Carleton Dining Board
Thursday, May 5, 2016
Sevy Meeting Room

Present:

Andrew Woosnam ’18, Anna Thompson ’17, Britton Good, Chris Rohr, Dan Bergeson, Douglas Totten ’16, Jenny Pope, Katie McKenna, Sarah Weiler, Trish Hare “17, Jordan Lee ’18, Natalie Jacobson ’18, Eric Tallman ’17, Emma Link ’18, Veronica Child ’18, Pallav Kumar ’18

SOPE: Reusable Clamshells

• Goal of “Reusable Clamshell”
  o Reduce waste produced in Sayles Café
    ▪ Takeout vs throw out
  o Reduce funds spent on disposable items
  o Increase sustainability awareness on campus
  o Improve student dining experience by providing sturdier containers

• Looked at programs currently being used by University of Vermont and University of Colorado-Colorado Springs

• Pilot project next year with a smaller group and maybe do a second pilot with a larger group
  o Project is for students and all employees

• Student survey being sent after presenting this at the Dining Board Meeting
  o Would you use a reusable clamshell?
  o Would you carry this in your backpack?
  o Survey should state why we are doing this and what your contribution or participation in this program does

• This program depends on at least 200 participants
  o If less than that, won’t do the program
  o Sign up list and then order product

• Purchase 2 containers per student/employee participating
  o Use one and when returned, given a clean clamshell
  o If student loses the token or clamshell, they will be charged for the clamshell
  o Dishwasher/microwave safe containers
  o Containers purchased are sturdy and can go through 300 washings
    ▪ Need to figure in breakage
    ▪ Some dishwashers could possibly break down the clamshell in 10 washes
    ▪ Bon Appétit should test drive the samples to see if they work

• Bon Appétit concerns:
  o UW-Whitewater did this and no one purchased them
  o Need information on:
    ▪ Use
    ▪ Rate of return
    ▪ Breakage
    ▪ How long has University of Vermont been doing this?

• Handout given at meeting is attached at the end of the minutes with greater detail
Comment Cards:

LDC

- I really liked the General Tso’s chicken today! Pls have more.
  - Glad you enjoyed. We will make again.
- The chicken was sooo good! Please have it again. I’m a senior & will graduate soon! ♥️ ♥️ ♥️
  - We will make sure you get another General Tso fix before you graduate.
- Please have General Tso’s chicken again before graduation!
  - We will make again. Glad you enjoyed.
- Chessy Eggs??? Please
  - Cheese is on the side. Add as you see fit.
- Please make more sauerbraten & cabbage it was wonderful!
  - Glad you enjoyed it. We will make it again.
- The food has been great this week. Please keep it up! It’d be great to have more dishes with avocado. Beef Bulgogi and tamale should be next attempt. Thank you! General Tsau was good btw.
  - Thanks for the input.
- The quinoa broccoli and sweet potato stew at Wild Thymes was amazing, pleeeease make it again. YES!!
  - Thank you. Will do.
- Whoever made the chicken today (Sunday) deserves a raise and a massage! It was delicious!
  - Thank you. Glad you enjoyed.
- Whoever made the chicken breasts, those were the best chicken breasts I have had at Carleton ever. They were juicy and tender and not dry or tough at all. THANK YOU!!!
  - Glad you liked them. We have been working hard on making them juicy.
- General Tso’s chicken was so tasty! Please have it more often.
  - Glad you enjoyed. See it again May 4th.
- It would be nice to have more options that are kosher for Passover. Most things this week have been breaded.
  - We will make more items available.
- General Tso’s chicken was yummy 😊 More please! ♥️ ♥️ ♥️
  - Glad you enjoyed. See it again May 4th.
- Veggie sausage in brunch specials so they’re vegetarian?? 😊 Veggie sausage as an omelet option? Basically I love veggie sausage & there’s a lot of meat at brunch.
  - Good idea. You can have the chefs add it to your omelet.

Burton

- No comment cards

Sayles

- An Ode to The Vegetable Bean Burrito. If you brought back the vegetable bean burrito, I could die happy. (This is in haiku form because I love these burritos so much)
  - Look for it on a special.
- For the burrito and taco lunches would it be possible to bring back offering Tempeh or tofu as a meat substitute? Last year this was an option but I have since been refused this meat replacement. An alternative would also be to offer a reduced price on non-meat burritos as vegetarian burritos are worth less by with than meat burritos.
That won’t be a problem just ask at the grill. We will make some to have it on taquería.

