



HDH Sustainability Annual Report

Environmental and Social Responsibility

ACADEMIC YEAR 2020-2021

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Sustainability is a constant journey with twists and turns, but despite the challenges and continuing impacts of the pandemic, 2020-2021 proved in many ways to be an academic year of new beginnings. We safely welcomed students back to campus, opened a new sustainable campus neighborhood, launched an ambitious waste reduction program, and embraced virtual events and activities. As we adjust to a “new normal”, we stay focused on the path to a bright and sustainable future.

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A Snapshot of Academic Year 2020-2021

- 1. Engaged with more than 5,500 students through virtual webinars, social media posts, and craft/activity kits.**
See page 3 for more details.
- 2. Donated nearly 19,000 pounds of food to fight food insecurity efforts.**
See page 4 and 6 for more details.
- 3. Constructed a new LEED Platinum community.**
See page 5 for more details.
- 4. Avoided 17 tons of single-use plastic waste through the Triton2Go program.**
See page 4 for more details.
- 5. Reduced carbon footprint of our food by 37%.**
See page 5 for more details.
- 6. Donated 78 tons of goods to the Disabled American Veterans.**
See page 5, 6 for more details.
- 7. Diverted 183 tons of pre-consumer food scraps to the Miramar Greenery.**
See page 6 for more details.



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The HDH EcoNauts

The EcoNauts are HDH's student sustainability team. They use creative and engaging means to educate students and the campus community on sustainability. Environmental impact topics include energy and water conservation, sustainable lifestyle, and proper waste sorting. The EcoNauts also assist with sustainability projects and initiatives within HDH and UC San

Diego. Their work supports our campus and University of California Sustainable Practices Policy goals.

The 2020–2021 EcoNauts team consisted of Arielle Hancko, Zoe Li, and Josh Grimes.



Educational Programs and Student Outreach

Social media is a powerful tool for the EcoNauts to reach students on campus, and this was especially true this year. Due to campus coronavirus guidelines, the EcoNauts focused on virtual engagement efforts, conducting 8 virtual events, called Coffee Chats, which reached over 1,300 students and residents. The EcoNauts invited professors, staff, and student organizations to these Coffee Chats to have discussions about various sustainability and environmental justice topics. Attendees were encouraged to participate and engage in the discussions to enrich the conversations.

Through Facebook and Instagram posts, Instagram stories, and their vlog series, the EcoNauts engaged an audience of over 3,700. In their vlogs, they interviewed staff members across campus to learn about how different

careers incorporate sustainability. Their goal is to share with students how sustainability can exist in a wide variety of positions and encourage them to follow their interests/passions and look for ways to bring sustainability into their future career roles.

Social Media by the numbers:

8 coffee chats reached 1,303;
10 vlogs reached 1,667;
26 posts reached 2,047

In addition to virtual events and social media posts, the EcoNauts provided residents with sustainable craft and activity kits. They created three different

sustainability-themed kits: lavender grow kit, DIY hanging air plant, and a reusable picnic kit. These kits allowed residents to participate in sustainable activities from the comfort and safety of their residential space. In total, nearly 500 kits were distributed to undergraduate and Graduate Family Housing residents.

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Progress: Successes, Challenges and Updates

• Triton2Go program

In November 2020, amid the pandemic, we launched a major initiative in all our restaurants to reduce the amount of plastic waste on campus: the Triton2Go (T2GO) reusable to-go container program. Students check-out a T2GO container and a \$5 deposit is placed on their account. When the container is scanned and returned to a collection machine, the \$5 deposit is returned. The \$5 deposit is the amount needed to cover the cost of the container if it is lost or otherwise not returned.

Despite some initial challenges with launch, this program had a significant impact. In total, we avoided the use of approximately 375,000 single-use plastic containers. This equates to about 17.4 tons of waste reduced. According to the U.S. Environmental Protection Agency WARM (Waste Reduction Model) calculations, this avoided approximately 27 MTCO₂e of emissions, equivalent to the amount produced annually by six passenger vehicles.

• UCOP Zero Waste Goal

UC San Diego's waste diversion rate for academic year 2020-2021 was 51%, an increase of 8% from the previous year.

We constantly look for opportunities to reduce our waste and prevent material from needlessly entering

the landfill. In addition to recycling, we contribute towards the campus waste diversion rate through food donations and recoveries, composting efforts, waste reduction programs, and furniture repurposing.

Impact Summary:

- Furniture Repurposing: 393.4 tons
- Pre-Consumer Composting: 183 tons
- DAV Donations: 77.9 tons
- Single-Use Containers Avoided through Triton2Go: 17.4 tons
- Food Recoveries: 6.45 tons
- Food Donations: 2.84 tons

• Food Security Efforts:

We donated nearly 19,000 pounds of food to the UC San Diego Food Recovery Network (FRN), Triton Food Pantry (TFP) and San Diego Rescue Mission. These donations prevented edible foods from entering the landfill and helped combat food insecurity among UC San Diego students and the San Diego community by providing almost 15,000 meals.

