

DLG Compost & “Trayless” Update

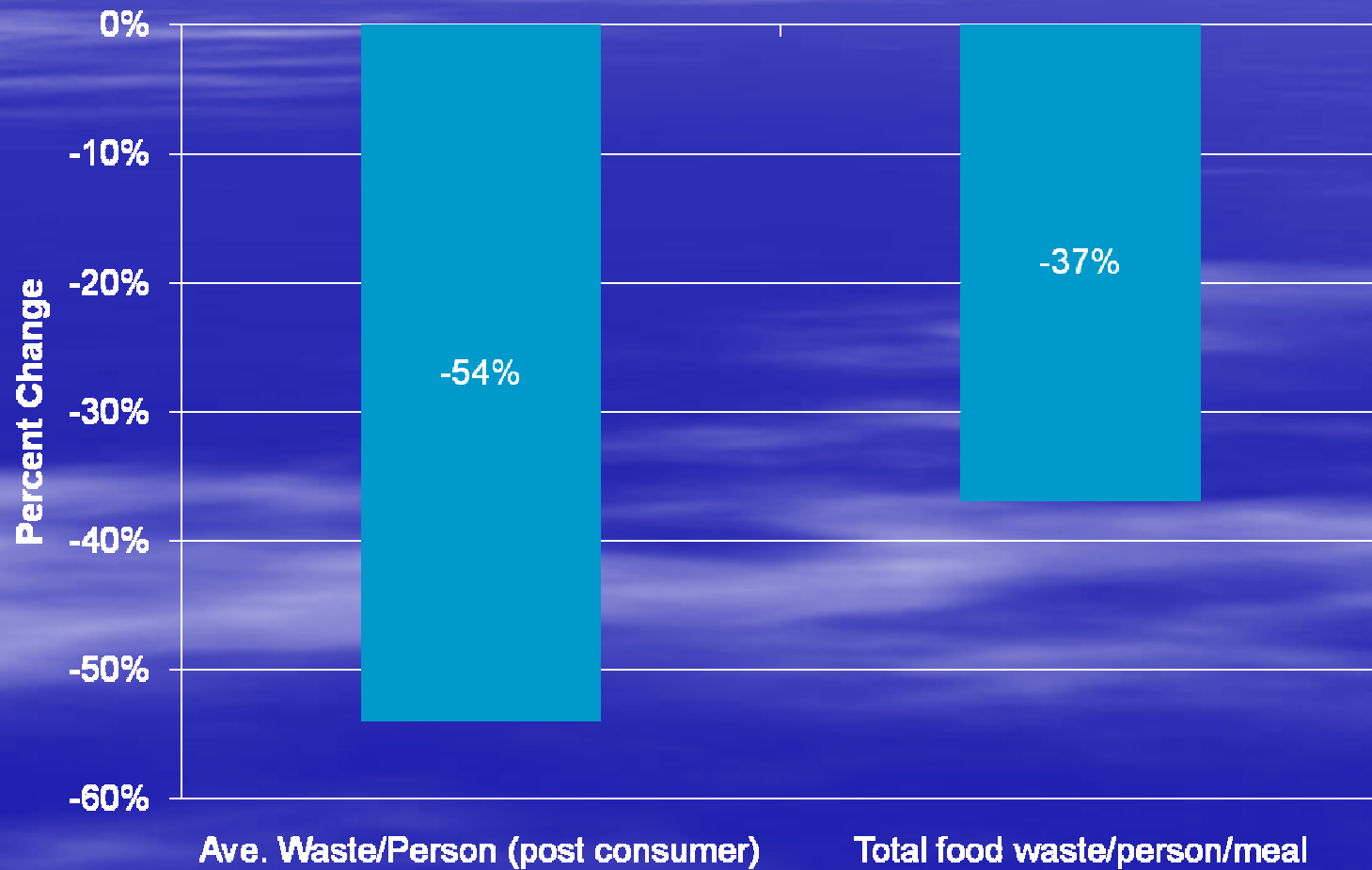
Housing & Residential Services
University of California, Santa Barbara
January 29, 2010

Trayless 2009

- Started at all dining commons Sept. '09
- Positive results:
 1. Large decrease in food waste (pre/post consumer)
 2. Less dishes/trays to wash – water/energy savings
 3. Less overflow of trays/ less chaotic at dish return area
 4. Cooking food to order saves more food from being wasted
 5. Shorter food lines – smoother process
 6. Money saved in food costs can spend on other sustainable programs (organic products/sustainably harvested fish, etc)

By the Numbers

Trayless in Dining Commons
% Change Spring '09 vs Fall '09



Saves Money & Water

Money saved by going trayless used to enhance other sustainable food purchases:

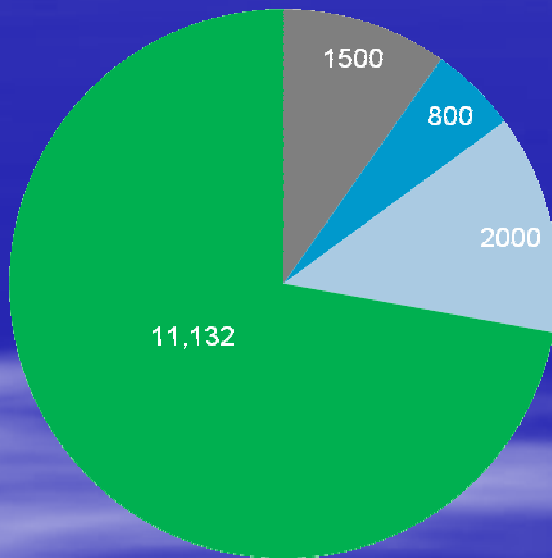
- Sustainably harvested fish (and local)
- More organic and local produce
- Cage Free Eggs & Fair Trade Coffee
- More food choices

Water

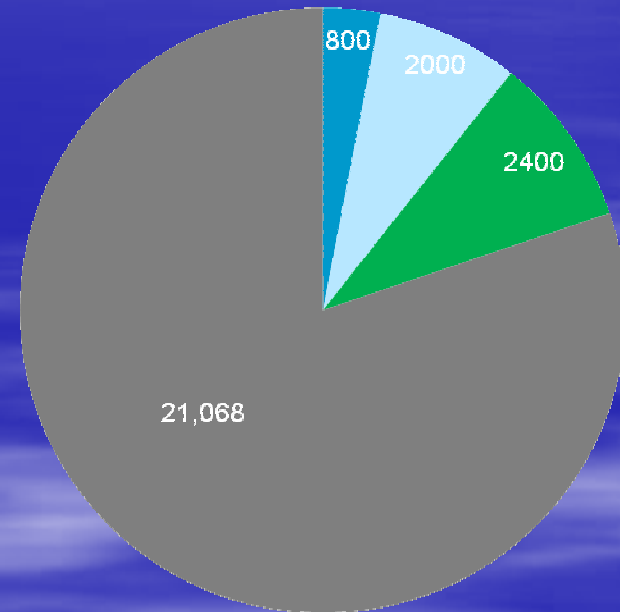
- DLG saved over 23,000 gallons of water in a month
- For all 4 dining commons this equates to
- Approximately 1 Million Gal/Yr

DLG Waste Material (lbs/week)

Fall 2009



Fall 2008



■ Trash

■ Comingled
Recycling

■ Cardboard

■ Ave. Compost
Waste

DLG Waste Diversion 2008 vs. 2009

