

**College Sustainability Report Card 2010**  
**Worcester Polytechnic Institute**  
**Dining Survey**  
**Submission deadline: July 21, 2009**

*Instructions: For each "Yes" or "No" question, enter an "X" in the appropriate box. Please provide detailed information (e.g., numbers, descriptions, URLs) when requested.*

**Name:** Liz Tomaszewski

**Title:** Facilities Systems Manager/Sustainability Coordinator

**Date survey submitted:** 7/21/09

**1) Total annual food budget:** [\$ 2,116,624 ]

**LOCALLY GROWN AND PRODUCED FOOD**

*Note: Geographic location and seasonal availability are taken into account in assessing your response. "Local" is defined as within 150 miles of your campus.*

**2) Do you have any formal policies pertaining to local purchases?**

[ ] No

[ X ] Yes. Please describe and provide URL, if available:

Chartwells, the foodservice contractor for WPI, works to balance the purchases and use of local suppliers while balancing procurement capabilities, safety and national contracts. Where possible, we use local suppliers in all of our locations. Currently, 27% of food purchases are from local suppliers.

<http://www.cgnad.com/default.asp?action=article&ID=247>

*Questions 3-5 pertain to locally grown purchases.*

**3) From how many local farms or growers do you purchase (excluding on-campus farms/gardens)?**

[ # 0 ] Number from which you purchase directly.

[ # 12-18 ] Number from which you purchase through a distributor. Please specify name and location of distributor:

Chartwells, our foodservice contractor, procures local produce and fruit from Sid Wainer of Boston MA ("picked at sundown, delivered at sunrise"), which gathers locally grown fruits and vegetables from 12-18 farms.

**4) How much do you spend annually on purchasing food that was grown or raised locally?**

[\$571,488 ] or 27% of our annual food budget

**5) Please list foods you purchase that are *grown or raised* locally (e.g., fresh fruits, vegetables, meat, milk, fish, honey, maple syrup; foods that are *processed* locally should be listed in question 8):**

Vegetables, Fresh Fruits, Milk, Seafood

*Questions 6-8 pertain to locally produced and/or processed items.*

**6) From how many local processors do you purchase?**

[ # 0 ] Number from which you purchase directly.

[ # 2 ] Number from which you purchase through a distributor. Please specify name and location of distributor:

Vegetables, fruit, and fish are purchased from Sid Wainer of Boston MA.

Dairy products are purchased from Hood Milk of Agawam MA.

**7) How much do you spend annually on purchasing food that was processed locally?**

[\$ 142,750 ] or 6.7% of the total annual food purchases

**8) Please list items you purchase that are *processed* locally (e.g., bread, granola, ice cream, baked goods, yogurt, cheese):**

Milk, Ice Cream, Cut Lettuce

**9) Do you purchase milk from a local dairy?**

[ ] No

[ X ] Yes. Please provide name of dairy and location:

Hood Milk, Agawam, MA

**10) Do you source any food from an on-campus farm or garden?**

[ ] No

[ X ] Yes. Please describe source and amount: chives from green roof on East Hall and herb garden at Higgins House

**11) Do you participate in a farm-to-school program?**

[ X ] No

[ ] Yes. Please describe program:

**ORGANIC AND SUSTAINABLY PRODUCED FOOD**

**12) Do you have any formal policies pertaining to the purchase of organic and/or sustainably produced food?**

[ ] No

[ X ] Yes. Please describe and provide URL, if available:

Cartwells adheres to purchasing seafood that meets Monterey Bay Aquarium Seafood Watch guidelines or Marine Stewardship Council standards.

<http://www.cgnad.com/default.asp?print=true&action=article&ID=686>

**13) Do you purchase organically grown or produced food?**

[ X ] No

[ ] Yes. Please list items:

**14) How much do you spend annually on organically grown or produced food?**

[\$ 0 ]

*For questions 15-19, please indicate percentage based on annual dollar amount spent.*

**15) Do you purchase cage-free eggs and/or confinement-free meat products?**

No

Yes. Please indicate (repeat for each product).

100 %] Percentage cage-free eggs <http://www.cgnad.com/default.asp?action=article&ID=508>

0 %] Percentage confinement-free. Type of meat product:

0 %] Percentage confinement-free. Type of meat product:

**16) Do you purchase any grass-fed animal products?**

No

Yes. Please indicate (repeat for each product).

%] Grass-fed. Type of animal product:

%] Grass-fed. Type of animal product:

**17) Do you purchase hormone- and antibiotic-free meat?**

No

Yes. Please indicate (repeat for each product).

