waste* promotion. Our objective is to inform and educate about the environmental impact of waste, and how Dining Services is working towards being a "green machine"!

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NO WASTE

Everyone Can Help!

As a student, you have the opportunity to make a positive impact on preserving resources. Food and beverage plate/tray waste at the end of each meal is typically substantial. Eat as much food as you would like, but don't take more than you are sure you can eat. If you finish what is on your tray and are still hungry, head back for more!

Your thoughts are always important to us, so let us know additional ideas you might have for reducing waste. Suggestion cards are available in the dining center for your input. Look for more information over the next few weeks.

Thanks for making a difference!