



HENDRIX

COLLEGE

Campus Sustainability Fund Committee

Sidra Hanson, Chair

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Project Application

The Hendrix College Campus Sustainability Fund Committee is charged with allocating funding to sustainable and environmental projects proposed by members of the Hendrix community that benefit the campus. Applications are required to abide by CSFC policies and procedures found on Hendrix.edu/CSFC. There is no minimum or maximum funding amount for projects nor an expected duration or scope. The applicant and his or her project team commit to working with the CSFC in order to ensure that the project is completed as well as providing at least one status update about ongoing projects each semester.

All projects are reviewed on a rolling basis during the academic year and are due two weeks before a given CSFC meeting. Project Applications associated with Odyssey Funding Requests are due on Odyssey deadlines. This document (in .doc format) must be submitted in a single e-mail along with any attachments with “CSFC Project Application” and your name as the subject and document file to CSFC@Hendrix.edu.

Part 1: Executive Summary

Project Title: Dining Hall Reusable Containers
Application Date: 10/09/2020
Total Funding Requested: \$2934-7339

Please provide a 150 to 200 word abstract describing the entirety of your project:

Dining Services has long had a policy of “No Carryout”. Since Hendrix Dining is an All You Care to Eat facility, and since campus relationships are often formed over the bond of sharing a meal, this policy has made sense for many years. However, as the foodservice industry has seen rapid changes over the past 9 months and it is our desire to create as safe a dining experience as possible, Dining Services understands the need to adjust this policy. With the adjustment comes new “opportunities”: Is it financially responsible to purchase the necessary volume of compostable carryout containers? Is it environmentally responsible to purchase and use that amount of foam containers? What other options exist? It was through this questioning that the decision was made to utilize reusable containers as much as possible for carryout meals, since these containers are both environmentally friendly (BPA-free, reusable) and relatively

inexpensive (\$3.50 each, replacing up to \$160 of foam per container). Additionally, this is an ideal opportunity for a partnership with the CSFC in order to give students a feeling of ownership with the project.

Primary Applicant Name: Dawn Hearne

Complete All That Apply:

Student-Class and Major(s):

Faculty-Department and Position:

Staff-Department and Position: Director of Dining Services

Alumni-Class and Major(s):

Community Member-Relationship to the College:

Hendrix ID: 214797

Campus Mailbox (or address):

E-Mail: hearne@hendrix.edu Phone: 501-450-1235

Electronic Signature:

Project Advisor (faculty or staff member, required for student applicants):

Part 2: Project Plan

1. Project Description

Provide a detailed summary of your entire project including the **goals** for the project, how you will **implement** it, and your **rationale** for proposing such a project. Specifically, address how this project benefits the Hendrix community long term (i.e. sustainability). The description length will vary by project size, but it should be at least a page.

COVID-19 has drastically changed how the foodservice industry distributes food to its customers. In order to safely distance from others, the option of carryout meals is no longer a nice feature, it is a necessity. However, the subsequent costs, both budgetary and environmental, are tough to swallow. The utilization of reusable carryout containers can achieve several goals: 1) minimizing disposables costs. Using 250 foam containers per day would cost approximately \$42.25 per day and \$4500 per semester. 2) decrease amount of trash generated. Throwing out 250 containers per day would take a minimum of 5 trash liners, or 525 bags of trash per semester. 3) reduce environmental impact. No additional trash to the landfill, and no additional water used (washing containers will use the same amount of water as if the guest had dined in with dishware). 4) increase awareness of sustainability efforts on campus.

Beginning in the spring semester of 2021, Dining Services will implement several new options for students to take their meals to-go. Guests may request a carryout when visiting the Dining Hall, when pre-ordering a meal for pickup, and with grab and go service both in the Caf and at a new mobile cart, Caf2Go. For options except grab and go, green reusable containers will be provided. Utilizing reusable containers will allow the campus to still actively support sustainability, while providing for safe food transportation. In the Dining Hall, a guest requesting a carryout meal will be provided one reusable 9x9 container. They should proceed through the serving lines as normal, requesting the items they'd like to take. Only one green reusable container will be allowed per guest, so items not fitting will be packaged into a disposable

container. These containers are microwave safe, so leftovers may be reheated. Students will be asked to rinse and return containers to provided bins at the Dining Hall entrance as timely as possible, so that they may be appropriately washed and sanitized for the next use. At this time, a “check out/check in” process will not be implemented. For guests pre-ordering meals for Burrow pickup, the same procedures/limits will apply.

In order to accommodate all guests desiring meals, and due to reduced Dining Hall capacity, it is estimated that 300-400 people will need to have their meal to-go. Figuring in the grab and go options where the green containers will not be used, approximately 250 green containers could be used per day. 840 containers are currently on hand from the first order placed. If containers are not returned promptly, this could mean that there are only 3 days worth of containers available. Purchasing an additional 660 containers would bring the total to 1500 available, which would last a minimum of a week (or allow for even more guests to opt for a carryout meal).

It is our belief that the majority of students will be very excited about this project, and be great partners in correct use and prompt return of the containers. Even so, we will be working to design a reward system to encourage compliance, and will also enlist the assistance of the Resident Assistants and Housekeeping staff for the care and return of the containers as well.