• Pre-Consumer Food Waste:

We composted 183 tons of pre-consumer food scraps from our restaurant kitchens (this amount is reduced from previous years due to the pandemic related reduction

in production volume). Launched in 2010, the program has successfully prevented over 2,275 tons of food waste from entering the landfill, avoiding the equivalent carbon emissions from 28 vehicles.

• Post-Consumer Food Waste:

This year we paused on our Tiny Bin Tim (TBT) post-consumer food scrap collection program. The pandemic was a major factor in this decision. The lack of in-person dining led to negligible amounts of post-consumer food waste being generated in the restaurants. Furthermore, our previous composting partners were unable to accept food scraps from us as they had in the past. Without a place to send post-consumer food waste, we were unable to compost. We recognize the important need for food waste diversion on campus and are working on a plan to bring TBT back as soon as possible.

• Rooted in Flavor

Rooted in Flavor is our approach to menu development, based on the principles of



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Menus of Change, a groundbreaking movement from The Culinary Institute of America and Harvard T.H. Chan School of Public Health that promotes healthy and sustainable menus. Our menus show that small choices make a big difference, and that healthy and sustainable foods can also be delicious.

As a result of our redesigned menus, the environmental footprint of our food was reduced by 37.1% per pound of food, totaling 40.7 million pounds of CO2 equivalent emissions. That's equivalent to removing the annual emission from over 4,000 cars!

A large part of the total emission reduction is due in large part to our overall reduction in food purchasing – a result of the pandemic and fewer on-campus students. The per-pound footprint reduction is due to our plant-forward menu development.

- **A New Plant-Forward Restaurant: Crave**

This year, HDH opened Crave, a completely plant-forward restaurant in Sixth College. Each menu item is designed around plant-based foods. While additional plant-based and lean proteins are available as additions, each dish is designed to be a complete, stand-alone plant-based dish. This approach reduces the environmental impact of our food, while keeping them healthy and delicious!

- **LEED Building Projects:**

LEED stands for Leadership in Energy and Environmental Design. This certification program by the US Green Building Council (USGBC) ensures buildings are energy and resource-efficient, healthier, and high-performing through green features and sustainable design, construction and operation practices. There are four levels of certification of increasing performance: Certified, Silver, Gold and Platinum. The UC policy requires all new buildings to achieve at least LEED Silver. In HDH, we strive to achieve at least LEED Gold certification.

The North Torrey Pines Living Learning Neighborhood (NTPLL) opened in Fall 2020, and achieved LEED Platinum certification, the highest level of LEED certification. This mixed-use community incorporates residential, academic, administrative, dining and retail spaces. NTPLL features plenty of outdoor, open space that is pedestrian and bike friendly.

Additionally, NTPLL received the 10th Annual Sustainable Innovation Award from the USGBC LA Chapter.

- **2021 Move-Out**

During residential move-out in June 2021, we hosted donation drives with the Disabled American Veterans (DAV), Triton Food Pantry (TFP) and the San Diego Food Bank. Approximately 17.2

tons of items were received and donated to the DAV.

Additionally, we collected nearly 5,700 pounds of non-perishable food donations. The Triton Food Pantry received 1,000 pounds of food, completely filling their storage capacity. The remaining donations were sent to the local San Diego Food Bank, and a credit for these donations was given back to the TFP to purchase additional food items.



On-Campus and Community Partnerships

Our on-campus and community partnerships are critical pieces in our sustainability mission.

Working collaboratively with others allows us all to move forward towards a more sustainable campus and community.

● **EDCO DISPOSAL**

UC San Diego's waste hauler is EDCO. They work closely with us to increase our waste diversion across campus.

During our extended move-ins this year, they helped divert over 12 tons of recyclables. And during move-outs, they helped us by diverting over 32 tons of recyclables. EDCO also conducts periodic waste audits across campus to help us identify areas of improvement.

● **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.

● **MIRAMAR GREENERY**

The City of San Diego's Miramar Greenery remains an important partner in our food waste diversion efforts. This partnership allows us to compost all pre-consumer food waste from our kitchens.

● **DISABLED AMERICAN VETERANS**

The DAV have remained a valued partner for our donation programs. This year, we placed DAV bins year-round in our GFH communities in order to collect donations all year long. This resulted in a total of 60.7 tons of donations! During our undergraduate move-outs, we placed bins in each residential area, and collected 17.2 tons of donations.

Not only does donating prevent excess landfill waste, each ton of donations to the DAV contribute approximately \$2,000 towards programs benefiting disabled veterans in the community.

