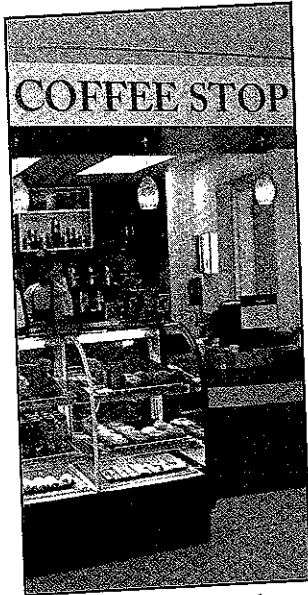


Sustainability

Eat, Drink and Be Green at Concordia College



College students at Concordia College in Moorhead, Minn., are able to dine comfortably, knowing they are leaving less of a footprint on the environment. Dining Services has gone green to reduce its negative impact on the environment, encourage green practices throughout campus and raise green awareness throughout the community.

"Last year the campus embarked on developing what it calls the Roadmap to a Sustainable Campus, even though this is something in Dining Services

we've embraced for a long time or have worked to be environmentally conscious, as well as financially conscious, and sometimes the two go hand in hand," said Janet Paul Rice, associate director of Dining Services. "It is in keeping with the mission of the college to be good stewards of not only the resources we have on campus, but our environment and our community. It fits in, it makes sense. It is timely."

The Roadmap focuses on five themes: food, water, waste, energy and transportation. "The food was the leading one," she said. "They put it first in their roadmap because the consulting folks who did it from the University of Minnesota Center for

Sustainable Building Research felt it was a good place to start, because we had something of a headstart out of the shoot, unlike some of the other departments on campus; but also there was a great opportunity to make an impact quickly."

Rice said Dining Services is doing its best to follow the Roadmap despite a few things that are a little "out there." "There is one step in sourcing local and sustainable foods," she said. "Step three says to make local and sustainably grown foods the lead criteria in food purchasing, and in italics it says: 'Above cost and consistent availability.' What world are you living in? They are setting the bar high and we are taking it as such."



Elimination of Plastic Bags

This fall the Korn Krib, an on-campus convenience store, is plastic bag free, encouraging the use of Chico reusable bags available on site for purchase. First-year students will receive a complimentary ChicoBag courtesy of Dining Services and Hands for Change. Initial surveys have shown a positive student reaction to the reusable bag initiative, with more than 40 percent of those polled stating they will stop using plastic bags completely and start using reusable bags.

"When we did that survey, one of the suggestions was to, instead of just getting rid of them altogether, just do a sur-

—Continued



Concordia College's Environmentally Friendly Equipment/Products

Dishwasher featuring Waste Heat Recovery System
Melko

Dishroom Scraper
Salvajor

Intelli-Hood
Melink

ChicoBags
Reusable Bags

Used Fryer Oil Recycler
Lynn Brakke Organic Farms

Grease Inceptor
Zurn

Fair-Trade Certified Coffee & Cups
Upper Midwest Gourmet

Products Made from Renewable Resources
Pactiv
Innoware
Biocorp

Green Cleaning Chemicals
Buckeye International

Sustainability

charge,” said Rice, explaining why more students were not in favor of going completely bagless. “I know that was one suggestion, or to have them available for those who really need one. In talking with our student government appointee, we agreed that those were ‘one foot in the water’ kind of measures. If you are going to expect people to do it, just do it. Let people know.”

Students have accepted the program and have shown their support. “We have a group on Facebook called ‘Concordia Students for Reusable Bags,’” she said. “There were nearly 80 members before classes started and I think there are more than 100 now.”

Dining Services is also promoting the program through a “What’s in your ChicoBag?” video contest. “We have posters with campus dignitaries, including the president, the director of athletics, the campus pastor, student government president and our student government appointee all showing what they have in their ChicoBags,” Rice said.

The program has only one concession when it comes to plastic bags. “If someone is obviously a parent, a campus visitor, and they are spending \$70 on a sweatshirt, they probably need something there; we have some bags down below.”