Email/On-line Comments
- No comments

May Events:
- **May 5**
  - Cinco de Mayo
- **May 11**
  - Well-Being Wednesday
- **May 16 - 20**
  - Featuring Mediterranean Cuisine in both Dining Halls and in Sayles Café
- **May 21**
  - Spring Concert – both Dining Halls closed for dinner – Dinner will be at the Rec Center under a tent

Next Dining Board Meeting: **Thursday, May 19th, 12 – 1:00 pm, Sevy Meeting Room**
Reusable Clamshell Project Proposal:

A. Project Background

Our goal is implement a reusable takeout container program in Sayles to:

- Reduce waste produced in Sayles Café.
- Reduce funds spent on disposable items.
- Increase sustainability awareness on campus.
- Improve student dining experience by providing sturdier containers.

Each student at Carleton will have an option to purchase a reusable take-out container for $4-8. Students will be able to use their container at Sayles instead of using a compostable plate or clamshell. When a participating student purchases a meal at Sayles, their OneCard will indicate that they are eligible to take out a clamshell. They will not be able to receive another clamshell until they have returned their clamshell to a returning station in Burton or Sayles. If a student has not returned their clamshell, they can choose to use a compostable plate or clamshell for that meal. When a student returns their clamshell, a cashier at Sayles or Burton will swipe their OneCard and mark their container as returned. The student can immediately check out a new container from Sayles, as there will be excess containers in the system. A bin for clamshell returns will be located adjacent to the cashier in Sayles within eyesight so that students can drop off their own containers. In Burton, a bin will be located behind the checker.

Ideally students would be given the option to take-part in the program when they choose their meal plan. There would be a box that students could check on the Hub that would allow them to join the program for a one time additional fee of $4-8 added to the Room and Board for that term. This would also give students the option to join the program at the beginning of each term. Additionally, to kick-start the program SOPE and Bon Appétit would work together to advertise the new program to students, both through email, table tents, and by reaching out to student groups on campus.

When a student or staff member who is participating in the program goes to order food from Sayles they will request that their food be put in a reusable container. The Sayles cashier will then click that option in the system, at which point the system will indicate whether the student has returned their clamshell and can thus take a new one. If the student has returned any outstanding clamshell, then the computer system will process this request and it will be indicated on the receipt that the student would like a reusable clamshell. The chefs will then see this on the receipt.

B. Inspiration for Program Implementation

OZZI: The Dining Services at University of Colorado Colorado Springs (UCCS) have implemented a ‘Reusable To-Go’ clamshells program through the OZZI system. Students pay a one-time purchase of $4.50 to get their food from any of the college’s cafes served to them in a reusable OZZI container. After eating, students then wipe the container and place it in an OZZI machine, which collects OZZI containers to be later washed in a commercial dishwasher. In exchange for a container, the OZZI machine gives
them a token. The student may then redeem their token next time they purchase a cafe meal to receive their food in a new, clean OZZI container.

- The cost of the OZZI containers have been incorporated into cafes’ prices, distributing the cost of OZZI containers among all students.
- Students save 50 cents on each meal served in an OZZI container.
- Students must pay the one-time purchase to get a new OZZI container if they lost either their container or their token.
- Students may purchase as many OZZI containers as they like.

The Dining Services at UCCS may be contacted for more information regarding the OZZI initiative.

Eco-Takeouts (G.E.T): Eco-Takeouts is a line of reusable, eco-friendly products under the G.E.T. Enterprises wholesale business. Eco-Takeouts encompass a wide selection of tumblers and reusable containers, but the model that is most akin to current Sayles containers is the EC-02-1-JA, a 9” x 9” x 3.5” single entree food container. The Eco-Takeout team is free to answer any questions regarding their containers, and the implementation of the containers in Sayles would follow the Project Background as discussed in section A. of this proposal.

