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PRESS RELEASE

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Goodyear Dining Center to Pilot Trayless Dining

Initiative looks to reduce waste, environmental impact on campus and community.

(Buffalo, NY) – In an effort to support environmental stewardship programs here at the University at Buffalo, Campus Dining & Shops is continually looking for ways to minimize our waste, conserve natural resources, and provide a more sustainable solution. Through initiatives such as recycling, organic composting, biodegradable packaging, energy management, and sustainable food programs, we are working to instill sustainability principles here at UB and within the Western New York community. Beginning this fall, trayless dining in our Main Street Market at Goodyear Dining Center is an initiative that will have immediate and tangible environmental, social, and economic benefits.

ENVIRONMENTAL

- Reduces our global impact on the environment
- Increases awareness about food waste and the waste stream
- Reduces food waste, and the associated environmental footprint (grow, process, package & transport) *Studies demonstrate 33 to 66% less food waste on tray-less days*
- Conserves energy by eliminating the need to heat water for trays
- Conserves water by eliminating the need to wash trays (*savings range from 1/3 to 1/2 gallon/tray*)
- Reduces chemical usage (detergents, rinse/drying agents) for washing trays

SOCIAL AWARENESS

- Encourages healthier eating habits through portion control, elevating health & wellness
- Education & awareness of food waste
- Feels more comfortable - like eating at home or at a sit-down restaurant
- Reinforces sustainability awareness on a daily basis.

ECONOMIC

- Reduces food waste removal costs
- Saves on cost of water and energy to heat water
- Reduces food cost
- Eliminates detergent and rinse/drying agent costs for trays

While Main Street Market at Goodyear will continue to serve the same delicious fare (now enhanced with the new Mongolian Grill station) and the format will still be all-you-care-to-eat, diners will find that the cafeteria-style trays have been removed. The trayless dining format, which has been growing in popularity on campuses across the country, can help reduce food waste along with reducing water and energy consumption.

Many schools credit the energy and water savings to the fact that without trays, students have to think more carefully before selecting their foods. This results in less food waste, as students are less likely to take foods they will not end up eating. As a result of the reduced food waste, less water and energy are spent cleaning trays and plates and processing uneaten food. Over the course of a year, these savings can help a school significantly reduce its impact on the environment.

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As part of Campus Dining & Shops new nutrition program, *Take A Fresh Look*, more focus will be placed on educating students about portion sizes and nutritional content. Coupled with the trayless dining format, diners should have an increased awareness of their overall food consumption.

Main Street Market at Goodyear will be the pilot Residential Dining Center for the new trayless format. To measure the reduction in food waste, there will be selected dates for Weigh the Waste events (Sept. 30, Oct.22, Nov.17) that will compare Main Street Market's post-consumer food waste to other dining centers on campus.

Whether the focus is environmental, health-driven, or economic, UB is optimistic about this new initiative and tentative plans call for trayless dining campus-wide beginning in the spring.

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Campus Dining & Shops' primary purpose is to offer a variety of high quality, high value, and innovative dining options designed to fit the varied lifestyles and nutritional needs of the University community. Serving foods from local growers, striving to achieve sustainability, and expanding the availability of dining choices are ways that we enrich the dining experience. We challenge our experienced and knowledgeable employees daily to provide exemplary customer service. Campus Dining & Shops is a multi-unit company employing over 700 people. In addition to providing the University's dining services, CDS also serves the UB community through management of the UB Card Office, Campus Catering, Retail and Convenience Stores, and Vending. In our day-to-day operations we rely on inherent core values: quality items, value prices, environmentally friendly settings, ethical treatment of all, and conducting all phases of our business with integrity.