



HDH Sustainability Annual Report

Environmental and Social Responsibility

ACADEMIC YEAR 2018/2019

UC San Diego

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Sustainability



Sustainability isn't the work of one person or group—it is the responsibility of every student, faculty and staff member on campus. The Housing, Dining and Hospitality (HDH) Sustainability division at UC San Diego helps educate and inspire students and the campus community to think, work and live sustainably.

Each year, HDH's sustainability programs grow and change. We continue to push the envelope and develop initiatives that contribute to our campus sustainability mission.

A Snapshot of Academic Year 2018/2019

- **Exceeded UCOP 20% sustainable food spend goal**
See Page 8
- **Donated more than 18,000 pounds of food to the Food Recovery Network, Triton Food Pantry and San Diego Rescue Mission**
See Page 4, 6, 7
- **Donated 49 tons of goods to the Disabled American Veterans**
See Page 7
- **Reached more than 3,100 students through collaborative educational programs and events**
See Page 3
- **Diverted 205 tons of pre-consumer food scraps to the Miramar Greenery**
See Page 4
- **Diverted 1000 pounds of post-consumer food scraps from HDH restaurants**
See Page 5
- **Hosted two large-scale, zero-waste events, the first of their kind on campus**
See Page 4
- **Reduced consumption of single-use products by 2.5 million items**
See Page 4



The HDH EcoNauts

The EcoNauts are HDH's team of student sustainability advocates. They help educate students and the campus community on environmental impact topics, including water conservation, sustainable eating, eco-friendly transportation and proper waste sorting. Additionally, they assist with sustainability projects within HDH and on campus.

The 2018/2019 EcoNauts team consisted of Dante Webster, Shannon Lee, Christy Schlutius, Roxy Montalvo, McKenna Thompson and Steven Bolton.

Educational Programs and Student Outreach

The EcoNauts conducted 95 educational programs and events throughout campus and reached more than 3,100 residents and students. Topics include water conservation, fair-trade products, and zero-waste and sustainable living. Residents had the opportunity to sample fair-trade coffee offered in HDH restaurants and markets through a partnership with coffee provider, ecogrounds.

In Academic Year 2018/2019, the EcoNauts piloted a Green Living Certification program. They surveyed residents on their sustainable living habits and shared easy ways to live more sustainably on campus. Fifteen residence hall suites received Green Living Certification for proper waste sorting, energy and water conservation, sustainable cleaning, and more.

The EcoNauts also started a vlog series this year, highlighting tips on how to be sustainable on campus, key partnerships, living zero-waste, and sustainable move-outs. These vlogs reached almost 2,000 unique viewers.



Academic Year 2018/2019 Successes

Donation Programs:

Throughout the year, HDH donated more than 18,000 pounds of food to the Food Recovery Network, Triton Food Pantry and San Diego Rescue Mission. These donations prevented edible foods from ending up in the landfill and helped combat issues of food security among UC San Diego students and the San Diego community.

HDH Sustainability and the EcoNauts revamped the Disabled American Veterans donation program held during the move-out period for undergraduate residents. By hosting awareness events in each college, strategically relocating donation bins, and increasing marketing efforts, donations increased by more than 5 tons. Goods donated totaled 49 tons, equivalent to \$86,000 toward services and programs that support local San Diego veterans.

Waste Reduction in Dining Services

HDH Dining Services served all eat-in meals by default and shifted to reusable cutlery in all restaurants and markets. They also expanded reusable options and switched to paper straws and strawless lids. These efforts resulted in a 36% reduction of single-use products, equivalent to 2.5 million items.

Back-of-House Food Scrap Recycling

HDH composted 205 tons of pre-consumer food scraps from the kitchens in its restaurants, bringing the total to nearly 2,000 tons since the program's launch in 2010. The carbon emissions avoided by composting these food scraps is equivalent to removing 31 cars from the road for an entire year.

Zero-Waste Events

HDH Wellness and Engagement successfully hosted two large-scale, zero-waste events, the first of their kind at UC San Diego. WellFest and the Wellness Fair had more than 1,600 attendees combined and achieved 99.6% and 90.5% waste diversion, respectively. This success was made possible by close collaboration with vendors and campus partners, including UC San Diego Catering, the Student Sustainability Collective and Roger's Community Garden. Additionally, select product vendors and suppliers were designated as "Zero-Waste Certified" for their adherence to HDH's vendor zero-waste guidelines, and are tagged in our system for others to easily determine sustainable options when hosting events.



