West Chester University

Digital Commons @ West Chester University

WCU Campus Sustainability Initiatives

Sustainability Research & Creative Activities @

3-21-2022

2022 Strategic Vision for Institutional Zero Waste - West Chester University

Alex Freid Atlas Zero Waste

Melisa Posner West Chester University of Pennsylvania

Alden Ritchey West Chester University of Pennsylvania

Follow this and additional works at: https://digitalcommons.wcupa.edu/srca_csi



Part of the Sustainability Commons

Recommended Citation

Freid, A., Posner, M., & Ritchey, A. (2022). 2022 Strategic Vision for Institutional Zero Waste - West Chester University., 1-17. Retrieved from https://digitalcommons.wcupa.edu/srca_csi/9

This Report is brought to you for free and open access by the Sustainability Research & Creative Activities @ WCU at Digital Commons @ West Chester University. It has been accepted for inclusion in WCU Campus Sustainability Initiatives by an authorized administrator of Digital Commons @ West Chester University. For more information, please contact wcressler@wcupa.edu.





3/21/2022

2022 Strategic Vision for Institutional Zero Waste West Chester University

<u>Introduction:</u> In Spring, 2022, the <u>Office of Sustainability</u> at West Chester University hired two Zero Waste Fellows (Melisa Posner 23' and Alden Ritchey 25') to work with the <u>Post-Landfill Action Network</u>. As Fellows, Melisa and Alden utilized PLAN's <u>Atlas Stage 1</u> process to perform a comprehensive assessment of West Chester University's campus-wide policies, infrastructure, and logistical capacity to establish a materials management system that achieves zero waste. The final Atlas Stage 1 Report and Score Sheet for West Chester University can be found here. The final campus scores are represented below.

During the Spring of 2022, West Chester University began the Atlas Stage 2 Strategic Visioning process. Strategic visioning sessions with more than 20 key campus stakeholders were co-facilitated by PLAN staff and Zero Waste Fellows. The goal of these sessions was to map out a multi-year vision to establish the infrastructure, policies, and standardization systems necessary to achieve a zero waste campus, and reach a Zero Waste Atlas Score above 90%. This Strategic Vision for Institutional Zero Waste at West Chester University is a summary of the opportunities discussed at these sessions and articulates the strategy for meeting the recommendations outlined in the strategic plan.

Methodology: This vision serves as the guideline for how the campus plans to manage materials through the following two Materials Management Scopes. These scopes help West Chester University develop methods for handling materials at a system-wide level.

METHODOLOGY - MATERIAL MANAGEMENT SCOPES

SCOPE 1 HARD GOODS Surplus Property and Hard-to-Recycle Materials Materials the campus has direct control over	SCOPE 2 SOFT GOODS Food and Single-Use Materials Materials the campus purchases, but has limited control over which bin the material is placed in
Electronics	Food Waste
Furniture	Food Packaging
Office Supplies	Disposal To-Go Ware
Lab/Art Equipment	Disposable Dishware
Vehicles/ Tires/ Oil	Compostable Dishware
Chemicals/ EH&S	Compostable To-Go Ware
Facilities/ C&D	Reusable Dishware
	Reusable To-Go Ware

Purpose: This vision

serves as a summary of the interdepartmental collaborative process of responding to the question "What does the college need to achieve zero waste in terms of infrastructure, policies, staffing, and resources?" Many of the initiatives identified are only possible with campus-wide administrative buy-in and support, so the creation of this resource is the first step in working towards the development, approval and implementation of a Zero Waste Action Plan.

