Loyola Marymount University

Raymond A. Dennis, CASP
Associate Vice President, Auxiliary Management Business Services

Chef Dana Massimiani, Executive Retail Chef
Sodexo, USA
• Loyola Marymount University--Founded: 1911
• Mission: The encouragement of learning, the education of the whole person, the service of faith and the promotion of justice.

• **Distinctions**
• LMU ranks 3rd in “Best Universities with Master’s Programs in the West.” U.S. News & World Report, 2015
• Location: Los Angeles, California
• Food Services Operator: Sodexo, USA
• **Green LMU**
  • 100% of campus sprinklers respond automatically to local weather conditions
  • About 75% of the campus uses reclaimed water for irrigation
  • Started recycling in 1990; first campus-wide collegiate recycling program in California, 1993
  • One of the first campuses in the state to recycle 100% of green waste.
  • Solar rooftop systems, on University Hall and Von Der Ahe Building, won federal Green Power Award in 2003.
  • LMU has 3 LEED Certified buildings. (4 Leed Gold certification Building expected in 2015.
  • Green Restaurant Association 4 Star Certification
  • Founding Charter member USZWBC
Food Waste Awareness

• Food Waste Tracking System

• Incentivizing staff participation in the program

• Utilizing reports to control pre-production

• LMU actual results
• Creating a waste awareness climate within the front and back of house

• Modifying prep station logistics (unit specific)

• Management strategy/Learning moments
Food Waste Awareness

- Service-ware waste reduction
- Shifting from disposable to china
- Creating customer buy-in/participation
**Green Rational**
Reduce Carbon Footprint, Green House Gas Impact, Reduce Hauling and tipping, support composting

State Regulation - SB341-75% Diversion from Landfill of all waste by 2020

**California AB 1826 - Commercial Food Waste Ban Impact**

**Effective April 1, 2016**
The California Dept. of Resources, Recycling and Recovery has the responsibility for ensuring that all food service operations that generate eight cubic yards of commercial food waste per week or more divert it from our landfills.

**Current Food Waste Diversion Options:**
- On-site Composting or 3rd Party Composting
- On-site Anaerobic Digestion or 3rd Party AD
- On-site In-vessel Dehydration Systems

Program commenced- 2012/2013
MALONE FOOD SERVICE DISPOSAL & DIVERSION TONNAGE

Baseline Fall 2011 vs. Fall 2014

**SNAPSHOT OF FALL 2011**
MALONE FOOD SERVICE DISPOSAL:
TOTAL HAULS = 18
TOTAL TONNAGE = 101.10

**SNAPSHOT OF 2014**
MALONE FOOD SERVICE DISPOSAL:
TOTAL HAULS = 16
TOTAL TONNAGE = 63.28
Spring & Fall 2014 Food Service Refuse & Recycling Generation

- Solid waste destined for landfills: 24% = 116.27 tons
- Dehydrated food waste diverted for livestock feed supplement: 6% = 29.06 tons
- Food Waste Diversion via emulsification: 37% = 179.22 tons
- Cardboard, Bi-metal cans & packaging materials: 26% = 125.94 tons
- Food Donations: 6% = 14.53 tons
- Appliance and infrastructure recycling: 3% = 14.53 tons

Total discards = 484.39 tons
EMULSIFICATION

DEHYDRATION
ECOLOGICALLY RESPONSIBLE PRODUCTS
• 50+% Organics reductions
• Reduced Hauling Fees
• Compost Nutrient Enriched – Bio-Product Source
• Vermicomposting
• Regulatory Compliance Ready

• Next Steps: Expand locations- replicate process
  – 2016- Achieve Zero Waste Near Zero Waste Status Campus Certification
Raymond A. Dennis, CASP
Associate Vice President, Auxiliary Management Business Services
Raymond.Dennis@lmu.edu

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