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Academic Year 2018/2019 Successes

Post-Consumer Composting

The Tiny Bin Tim (TBT) post-consumer composting program continued at Roots. Nearly 600 pounds of food waste was composted at Ellie's Community Garden.

In winter quarter, the UCSD Student Sustainability Collective initiated an expansion pilot of the TBT program at 64 Degrees. More than 195 pounds of food waste was collected in the first two weeks with less than 1% contamination. The waste was composted at Roger's Community Garden. The program was continued throughout the year, resulting in nearly 1,000 pounds of food waste composted. By preventing this food waste from entering the landfill, the TBT program avoided the production of carbon emissions equivalent to driving more than 1,300 miles.

HDH plans to continue and expand the TBT program into additional restaurants as we come to understand and overcome the challenges of post-consumer composting.

UC San Diego Catering Zero-Waste Events

Expanding on the success of WellFest, the Wellness Fair and Tiny Bin Tim, UC San Diego Catering began offering zero-waste events on a pilot basis. More than 35 zero-waste events were held in Academic Year 2018/2019, diverting nearly 450 pounds of food waste from the landfill.

EcoContainer Program

During winter and spring quarters, HDH piloted a program at Pines and Roots that allowed students to take their food to go in reusable containers. More than 500 unique users participated in the program, with over 300 repeat uses.

Residential Life Incentive Program

Earl Warren College received the HDH Sustainability Award for holding the most educational programs with the EcoNauts throughout the year. Thanks to this collaboration, the EcoNauts reached more than 600 residents.

HDH Sustainability Committee

Representatives from multiple HDH divisions meet on a monthly basis to promote sustainability efforts, discuss and collaborate on green projects, and increase transparency and communication of sustainability issues across the department. In the past year, the Sustainability Committee completed an energy conservation project, identified opportunities and recommended solutions to save energy through building LED retrofits, workplace practices, and increased energy metering.

Green Office Certification

The La Jolla Del Sol, Mesa Nueva, Rita Atkinson and One Miramar Street leasing offices received Green Office Certifications (GOC) from the UC San Diego Sustainable Resource Center. The GOC program encourages campus offices to conserve resources by recognizing departments that implement and improve their sustainable practices. The offices received certifications based on categories such as energy conservation, sustainable engagement, eco-friendly purchasing and waste diversion.



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On-Campus and Community Partnerships

Our on-campus and community partnerships are instrumental in the work we do. These support and foster vibrant, sustainable communities, both on campus and in the greater San Diego area.

- **Campus Sustainability**
HDH partners closely with the university's Sustainability office throughout the year on initiatives such as the campus zero-waste plan, green building policies, and reporting on the UCOP Sustainable Practices Policy goals.
- **Triton Food Pantry**
HDH hosted the annual move-out food donation drive to collect non-perishable foods. These donations benefitted the on-campus Triton Food Pantry, serving students who face food insecurity. Approximately 6,000 pounds of food items were donated by on-campus residents, which provided meals to more than 2,100 students throughout the summer.
- **Food Recovery Network**
Through our partnership with UC San Diego's Food Recovery Network (FRN), more than 3,600 pounds of edible (but not sellable) food was recovered from HDH restaurants, providing over 3,000 meals to those in need. To date, HDH has donated nearly 12,000 pounds of food to FRN.
- **Inter-Sustainability Council**
The EcoNauts represent HDH Sustainability on the university's Inter-Sustainability Council, which brings together the various sustainability organizations, groups and departments on campus in bi-weekly meetings for increased communication and collaboration.
- **College Residential Life**
The EcoNauts and HDH Sustainability continue to partner with Residential Life offices on multiple initiatives to educate residents and spread awareness for sustainability. The EcoNauts collaborate with resident assistants and house advisors to bring fun, engaging and educational activities and programs to residents.
- **HDH Green Grants**
Green Grants are funds available to support sustainability projects, efforts, and ideas on campus. For nearly 10 years, HDH has been awarding Green Grants to on-campus residents and HDH staff. This year, HDH awarded a Green Grant to John Muir College to purchase reusable utensil kits as educational giveaways at the Muirstock concert festival. The utensil kits encourage students to avoid single-use plastic utensils, and supported the EcoContainer Program.