100 %] Percentage hormone- and antibiotic-free. Type of meat: hamburg -

<http://www.cgnad.com/default.asp?action=article&ID=412>

100 %] Percentage hormone- and antibiotic-free. Type of meat: chicken -

<http://www.cgnad.com/default.asp?action=article&ID=324>

And 100% hormone and antibiotic free Pork:

<http://www.cgnad.com/default.asp?action=article&ID=216>

**18) Do you purchase hormone- and antibiotic-free dairy products?**

No

Yes. Please indicate (repeat for each product).

%] Percentage hormone- and antibiotic-free. Type of dairy product:

%] Percentage hormone- and antibiotic-free. Type of dairy product:

**19) Do you purchase seafood that meets Monterey Bay Aquarium Seafood Watch guidelines or Marine Stewardship Council standards?**

No

Yes. Please indicate. <http://www.cgnad.com/default.asp?action=article&ID=421>

70 %] Percentage purchased that meets guidelines. Please list guidelines used:

**2009: Exceeding Target**

Overall, Compass Group exceeded its target by decreasing 1.5 million pounds of unsustainable seafood from its purchasing invoices, with an overall purchasing rate of 70% sustainable.

1. With a focus on eliminating Atlantic Cod purchases, Compass Group has removed close to 300,000 lbs. since 2006. It eliminated Atlantic cod from its order guides and actively promotes Alaskan Pollock through its national broad-line distribution. Environmentally-sound Pacific cod, Pollock was placed on its order guides, and its preferred supplier lists only these specific environmentally-sound products.

2. Between 2007 and 2008, Compass Group decreased its unsustainable shrimp purchases by 835,000 lbs, and decreased its unsustainable salmon purchases by 192,000 lbs. while increasing its purchasing of sustainable (wild) salmon by 49%. This was the most challenging due to the popularity of both species with consumers and the lack on consensus among conservationists about what sustainably farmed seafood and salmon means. “Sustainable aquaculture continues to present the largest challenges,” explained Marc Zammit, Vice President of Sustainability and Culinary for Compass Group North America.

3. Compass dropped 1.046 million pounds lbs. of unsustainable seafood from its purchasing invoices, and eliminated 12 species from its order guides, based on the “Avoid” list from the Monterey Bay Aquarium’s Seafood Watch program, including Chilean sea bass, Atlantic cod, Atlantic halibut, monkfish, orange roughy, shark including dogfish, imported swordfish, bluefin tuna, red snapper, flounder, farmed salmon and grouper.

4. Compass Group increased sustainable seafood purchases by 5.5 million pounds by purchasing more Alaskan pollock, farmed tilapia from Ecuador and wild Alaskan salmon, Pacific halibut, striped bass, Arctic char, barramundi, skipjack tuna, American lobster, wild-caught salmon, Dungeness crab, stone crab and wild-caught clams. Alaskan Pollock and Pacific cod are the only pollock and cod species that accounts are allowed to purchase through Compass’ broad liner.

### **2009-2012: Phase II**

Building upon the seafood sustainability platform it has already developed, Compass Group has decided to focus on the following:

1. Engage the salmon, shrimp and tilapia aquaculture industry to implement sustainable methods of managing production waste and fish escapes from the farm to the marine environment, with specific goals and timelines for further reducing the purchase of unsustainable shrimp and salmon by 500,000 lbs. in the next three years.

2. Facilitate a joint Monterey Bay Aquarium /Compass Group education program on ocean sustainability issues tailored for Compass’ regional and national seafood suppliers. This will include the adoption of the Monterey Bay Aquarium Seafood Watch platform and specific Seafood Watch descriptors on its purchasing order guides to aid Compass operators in making the right choices.

### **20) Do you offer specifically labeled vegan entrees on a daily, weekly, or other regularly scheduled basis?**

No

Yes. Please specify number of options and the frequency with which they are offered: The Resident dining program features Terra Ve, which offers one entrée, two side dishes, two meals per day for seven days per week

### **21) Please list and give percentages for any other sustainably produced food items you purchase that are not included above:**

### **FAIR TRADE PRODUCTS**

**22) Do you purchase Fair Trade Certified coffee?**

- No  
 Some. Please describe:  
 All

**23) Do you purchase other Fair Trade Certified food products?**

- No  
 Yes. Please indicate (repeat for each product).  
 %] Percentage purchased that is Fair Trade Certified. Type of item:

**DISHWARE AND ECO-FRIENDLY INCENTIVES**

**24) Please indicate which of following your university-operated/contracted dining facilities offers.**

- Disposable dishware  
 Only reusable dishware  
 Reusable and disposable dishware: In dining hall, all dishware is reusable; in catering, 50% of dishware is reusable; in retail, 100% dishware is disposable. NOTE1: Dining hall has a backup plan for using disposable dishware when washing facilities fail, but this is NOT standard practice. NOTE2: 50-70% of disposable dishware is biodegradable.