West Chester University

Spring 2021



Total Score: 43.1%

SYSTEM SCORES

PROGRAM SCORES

SCOPE

Total Score:

41.3%



46.1%







Additional +7.25 Credit



56.5% Surplus Property



26.5% Hard-To-Recycle Materials



38.6% Construction & Renovation



42.9% E-Waste



32.1% Hazardous & Universal Waste

Total Score:

44.5%



32.7%





53.1%

Additional +32.25



52.3% Purchasina & Policies



25.3% Reusable Dishware



Food Waste Reduction 35.2% & Food Recovery



39.5% Compost & Recycling System



Table of Contents:

Scope 1 - Surplus Property and Hard-to-Recycle Materials Management System	3
I. Physical Infrastructure - Central Surplus and Aggregation Facility:	3
II. Staffing - Surplus and HRM Management:	5
III. Physical Infrastructure - Free Store:	5
IV. Physical Infrastructure - Standardized Bins and Signage:	6
V. Digital Infrastructure and Procurement Fees:	7
VI. Policies:	7
Scope 2 - Compost, Dishware, and Bin Standardization	10
I. Physical Infrastructure - Expand Reusable Dishware and Reusable To-Go Container	
System:	10
II. Physical Infrastructure - Food Recovery and Food Waste Reduction:	11
III. Physical Infrastructure - Compost Collection:	12
IV. Physical Infrastructure - Standardized Bins and Signage:	12
VI. Events Infrastructure and Policies:	13
VII. Student & Staff Engagement	14
Contributors	15
Special Acknowledgements	15
List of Stakeholders That Contributed to Visioning Conversations	15

Scope 1 - Surplus Property and Hard-to-Recycle Materials <u>Management System</u>

Goal: Significantly improve and expand the capacity of West Chester University's surplus property and Hard-to-Recycle Materials (HRM) management systems. As part of this system expansion:

- Explore opportunities to integrate **materials management decision-making** through the establishment of **campus-wide procurement policies and procedures** for electronics and hard goods. Communicate sustainable procurement policies to guide departments with purchasing.
- Identify a newer and larger centralized physical facility for the campus-wide management of surplus property, HRM materials, and common household products.
- Identify a **permanent location for the campus free store** for the free exchange of useful items like clothes, linens, shoes & accessories, dorm/household items, art/school/kitchen supplies, etc.

I. Physical Infrastructure - Central Surplus and Aggregation Facility:

The Surplus Program at WCU is limited in its capacity to effectively capture and

Full completion of goals in **Section I and II** would result in:

168.5 additional points

16.5% increase in Scope 1 Score

7.0% increase in Total Atlas Zero Waste Score

reuse all surplus materials on campus. Surplus materials are stored away from campus in the Facilities Stores warehouse on South Matlack Street. This space is not large enough to capture all reusable items that could be surplussed on campus - from office supplies to construction and renovation materials. Not all staff on campus are aware that items like furniture are available at that facility for reuse, and those that do need to make an appointment to see items. There is no digital inventory.

During stakeholder engagement sessions, there was a clear focus on the need to identify a larger warehouse that the University could use for surplus items, coupled with an Asset Management System (AMS) to catalog those items and make them accessible. The warehouse and the AMS would both require increased staffing. This new larger physical location will serve as the central aggregation point for the management, handling, and redistribution of all surplus property and the aggregation and proper disposal of HRM materials. This warehouse requires a lot of space, staff, and planning. It is also a necessity on the auxiliary side, to have a website where all of the inventory can be accessed by other staff and PASSHE schools.

- A. Multiple campus departments and students would benefit financially from increasing the accessibility and use of this facility. During the stakeholder engagement process, it was identified numerous times that the current facility is not large enough to handle the volume of materials that the campus needs to process and the current facility is not widely accessible to students and staff on campus. A few examples include: reuse of demolition materials for small-scale renovation projects on campus, handling large quantities of items during a renovation or move out, and sharing of office supplies and smaller household items, etc.
- B. This physical facility would be modeled off of successful surplus property facilities at dozens of campuses across the U.S., such as <u>Colorado State University's Surplus</u>

 <u>Program</u>, and would be an expansion of West Chester University's already successful surplus property and technology recycling programs.
- C. The facility would serve as a drop-off/pick-up location for all items listed in the Scope 1 section of the Methodology chart on Page 1.
- D. Materials that move through the facility would be assessed for their highest value: first for institutional reuse on campus, then for possible donation options for reuse off campus or in some cases surplus sales or auction of high-value materials, and finally for de-construction into hard-to-recycle material recovery.
- E. Within the facility, there would be various opportunities to creatively extend the life of materials. These opportunities could incorporate a wide range of campus departments, from student employment opportunities to academic explorations and pursuits. These opportunities include furniture, electronics repairs, or business proposals to use discarded materials in new product development, performing arts sets, and mixed media art projects.
- F. This facility would have space to aggregate HRM materials (like metals, wood, porcelains, textiles, mattresses, electronics, etc.), making them more economical to properly dispose of. Explore collaboration with Moving Services and overlap of HRM material collection in other areas of campus.