This project has the potential to benefit the Hendrix community for years to come. With proper use, the containers could last up to 3-4 years each, saving thousands of foam containers and even trash bags in the process. As it grows, so does the opportunity for additional sizes of containers, so that no disposable items will need to be used.

2. Partners

Describe how many students will be involved with the project and how they will be involved. List and describe the involvement of other project team members, departments, or organizations sponsoring the project.

Every member of campus has the potential to be involved with and benefit from this project, each time Dining is visited. A partnership with Residence Life and Facilities is necessary, in order to assist with the continuous return of the containers.

Have you applied for	Yes	No
Odyssey Credit		x
Odyssey Funding		x
Internship/Course Credit		x
Other Funding (list sources)		x

3. Outcomes

Describe how this project will improve sustainability at Hendrix and how you will educate students about the project. Directly discuss the relationship and benefit the project has to as many different facets of sustainability and the environment as possible. Could this project be expanded in the future? If so, how? How many students will benefit from this project?

The rapidly increasing need for containers for carryout meals has the potential to create a huge amount of trash on campus, not to mention the storage space required and continual cost incurred. In term of sustainability, Styrofoam contains many harmful chemicals and does not biodegrade. Providing an option that greatly reduces the amount of trash, but doesn't use any more water, and is friendly to the environment is a necessity. Financial responsibility is also essential, and reusable containers have been shown to reduce overall takeout costs. Students will have the opportunity to be active participants in improving campus sustainability, while simply meeting their basic needs. The use of the containers will be discussed in videos and other training materials used by Dining Services at the beginning on the Spring 2021 semester initially, with additional marketing placed around campus, in residence halls, and on social media. Future expansion for the project could include additional sizes of containers so that fewer disposables are necessary (some applications would still require).

4. Project Benchmarking and Innovation

Why should this project be done at Hendrix? How have other schools or organizations addressed this issue? Please specify how your project includes or adjusts previous work to make it successful at Hendrix.

In this post-COVID era, the general change in college dining policy across the country from “no carryout allowed” to “carryout encouraged” creates an interesting dilemma. Reusable containers have been slowly coming on to campuses for several years now, but has never been a consideration at Hendrix due to the desire to have students form community while dining on campus. As students request more carryout options, and as the current pandemic deems it necessary to dine away from the traditional dining hall more often, it is essential that in the process we do not degrade the sustainability progress made on campus from years past.

5. Assessment and Metrics

What are measures of success for this project? How will you measure the benefits of the project? How will you track and report the progress of the project to the CSFC? Please list key indicators you plan to use in your assessment.

Then, complete the included table below.

In order to measure the success of this project, we will track the number of containers used and returned, the subsequent number of Styrofoam containers saved in the process, and students' general attitudes about the process (ease of use and returning containers) via social media and personal contact.

Total Funding Requested (\$)	Initial \$2934, up to \$7339 total.
Students Affected (#)	1100
List expenses needed to maintain the project (e.g. labor costs):	No additional labor required, though assistance from Res Life and Facilities is requested to help insure container return.
Estimate the number of years before the project will have to be replaced (lifespan):	Containers are rated for 1000 washes, meaning each could potentially last 3-4 years before needing to be replaced.
List and give best estimates on the expenditures or savings of environmental resources from completing the project (e.g. electricity, water, gasoline, waste):	840 containers purchased @ 1000 washes each means they replace 840,000 styrofoam containers and 16,000 trash bags no longer needed for disposal. Total savings \$138,720.

6. Budget

Provide a detailed, itemized budget for the entirety of the project listing all costs you are requesting the CSFC to cover for the lifespan of the project and where these items will be purchased. Include initial costs and operation and maintenance costs.

The initial cost for the project is simply the cost to purchase the containers. We do not anticipate additional maintenance or operations costs. Washing/sanitizing the containers will occur using the same time/method as washing dishware. The amount requested covers the initial amount purchased, plus opportunity to purchase additional containers or more sizes as demand requires. It would be beneficial to purchase an additional 660 containers to bring the total to 1500 available. Additional available sizes for potential future use are also included below. All items through www.webstaurant.com.

Item	Cost	Quantity	Total
9x9 clamshell	3.50	840	\$2946 (purchased)
9x9 clamshell	3.50	660	\$2310 (bring total to 1500)
9x6.5 clamshell	3.50	504	\$1764
12 oz bowl/lid	2.37	504	\$1194
5x5 clamshell	1.39	648	\$901

7. Timeline and Milestones

Create a timeline including the major events and milestones occurring during the project. Include events others working on the project are responsible for. A [Gantt chart](#) or a calendar is acceptable.

This project was in its conception stage earlier this summer, with the desire being to have containers available when the fall semester began. When the initial order was being researched, product was on backorder until October. The decision was made to go ahead and place the order to avoid an even longer backlog, but ended up arriving ahead of schedule. Currently 840 containers are on hand. Additional containers do not currently show as backordered, so future purchases should happen on time.

8. Project Lifespan

What is the expected lifespan of the project? Who will be overseeing the project during that time? How will you ensure that the project is maintained?

Each reusable container is rated to last approximately 1000 washes, which we estimate to be 3 years. At this point, we would need to begin a rotation of replacement. This project will be overseen by Dining Services, specifically Dawn Hearne, Director. To ensure compliance and maintenance a periodic count of containers will be taken, as well as routine inspection of the containers for wear and tear.

9. Attachments

List the file names of any supporting or pertinent information attached to this application.