



Green is Keen! 1

Waste Reduction

One top-priority goal for Dining Services is to reduce waste so our operations can be as environmentally conscious and “green” as resources will allow. In an effort to reduce packaging waste (whenever possible), we **purchase all of our food and other products in bulk.**

Computerized climate-control systems have been installed to be as energy efficient as possible. Housing and Dining Services uses **florescent lighting** in most areas, which produces much less CO2 emissions than incandescent bulbs — and costs less, too!

We use **washable, reusable dishes and flatware** (except for “Dashers,” of course!) instead of disposables — which greatly reduces waste.

Recycling

Recycling is one of the best ways to reduce the amount of waste that is put into the waste stream each day. Dining Services collects **fats and oils** that are by-products of food production, and gives it to a company to be recycled.

In addition, we recycle all **newspapers, plastic, glass, and cardboard** products. To further reduce waste, Poultry Science (on campus) reuses all of our **egg crates.**



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Purchasing Locally-Grown Food

Dining Services makes an extra effort to purchase locally-grown food to be more environmentally friendly. This also provides additional fresh, high-quality, seasonal foods for our residents. Purchasing

local products reduces transportation costs, and will also reduce carbon dioxide and other harmful emissions. This keeps money in the local economy, supports area farmers, and reduces packaging waste!



The Flint Hills Breadbasket is a nonprofit organization that works to minimize poverty and hunger in our community through the distribution of food products. The Breadbasket relies heavily on donations. Occasionally, we have small quantities of food products left at the end of a meal that will not be served to residents again for quality reasons. However, we are able to donate this food to the Flint Hills Breadbasket through a food-recovery program. This not only reduces food waste, but also helps to reduce hunger in our community!



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Education and Training

K-State Dining Services is fortunate to have a staff dedicated to serving quality products, as well as reducing waste. One of the ways we educate staff about reducing food waste is to cook food “just in time” instead of large

batches — which in turn contributes to a higher-quality product! We also train the service staff to serve reasonably-sized portions to help reduce waste. Dining Services is privileged to have environmentally-conscious staff to assist in the reduction of waste each day.

Do you have comments or questions about any of this information? Please share your thoughts on an “All Taste...No Waste” comment card, and turn it into the nearest checker or comment box.