G. For any new construction on North or South Campus, continue to follow <u>Design and Construction Guidelines</u>.

II. Staffing - Surplus and HRM Management:

During the stakeholder engagement process there was an identified need for the hiring of a team (2-5) of full-time staff members to run the surplus warehouse. Additionally, the staff members should regularly update and manage the surplus property website.

- A. Surplus Manager would manage inventory and material flow throughout the warehouse, handle shipments and coordinate campus pickups, and manage other staff within the facility.
- B. Surplus staff would assist in moving furniture and equipment to places on campus and maintain communication with other PASSHE colleges' surplus property programs.
- C. If a connection with the Moving Services Department is established, increasing the staff in that department is advised.
- D. Surplus should into expanding job descriptions to hosting repair and education workshops (possibly in collaboration with the Office of Sustainability and University Student Housing)

III. Physical Infrastructure - Free Store:

Explore opportunities to identify a permanent location for the WCU Free Store, a place for students to exchange usable items and/or having a thrift store that can sell and donate items. This would be separate from the Resource Pantry,

Full completion of goals in **Section III** would result in:

28.5 additional points

2.8% increase in Scope 1 Score

1.2% increase in Total Atlas Zero Waste Score

and it would be a place students could easily donate their used clothing, comforters, blankets, kitchenware, decorations, school supplies, electronics, household goods and appliances, sports equipment, etc. Items that are not owned by the state such as sports equipment can also be found at the WCU Free Store. The WCU Free Store should act as a place for students to easily access basic supplies for the dorms, reducing the amount of waste involved with shipping items.

This free store should have clearly labeled collection bins outside. The space should make regular use of social media to encourage students to donate and reuse..

- A. The Free Store would be an independent facility managed by either the Sustainability Office or Facilities, in a central location on or near campus, and would explore the opportunity to handle material management in collaboration and partnership with the Resource Pantry and the University Surplus property program.
- B. Determining a location for the Campus Free Store would involve looking into spaces associated with University Student Housing and Residential Life. Details of funding, location, staffing, operational details, etc. will need to be discussed with the Sustainability Council's Zero Waste Committee alongside other relevant stakeholders.
- C. The Free Store would explore the opportunity to work in collaboration with GreenDrop or local thrift stores as locations to process donations that can't be handled through the Free Store.

- D. In case a free store cannot be established on campus, a physical storefront off campus would include opportunities for attainable and accessible items for use within the West Chester Borough community. In the case an on-campus location is viable, opportunities around reducing student purchasing of goods should be prioritized (enforced by use of a Ram Card)
- E. The Free Store will serve as a central drop-off location for students on campus.
- F. With oversight from the Department of Sustainability or the Facilities Department, Sustainability interns and/or federal work-study students can also work at the Free Store.
- G. WCU will explore re-establishing the <u>Pack It Up</u>, <u>Pass It On program</u>, which was started in the 2018-2019 school year and was canceled the following year due to COVID. The program collected materials from students during residence hall move-out and held a sale of the items at low cost to students moving into dorms the following fall semester. The goal is to eventually expand this program into a sustainable financial model where items are collected at all dorms around campus and as much waste is diverted from the landfill as possible, and to encourage reuse on campus.
- H. Special attention should be taken around Move-In and Out days for the Free Store, but having the Free Store open year round is ideal.

