

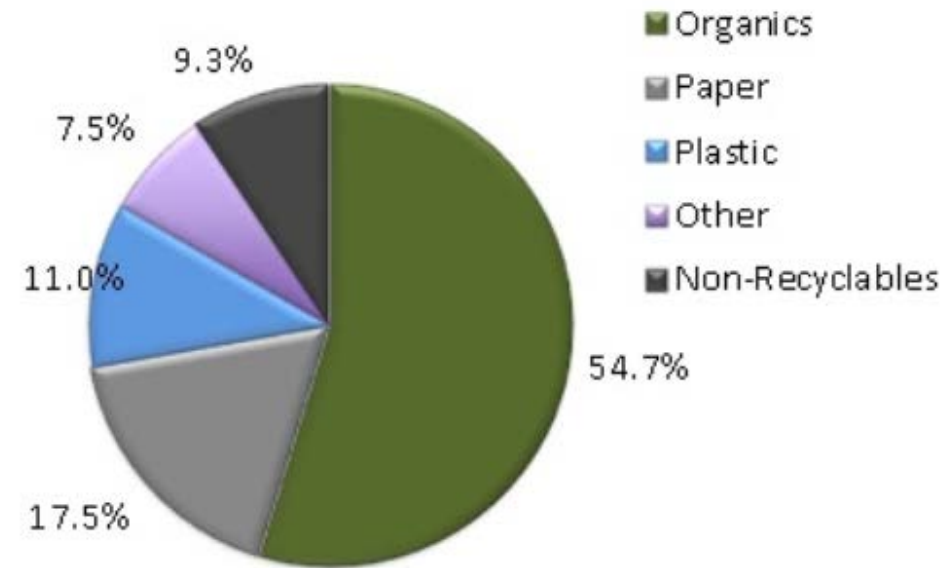
# AMS FOOD AND BEVERAGES OUTLETS OPERATIONAL SUSTAINABILITY

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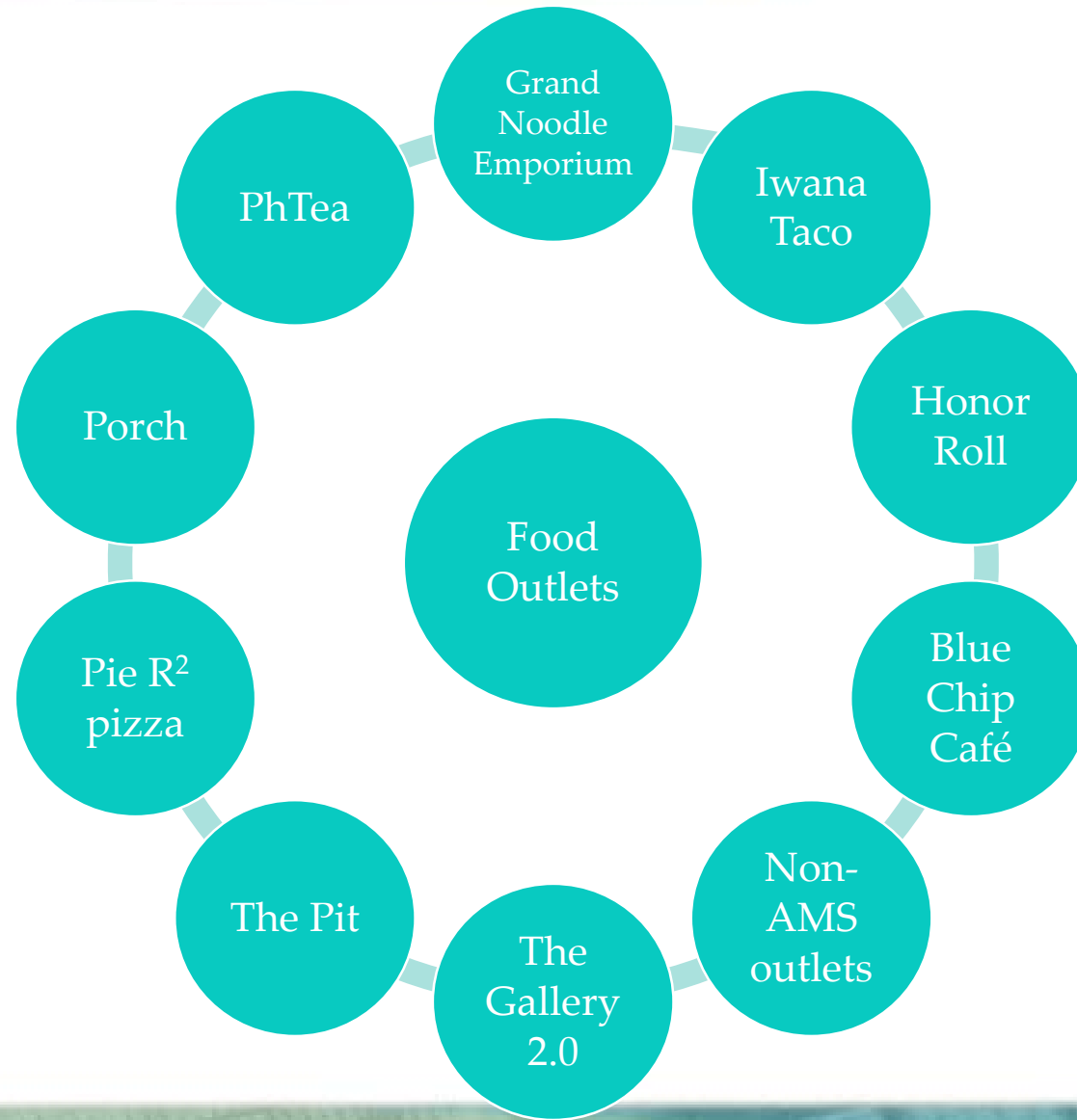
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# Introduction

