

Green Teams in Action

GT Dining's Path to Zero-Waste

By Dori Martin, Sodexo

With the help of **EnviRelation**, a commercial food composting service, Georgia Tech Dining will begin reaching their goal of becoming the first zero-waste campus dining service in Georgia. On June 1st, Brittain Dining Hall will begin the process. This entails stocking only biodegradable and reusable items at the dining hall and training both customers and employees. EnviRelation will provide 35 gallon residential style containers for students and employees to discard all of their organic waste items. This includes meat, bones, dairy, fish, produce, herbs, grains, pasta, paper, waxed paper, small amounts of waxed cardboard, and much more.



EnviRelation will collect full bins on a daily basis and deliver them to a local composting facility or farm. There, microbial activity digests the organic matter, turning it into a nutrient-rich soil amendment. Georgia Tech Facilities is planning to reuse the amendment as a landscaping soil conditioner on campus. After Brittain Dining Hall has streamlined the process, GT Dining will begin implementing the program at Woodruff Dining Hall and other on-campus dining facilities.

Announcements

Hobart Center for Foodservice Sustainability Accepting Applications for Grant Award for Sustainability Projects

The 2009 Hobart Center for Foodservice Sustainability (HCFS) is now accepting applications for its \$5,000 grant award. The industry-wide award recognizes and supports the most innovative and best-executed foodservice or food retail sustainability project of the year. All submissions must be received by August 31, 2009. Applications will be judged by the HCFS Fellows, an independent group of experts in foodservice sustainability. An application to submit your case study, as well as the official rules for the grant program, is available on their web site, www.hobartcorp.com/sustainabledesign/hcfs/default.aspx. The winning foodservice or food retail sustainability project will be selected on its success in addressing one or more of these objectives:

- How the operation reduced energy/water use
- How the operation reduced creation of wastewater or solid waste
- How the operation implemented Farm-to-Fork programs or other combined programs

The \$5,000 grant will be awarded at the 2009 Green-build Expo in Phoenix, Arizona, November 11-13, 2009.



GREEN IS GOOD
NEWSLETTER

Order Recycle Mugs Today for Fall!

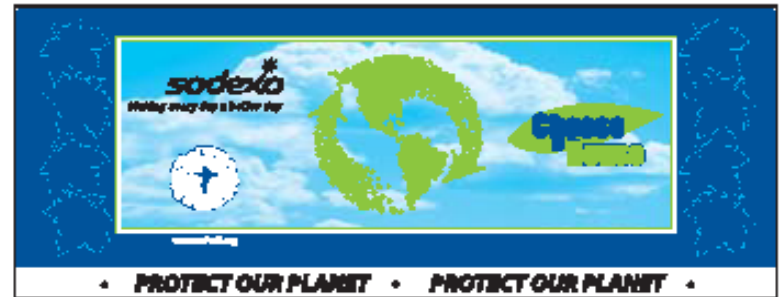
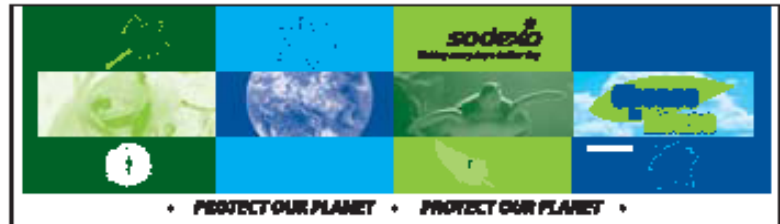
You can make a big environmental impact by offering refillable mugs to your customers. There are two options available to you. One is to order the Sodexo Mugs OR you can design a custom mug for your campus. Contact Kelly Born (Kelly.Born@Sodexo.com) for help designing a custom piece just for your College/University Dining Services.

Recycle Mugs can help on your campus:

- Reduce cost of disposable cups
- Increase loyalty by offering a refill discount to staff, faculty and students
- Save on durable cup loss/theft
- Benefit the environment—save trees and landfill space.



Our artwork is shown below. It is the "Stock Design" for both mugs. Either mug can also be customized by replacing the bottom line with your imprint in 1-color (black) with minimum orders of 1,000.



code:
TM-22



The 16 oz. Thermo Carmug fits in car cupholders. It is insulated to keep hot drinks hot longer.

code:
CM-16H

The 22 oz. Thermo Mug Proven...for hot and cold drinks. Thermo Insulated with a non-splash lid. Mug Clip is packed inside mug.

