**Reduction, Reuse and Recycling at Campus Dining Facilities**

This activity was adapted from Dr. Kimran Buckholz, former Senior Lecturer in Biology at Wartburg College

Name:

Date:

Graduation Year:

What is your current level of certification?

The purpose of this activity is to describe some opportunities to reduce materials used, adopt reusable materials, and recycle used materials.

1. Visit one on-campus dining facility and one off-campus dining facility. Research the following questions:

* Current practices including amount of food distributed per order and cost of order.
* % of orders: To Go vs. Dine-in?
* How is the food served?/What kind of packaging is involved in the orders? (including bags, napkins, plastic-wear, etc.)
* What recycling opportunities are available in the restaurant?
* What other environmentally friendly practices are used? (ex. re-using cooking oil, composting, etc.)
* How much food waste and trash accumulate per day or week?
* Future opportunities for reducing materials used (including wasted food), reusing material, and recycling materials?

2. Explain how each of the abovementioned practices are driven by:

* Convenience?
* Economics?
* Social norms and habits?
* Other (explain)

3. List some constraints that limit adoptions of future reduction, reuse and recycling.

4. What do you think is the most reasonable change that could be put into practice at the dining establishments you investigated?

5. What specifically are you willing to do to reduce waste when you eat at dining facilities?