Other Initiatives

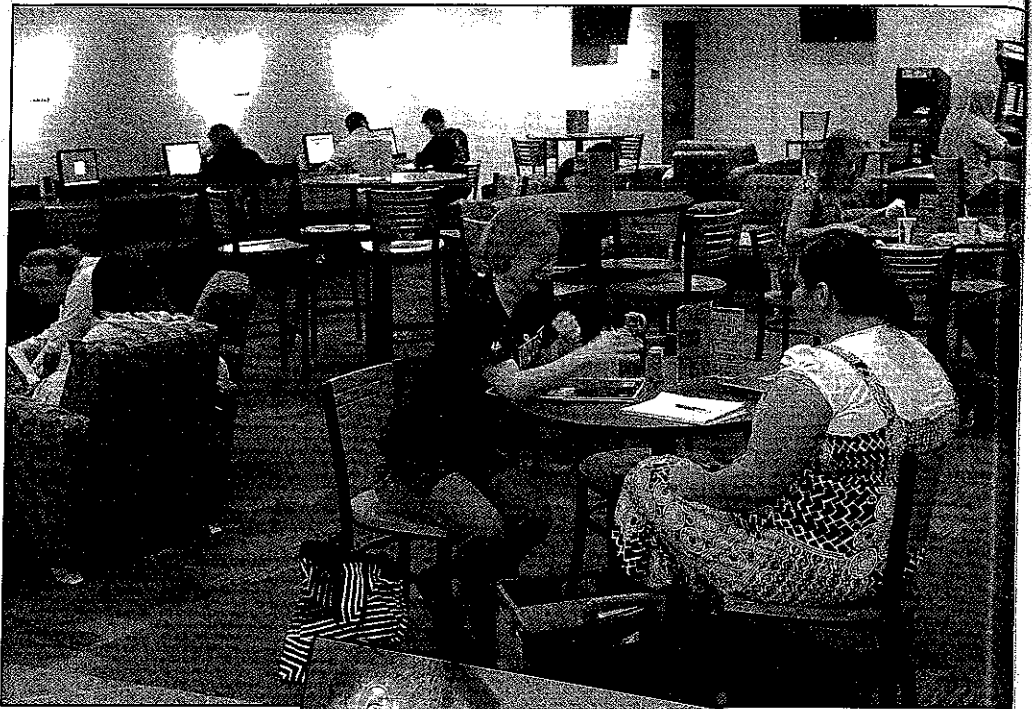
Plastic, glass, aluminum and cardboard are recycled throughout the four dining facilities on the school’s campus. In fact, 50 percent of the cardboard, 25 percent of the mixed plastic and 100 percent of the steel/tin collected and recycled on campus comes from Dining Services. Dining Services also works directly with a local organic farm to recycle fryer oil into fuel for biodiesel farm equipment.

Other green-friendly products can be found throughout Dining Services, including straws, napkins and various other items that are made from renewable resources. Even coffee has been affected. Only Fair-Trade Certified Coffee is served, guaranteeing that the coffee was purchased at a set minimum price from farmers, ensuring fair wages for coffee growers and profits that flow back into their communities.

Another main component of Concordia College’s Dining Services green initiative is to become energy efficient. Anderson Commons, Concordia’s residential dining facility, features a special light setting that optimizes the use of the sun, saving electricity. Lights in Anderson are on in the few dark areas, while the remaining seating area takes full advantage of the sunlight.

Behind the scenes, things are more energy efficient than ever. In the kitchen, special stove hoods were installed that improve indoor air quality and efficiency up to 50 percent. Freezers were equipped with curtains to stop cold air from escaping, and compact fluorescent light bulbs became equipped with motion sensors so electricity is only used when needed.

During some points of the academic year, Dining Services runs a large percentage of its stoves and kitchen equipment on



steam from the neighboring physical plant, reducing electricity use dramatically.

“We all have an opportunity to change the world for the better and at Concordia, that is exactly what we are doing,” said Rice.

Cleaning methods have also changed. More than half of all cleaning chemicals used in Dining Services are green friendly. In the main dish room, water is filtered and recycled, saving hundreds of gallons of water a year. The dish machine is also energy efficient, capturing steam and using the energy to heat water through a heat waste recovery system, a system that is required in Europe due to energy savings. Energy savings in this machine are 50 percent a year.

All grease is recycled, including all grease from pots and pans, thanks to a sink-installed grease inceptor. The inceptor captures grease and keeps it from draining into the sewer. The grease is then collected and recycled.

“We have taken great strides in our effort to be environmentally and socially responsible, but everyone can always take a few more steps in the right direction,” said Rice.

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