- UBC Zero Waste Action Plan: currently diverting 67% of waste from landfill
- Food waste as major source of waste
- AMS Food and Beverage Department is the second largest provider of food services on campus.
- AMS owned outlets in “The Nest” are evaluated to understand scope to reduce operational garbage



Composition of Disposed materials  
(Waste audit, 2010)



# Purpose of the Project



# Objectives

Inventory of  
single use food  
ware

Document back-  
of-house waste  
sorting

Evaluate use of  
colored bags for  
back-of-house

# Methodology

## Interviews

- Community partner
- Focus group with all outlet managers
- Storeroom manager

## Survey

Based on A. Cheng, "Towards Achieving Zero Waste at UBC : Food Service Ware," 2016.

### Food Outlet Service Ware Survey

Food outlet name: \_\_\_\_\_

Date: \_\_\_\_\_ Time: \_\_\_\_\_

#### A. Hot drink cups

- Certified Compostable paper or other fiber
- Recyclable Plastic (marked with a recycling number)
- Conventional coated paper
- Compostable Plastic
- Unmarked Plastic
- Expanded Polystyrene

Product

name(s) \_\_\_\_\_

#### B. Hot drink lids

- Certified Compostable paper or other fiber
- Recyclable Plastic (marked with a recycling number)
- Conventional coated paper
- Compostable Plastic
- Unmarked Plastic
- Expanded Polystyrene

Product

name(s) \_\_\_\_\_

#### C. Cold drink cups

- Certified Compostable paper or other fiber



# Result 1

## Cross contamination unlikely

Bins in store



Collective bins



No Bags  
=  
No Problem

# Result 2

## Inventory of waste types

### Inventory of food ware

	Grand Noodle	Honour Roll
E. Bowls (liquids)	recyclable paper	recyclable paper
F. Bowl lids	recyclable plastic	recyclable plastic
G. Take-out containers	recyclable cardboard	plant fiber paper
H. Take-out container Lids	-	recyclable plastic
H. Plates	-	-
I. Utensils	-	-
J. Chopsticks	plain wood	plain wood
K. Straws	paper	paper
L. Wrappers	-	-
M. Napkins	paper	paper
N. Pastry Bags	-	-

### Inventory of waste type

		Grand Noodle	honour roll
Garbage	foil wrap		
	Unmarked plastic		
	other garbage		
Recycling	metal		
	plastic	✓	✓
	Recyclable Paper	✓	✓
	glass		
Organics	compostable plastic		
	soiled paper	✓	✓
	wood	✓	✓
	cardboard	✓	
	sugarcane fiber		✓
Paper			✓

### # Stores producing each waste type

Garbage	foil wrap	2
	Unmarked plastic	6
	other garbage	1
Recycling	metal	2
	plastic	10
	Recyclable Paper	8
	glass	1
Organics	compostable plastic	1
	soiled paper	12
	wood	3
	cardboard	4
	sugarcane fiber	5
Paper		3



## Key Findings

- Back-of-House sorting is informal, yet unlikely to result in cross contamination, since only garbage is collected in a black bag.
- Outlets are opposed to standardization of bins or colour coded bags due to space and procurement complications.
- The centralized procurement of AMS outlets contributes to their purchasing power and sustainable practices.

# Recommendations

- For AMS outlets, leverage centralized procurement and storage to improve single-use food ware selection.
- Consult and consider outlet branding and food provided when making procurement changes
- Leverage storage difficulties to negotiate procurement with non-AMS outlets
- Consider third party food products to reach zero waste goal
- Consider recycling methods as a secondary income opportunity
- Consult UBC waste management and custodial services when rethinking front-of-house waste management