● **FOOD RECOVERY NETWORK**

Through our partnership with UC San Diego's FRN, more than 3,568 pounds of edible (but not sellable) food was recovered from HDH restaurants, providing almost 3,000 meals to those in need. To date, HDH has donated over 19,000 pounds of food to FRN.

● **SAN DIEGO RESCUE MISSION**

We continued our partnership with the San Diego Rescue Mission to collect edible, fresh food donations. This year 9,346 pounds of food were donated to the organization, providing nearly 7,800 meals to those in need.

● **TRITON FOOD PANTRY**

We continued our partnership with the Triton Food Pantry (TFP) to donate non-perishable foods from our restaurants and markets throughout the year, as well as during the move-out donation drive.

● **ECOGROUNDS**

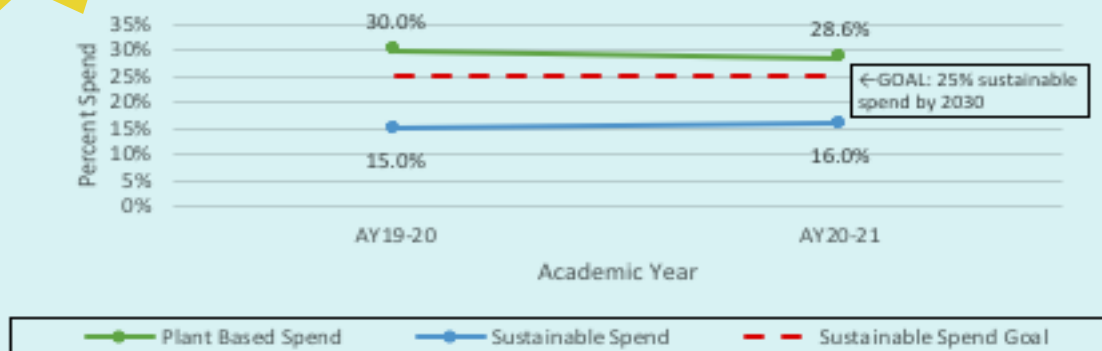
ecoGrounds provides Fair Trade and Rainforest Alliance certified coffee and tea. By partnering with them, for every pound of coffee purchased, ecoGrounds donates 15 cents to the Triton Food Pantry.



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Sustainable and Plant-Based Food Goal Progress



Product Category/Certification	Amount	Percentage
American Humane Association	\$33,59.85	0.5%
Certified Humane Raised	\$278,028.00	4.3%
Fair Trade	\$141,304.62	2.2%
Grass Fed	\$34,522.67	0.5%
Monterey Bay Certified Seafood	\$152,354.82	2.4%
Rainforest Alliance Certified	\$39,303.66	0.6%
USDA Organic	\$360,856.55	5.6%
Total Sustainable and Ethical Spend	\$1,039,910.16	16.0%*
Total Plant-Based Spend	\$1,855,564.05	28.6%
Total Food Spend	\$6,482,986.35	

*Total percent may be slightly off due to rounding.

Sustainable Foods

We continue to push for more sustainable and plant-forward menu opportunities through our Rooted in Flavor initiative.

- Roots, our vegan restaurant, showcases an expanded plant-forward menu, featuring breakfast, lunch and dinner entrees made to order, fresh smoothies and juices, and house-made desserts.
- RC 64 at 64 Degrees offers sustainable seafood proteins and allows the campus community to customize their own whole grain bowls, salads, tacos, and sandwiches.
- Farmers Market at Pines features seasonal entrée salads, along with fruit and vegetable cups.

HDH Hydration Locations

Hydration Locations promote reuse and waste reduction by providing convenient stations to refill water bottles with free, fresh drinking water. There are more than 80 Hydration Locations across campus. This past year, we installed 12 new Hydration Locations in the new North Torrey Pines Living Learning Community.

Visit hdhsustainability.ucsd.edu for a map of Hydration Locations across campus.

These Hydration Locations also prevent thousands of single-use plastic water bottles from being used and discarded. By our estimates, these approximately

643,000 plastic bottles were avoided*. Producing and recycling plastic water bottles is energy and water intensive. To create one bottle, it takes approximately twice as much water as stored in the bottle. Hydration Locations saved nearly 201,000 gallons of water and avoided carbon emissions equivalent to driving almost two times around the world!

**Due to the impacts of COVID-19, a number of stations were inaccessible or closed off for safety reasons. For these reasons it is important to note that these numbers are rough approximations based on historical data and extrapolation.*



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The background is a solid green color with a subtle gradient from a lighter shade in the top-left to a darker shade in the bottom-right. In the bottom-left corner, there is a geometric pattern of overlapping triangles and quadrilaterals in various shades of green, creating a modern, architectural look.

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