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On-Campus and Community Partnerships (cont.)

- **Student Sustainability Collective**

The Student Sustainability Collective (SSC) is an organization of student leaders dedicated to promoting sustainability and social justice on campus. This year, HDH collaborated with SSC directors to expand the Tiny Bin Tim composting pilot program, host the zero-waste WellFest and the Wellness Fair, and study water bottle purchases in HDH markets.

- **Roger's Community Garden**

HDH partnered with Roger's Community Garden to compost post-consumer food scraps recovered from Tiny Bin Tim in its restaurants and select zero-waste catering events. The partnership has allowed HDH to divert post-consumer food scraps from the landfill, contributing greatly to the campus' zero-waste goal.

- **The Zone**

The EcoNauts collaborated with The Zone to host an Earth Month event to educate students on fair-trade coffee and repurposing coffee grounds into an eco-friendly face scrub.

- **Disabled American Veterans**

HDH's partnership with the Disabled American Veterans resulted in the donation of 43 tons of items by undergraduate residents during move outs, an increase of more than 5 tons from last year. Donations included clothing, furniture, electronics and appliances. Graduate and family housing communities donated an additional 6 tons of items.

- **San Diego Rescue Mission**

HDH continued its partnership with the San Diego Rescue Mission to collect edible, fresh food donations. Nearly 8,500 pounds of food was donated to the organization, providing more than 7,000 meals to those in need.

- **The City of San Diego - Miramar Greenery**

HDH has an ongoing partnership with the City of San Diego's Miramar Greenery for its Back-of-House Food Scrap composting program.



Sustainable Foods

In Academic Year 2018/2019, HDH met and exceeded the UCOP Sustainable Food Goal with a total of 24% sustainably sourced foods, a substantial 5% increase from the previous academic year. The success is due in part to:

- Substantially increased spend on locally grown produce since transitioning to The Berry Man, Inc.
- Increased spend on Certified Humane Raised chicken from Mary's Free Range Chicken and ABF Farms chicken
- Slight improvements on fair trade, Rainforest Alliance and USDA Organic offerings in HDH markets

Furthermore, 53% of HDH's produce came from locally grown sources. (The campus definition of "local" is within 250 miles from campus.)

Fun Fact: HDH carries ecogrounds fair-trade certified coffee and teas in all of its restaurants and markets. For every pound of coffee sold, ecogrounds donates 15 cents to the Triton Food Pantry. To date, over \$10,000 has been donated!

Sustainable Product Category	Amount Spent
USDA Organic	\$945,999.53
Locally Grown Produce	\$936,784.50
Certified Humane Raised	\$445,498.00
Monterey Bay Good/Best	\$335,953.05
Fair Trade	\$290,903.14
Café Free	\$279,737.77
Locally Raised	\$253,655.99
Rainforest Alliance	\$118,292.58
American Humane Association	\$99,423.07
Locally Grown	\$27,517.07
American Grassfed Association Certified	\$18,491.20
Organic Produce, Non-Local	\$18,368.60
Total Sustainable Spend	\$3,770,624.50
Total Spend	\$15,929,032.85
% Sustainable	23.67%





Hyper-Local Produce!

HDH installed fourteen aeroponic grow towers on the patio behind Sixty-Four North. These towers produce lettuce and other leafy vegetables served less than 20 feet away in the salads at the full-service restaurant.

HDH Hydration Locations

Hydration Locations promote reuse by providing residents with convenient stations to refill their water bottles with free, clean, fresh drinking water.

There are 79 Hydration Locations across campus. They can be located here: hdh.ucsd.edu/sustainability

Impact



An estimated 850,000 single-use water bottles were avoided through the use of Hydration Locations!

Producing and recycling plastic water bottles is energy- and water-intensive. It takes approximately twice as much water stored in a plastic bottle to create one container. Hydration Locations saved more than 260,000 gallons of water and 550 barrels of oil!

