**C**ampus
**E**nvironmental
**S**ustainability
**T**eam

**Minutes**
October 24, 2011, 10:00 – 11:30Administrative Building III, Room 124

**Attendees**

Tracy Dixon, Keith Smith, Lindsay Batchelor, Megan Cain, Mike Harwood, Lisa Maune, Liz Bowen, Robert Davis, Barry Olson, David Dean, Jeff Hightower, Sarah Ketchum, Jack Colby, Bill Winner, Barbara Doll, Alison Carpenter, Walt Robinson, Rachel Gonsalves, Lisa Johnson

**10:00 – 10:07 Introduction and Welcome**

* Robert Davis, new Staff Senate representative

**10:07 – 10:50 Keith Smith, University Dining**

The SuSTATEable segment will be a regular part of CEST meetings and will showcase projects happening in alignment with the Sustainability Strategic Plan. Keith Smith from University Dining was the first speaker of this ongoing segment.

* Food cost gone up 11%, mainly because of gas prices
* Increase in people purchasing meal plans – from 8,200 in 2010 to 8,500 now
* Signed Center for Environmental Farming Systems 10% pledge in 2010
	+ Currently, only things that count towards 10% is chicken and dairy
* Implemented composting last year with help of Waste Reduction and Recycling
	+ 70% of waste goes to composting
	+ Over $70,000 to implement compost program
	+ Spent over $16,000 on composting bags ($1/bag)
	+ Exploring other options for processing compost
	+ Not many other options besides Brooks to accept compost
* Launched Dining Hall to go program one year ago
	+ Sold over 6,000 to go containers
	+ 40,000 meals purchased as part of to go program
	+ Partnership with vendors allowed a lower container cost
	+ Hand out wooden tokens at some events instead of paper tickets for free meals
* Partner with Dairy on Howling Cow Ice Cream
	+ Buy all soft serve from Dairy
	+ $360,000 of purchases with Dairy in 2010
	+ Pint milks, heavy cream and more supplied by Dairy
	+ Creamery addition to meal plan
* Purchase breads from Neomonde
* Added peanut grinder from Hampton Farms and peanuts come from North Carolina or Virginia
* All Carolinas Meal with local foods costs $13,000
	+ Plate cost for All Carolinas Meal is $4.59
	+ Typical plate cost is $2.80
* Bearcat Beatdown BBQ, chicken, peanuts were all local. Popcorn from Virginia Beach
* Supporting Campus Sustainability Day
* Launching a Clean Plate Club in conjunction with a WESA event – modeled after Harvard program
* Hired a new Associate Director, Sean Hoke, trained chef from Bon Appétit
* Fountain Dining Hall light replacement
* Going trayless saved money and water
* Replaced air handler in Fountain Dining Hall in 2010
* Upgraded lighting/replaced air handler at the Atrium
* Working with Farm Hand Foods to bring in local sausage but is a higher cost of $4.50/pound
* Dining statistics
	+ 26 points of contact (where Dining services available)
	+ 28-29,000 meals a day
	+ $5.85 on meal plan
* Wolfpack to Go sandwich program to buy a sandwich/drink to stay within their meal plan
* Question: How much of cultural shift is due to student initiative versus University Dining initiative?
1. Both – culinary tastes have shifted
2. Talley will be brandless and instead filled with items developed by Dining (no Taco Bell or Chick-fil-A)
3. Dining wants to keep meal plans affordable. UNC’s lunch cost is $10 compared to NC State’s $5.85
4. Catering will let you work with chefs to develop local menus and they offer compostable products
* Question: What are the next steps for University Dining’s sustainability efforts?
1. Working with US Food with sourcing options
2. Find groups of farmers to grow local products
3. Maybe work with on campus gardens to grow herbs
* Question: Why is local more expensive?
1. Large farms are subsidized
2. Local farmers need retail pricing and not wholesale
* Question: Where are faculty and staff eating and is that a market you are going after?
1. NC State has one of the highest faculty/staff eating rates
2. Developing a meal plan for faculty/staff once Talley opens

**10:50 Discussion of Proposed Meeting Dates – Jack**

* See reverse side of agenda
* No apparent conflicts
* The Sustainability Office will send meeting requests

**10:55 Tactical Planning Updates – Bill and Working Group chairs**

Transportation – Alison Carpenter

* Reviewed tactics and working on implementation. Example tactics were reducing single occupancy vehicles, maintaining alternative transportation infrastructure, increasing carpooling, shifting to park and rides, reducing carbon emissions from Wolfline buses

Community and Culture – Tracy Dixon

* The Sustainability Office will keep momentum on community and culture items until the chair is appointed. Moving forward on peer to peer education through the Change Your State Campaign. There is now an online, virtual tool showing energy conservation in different room types.
* Rick Gardner has been appointed as the Earth Day chair and the theme will be green jobs.
* The Annual Sustainability Report will be release on Campus Sustainability Day.
* Sustainability data reporting on a national scale is in progress through the Association for the Advancement of Sustainability in Higher Education (AASHE), Sustainability Tracking, Reporting, Assessment, and Rating System (STARS).

Energy and Water – Erin Moore

* + 50% reduction in water.
	+ Energy audits identified $450,000 in savings.
	+ Designing a program to incentivize swapping out older freezers for more energy efficient ones.

Buildings Working Group – Lisa Maune

* + Sustainability Office will be helping locate an unpaid intern to help with tactic efforts.
	+ Discussing sub metering concepts with Energy Management.
	+ Discussing design and construction guidelines to incorporate sustainability throughout the revised construction guidelines.
	+ Met with Waste Reduction to develop construction waste management specification.
	+ Using relationship and agreement with Habitat for waste and materials not used on campus.

Land Use – Lisa Johnson

* + Beginning planning for the Physical Master Plan update where sustainability will be a committee. Updating of the plan will happen in spring of 2012.
	+ Discussion about a more customized sustainability vision statement for each project. Determined cut off of $500,000 for projects to have sustainability statement, putting the emphasis on sustainability upfront
	+ Created bike and pedestrian plan with priority list
	+ $120,000 project at Western/Avent Ferry to provide safer pedestrian walkways
	+ Storm water master plan and finding funding for it

Waste Reduction and Purchasing – Sarah Ketchem

* Developing composting further
* Construction and demolition waste diversion could greatly help with 60% diversion rate
* Outdoor recycling bins rolling out
* Student recycling efforts
* Struggling with purchasing pieces
* Closed loop organics program, Nessa is putting together RFP
* Housekeeping taking over building recycling pick up
* Working on increasing student involvement on working group and in the implementation

Academics & Research – Bill Winner

* + Group has not met
	+ Two areas of progress include: 1) the Energy Council surveying energy related course content which can be aggregated into new minors or certificate programs. An example would be to create a new minor in sustainable energy and 2) Using campus as a laboratory for student projects . The Sustainability Office is developing tool to identify campus sustainability projects and to match students with those projects.

**11:25 Announcements**

* See status updates on the agenda