**25) If you offer disposables, please indicate materials used (check all that apply).**

- Plastic or polystyrene 30%-50%  
 Postconsumer recycled content  
 Biodegradable/compostable 50% - 70%  
 Other

Description (optional): Of the disposable materials that are used, 50% - 70% of the 50% of dishware used in catering and 100% of dishware used in retail are biodegradable.

**26) Do your dining facilities offer discounts or cash incentives to individuals using reusable dishware, bringing a bag, or bringing reusable containers?**

- No  
 Yes. Please describe: Discounted coffee for those who bring in their own coffee mugs

**27) Do your dining facilities use any polystyrene products (i.e., Styrofoam)?**

- No. Polystyrene is used in the Morgan Dining Hall only when the current washing facilities fail; this is not standard practice. Dunkin' Donuts uses polystyrene on campus.  
 Yes. Please describe:

**FOOD COMPOSTING AND WASTE DIVERSION**

**28) Do your dining facilities compost preconsumer food scraps?**

- No  
 Yes. Please indicate the proportion of dining facilities that run preconsumer compost programs (e.g. two out of five dining facilities) and, if available, the combined annual tonnage composted.

[ 25 %] Proportion of dining facilities that run preconsumer compost programs. The largest of the dining facilities, which produces 50% of the amount of food waste, runs a preconsumer waste program.

[ 11.6 ] Annual tonnage of preconsumer compost.

**29) Do your dining facilities compost postconsumer food scraps?**

[ ] No

[ X ] Yes. Please indicate the proportion of dining facilities that run postconsumer compost programs (e.g. two out of five dining facilities) and, if available, the combined annual tonnage composted.

[25 %] Proportion of dining facilities that run postconsumer compost programs. The largest of the dining facilities, which produces 50% of the amount of food waste, runs a postconsumer waste program.

[ 34.7 ] Annual tonnage of postconsumer compost.

**30) Do your dining facilities donate excess food to a food bank, soup kitchen, or shelter, etc.?**

[ ] No

[X ] Yes. Please describe:

At Winter Break, May break, and at October and March closings, our dining facilities donates large amounts of food to the People In Peril (PIP) Shelter, Worcester County Food Bank, and the Massachusetts Veterans Shelter.

**31) Do your dining facilities have a trayless dining program?**

[ ] No

[ ] Sometimes--on specific days, on certain occasions, or in specific locations. Please describe:

[ X ] Yes--standard practice. Please describe program including date started and, if available, data on reduced food waste or water consumption:

Trayless dining started in August 2008 in our student dining hall.

Water consumption is estimated to have decreased by approximately 516 gallons per day, or 120,000 gallons per year.

**32) Please tell us about any other steps your dining facilities have taken to reduce waste (e.g., food waste auditing, recycling used cooking oil for biodiesel production):**

WPI recycles 100% of cooking oil and provides it to an employee who uses it to fuel his vehicle. Chartwells only uses Zero Trans Fat Soy or Canola Oil for cooking.

**RECYCLING OF TRADITIONAL MATERIALS**

**33) Please indicate which traditional materials your dining facilities recycle (check all that apply).**

[ ] None

[ X ] Aluminum

[ X ] Cardboard

[X ] Glass

[ X ] Paper

- Plastics (all)
- Plastics (some)
- Other. Please list: cooking oil

**34) Are recycling receptacles located throughout dining locations?**

- No
- Yes. Please describe:  
Standard recycling containers for specific materials are located throughout all dining locations.

**35) What is the dining services' current waste-diversion rate (the percentage of recyclable waste diverted from traditional disposal)?**

- 50 %]

**AFFILIATIONS**

*Questions 36-37 are for informational purposes only; responses will NOT be included in the Report Card evaluation process.*

**36) Indicate if your dining services are:**

- Contracted. Please describe: Cartwells Dining service, part of the Compass Group
- School operated. Please describe:
- Other. Please describe:

**37) Is the dining services director, or another dining services staff person, a member of any campus-wide environmental/sustainability initiatives or committees at your school?**

- No
- Yes. Please describe: Yes, the dining services director is a member of the President's Task Force on Sustainability

*PLEASE NOTE: Some schools have requested that more detailed descriptions of their sustainability programs be made available to readers of the College Sustainability Report Card. Accordingly, we plan to post the completed surveys on [www.GreenReportCard.org](http://www.GreenReportCard.org) as a link from each school's profile. If you would prefer that the full text of your survey not be published, please let us know. (As in previous years, we will continue to publish relevant excerpts in the school profile.) To opt out of online publication of your full survey response, please enter your name and position here:*

*Thank you for completing the dining services survey for the College Sustainability Report Card 2010 on behalf of your institution. We greatly appreciate your participation.*