- Dishwasher and Microwave safe
- Colors come in either Jade or Clear; able to be customized with a logo, if desired
- Purchased in wholesale (estimate from Webstaurant.com, $5.99 per case of 12)

C. Project Stakeholders:

1. Target Audience:
   - Carleton students, staff, and faculty

2. Design/Implementation Team:
   - Veronica Child, member of SOPE
   - Pallav Kumar, member of SOPE
   - Emma Link, SOPE president and Waste Liaison for the Sustaiability Office
   - Natalie Jacobson, SOPE president and Campus Outreach Coordinator for the Sustainability Office
   - Eric Tallman, SOPE president
   - Representatives from Bon Appétit and the College

3. Advisors/Consultants
   - Martha Larson, Sustainability Coordinator
   - Caylin McKee, Sustainability Manager of UVM Dining
   - Katie McKenna, General Manager of Bon Appétit
   - OZZI: Dining and Hospitality, University of Colorado Colorado Springs
   - Eco-Takeout: Eco-Takeout Team, affiliated with G.E.T. Enterprises

4. Approval Bodies/Governing Entities
• Bon Appétit
• Katie McKenna
• Jenny Pope
• Dan Bergeson
• Environmental Advisory Council

D. Scope Definition

Our goal is to begin by allowing 200 participants to opt into the program, which would require the purchase of 400 reusable clamshells. This will allow us to analyze our process before opening the program to a larger portion of campus. One factor to take into account is the labor cost involved with transporting and cleaning the new containers.

E. Quality Criteria

**Good:** In a good scenario, most students will lightly rinse their clamshells before returning them, return them within two days after use, and will use a reusable clamshell for most of their meals at Sayles. Most of the 200 participants are engaged and committed to the program. Clamshell loss, damage, and theft is at about 5% per term.

**Best:** In the best case scenario, all students will rinse their clamshells, return their clamshells within a day after use, and will use a reusable clamshell for each meal at Sayles. All 200 participants are engaged and committed to the program. Clamshell loss, damage, and theft are negligible.

F. Process and Schedule

1. Create an action plan by April 26th
2. Meet with Katie McKenna to go over action plan, discuss potential funding sources, and interest survey by April 27th
3. Send student interest survey by May 4th
4. Address issues related to box collection, cleaning, and scale by May 11th
5. Decide on containers with Katie McKenna by May 11th
6. Obtain cost estimate for containers by May 18th
7. Obtain funding source or apply for funding by May 31st
8. Open sign on list June 1st, keep open until August 1st
9. Order product on August 3rd
10. Launch pilot program first day of fall term

G. Budget/Cost Model

**Current Costs:**
Average cost per week of plates currently: $650
Average cost per week of clamshells currently: $176
Average Annual Cost of Plates: $21,450
Average Annual Cost of Clamshells: $5,808
Per Plate Cost: 10 cents
Per Clamshell Cost: 22 cents
Average Annual Cost of Plates and Clamshells: $27,258

Estimated Costs of Program:
Estimated Cost of Each Reusable Container: $4.33 ($52 for a case of 12 from GET)
Estimated Cost of 400 Reusable Containers Needed for Program of 200 Participants: $1,734
Estimated Cost of Return Bin for Clamshells in Sayles/Burton: ~$300 (~$100 for each)
Estimated Revenue from Student Buy-In: $900 (assuming each student pays $4.50)
Estimated Total Costs: $1,134

Estimated Savings to Boa Appétit:
Estimated Savings on Plates Per Year: $1,502
Estimated Savings on Clamshells Per Year: $407
Estimated Cost of Labor: (TBA based on conversation with Katie McKenna and Katherine Jones)
Estimated Total Annual Savings: $1,909 (excluding increased labor costs)

Savings were calculated assuming 7% less use of compostable plates and clamshells due to 10% of the Carleton students body participating in the program.

H. Risk Management Plan

Potential problems:
1. Students do not return clamshells
   a. If this occurs, they will receive compostable plates and clamshells, which will not reduce campus waste and will waste students' investment in the program
   b. If this occurs, we will increase publicity and encourage others to sign up as well as offer a discount for using a reusable clamshell
2. Takes too many resources to transport and wash containers
   a. If this occurs, we will set up more convenient drop-off stations and consider how savings can be reinvested into the program
3. Lack of student and staff buy-in
   a. If this occurs, we will not run the program. The program depends on having at least 200 participants.