IV. Physical Infrastructure - Standardized Bins and Signage:

Establish a campus-wide standardization system for collection bins and signage. Multiple examples of this can be found in PLAN's Program Case Library within the Member Hub. Here is an example of bins and signage

Full completion of goals in **Section IV** would result in: **279** additional points

27.3% increase in Scope 1 Score

11.6% increase in Total Atlas Zero Waste Score

- A. Standardization of collection bins and signage is a key component of a successful program in that it allows all campus staff, students, and visitors to clearly understand the expectations that **West Chester campus** has around properly handling and disposing of all material types. It also creates the opportunity for custodial teams and staff who manage collection systems to provide input on designs and processes that would make their jobs easier and more efficient.
- B. Standardization would include color and shape coding for bins, and universal signage for all collection and drop-off locations for items that are being donated to the campus surplus property program or disposed of via the HRM management system.
- C. Standardization would also include clear outreach and communication strategies to train all staff, faculty, and students on how to use these new systems and what opportunities exist to extend the life of products like repair and maintenance programs, etc.
- D. Establish a few "<u>sharing shelves</u>" as donation collection systems in residence halls. These are locations where students would be able to regularly drop off or pick up small items, like office supplies, electronics, and household wares. Shelves can be

purged or cleaned out monthly, quarterly, or semesterly as needed by Sustainability interns or work-study students, and items can be brought to the Free Store (Section III) as a central management point for these materials.

V. Digital Infrastructure and Procurement Fees:

West Chester University will look to establish a digital system for centralized purchasing and the management of assets at all stages of their lifecycle and will ensure that current systems are aligned. Many of the issues

Full completion of goals in **Section V & VI** would result in:

131.5 additional points

12.9% increase in Scope 1 Score

5.5% increase in Total Atlas Zero Waste Score

surrounding surplus and centralized procurement relate back to a lack of accessible physical and digital infrastructure on the West Chester Campus. To combat this, stakeholders emphasized that having a digital asset management software (similar to Rheaply) would increase use of interdepartmental resources, establish centralized practices for service requests like surplus pick-up or repair, and decrease the purchase of external resources.

- A. This system would establish inter-departmental communication and sharing systems across all staff and departments on campus that could be extended for use in a PA statewide sharing system. Staff would be trained on how to request surplus items get picked up, how to request repair services, and how to access items available for reuse.
- B. This system will help surplus staff to plan and timeline surplus services in more efficient ways and will help minimize times when the program is overwhelmed (for example during large scale construction projects).
- C. Specialized equipment will be cataloged, and staff can request interdepartmental loans of unique items.
- D. This system would allow the campus to purchase common items in bulk and distribute them to various departments, therefore cutting down on excess or unnecessary purchases. Explore the need for stockroom expansion.
- E. This system would also allow the campus to keep reusable items in use longer by ensuring that used items are distributed before new items are purchased. This would be in addition to the physical surplus system, as a method of digitizing the process of material flow and managing inventory.

VI. Policies:

Explore establishing procurement policies for campus-wide material handling.

- A. The University/College should consider establishing policies that:
 - a. State the campus' expectations for keeping items in use rather than purchasing new items where reasonable.
 - b. State procurement preferences and incentives for purchasing new products that come with take-back, warranty, or repair programs for items such as furniture, appliances, technical equipment, etc.

- c. Require all staff and faculty on-campus to send items to the surplus program when they are at the end of their use-value for that department:
- d. Establish requirements for how items are sent or listed digitally, length of time items should be listed for, how to price items that are for sale, etc.
- e. Require staff to check the surplus property system before purchasing new items
- f. Outline the inter-departmental movement of materials and how materials are managed within the surplus facility.
- B. West Chester University should also strengthen sustainable procurement policies with language prioritizing:
 - a. EPEAT Products certified Bronze, Silver, or Gold
 - b. Leased equipment
 - c. Keeping current electronics in use over purchasing new
 - d. Partnering with an electronic waste recycler certified under the <u>e-Stewards</u> and/or the <u>Responsible Recucling (R2)</u> standard
- C. While the campus practices many methods of sustainable materials management for construction and demolition projects, we recommend that the campus institutionalize these practices by establishing written policies that:
 - a. Prioritize rehabilitating existing buildings over building new.
 - b. Prioritize deconstruction over demolition in order to better salvage and reuse materials.
 - c. Require contractors to use the campus surplus property (for sending salvaged materials and for furnishing new buildings) and electronic waste recycling programs where practical.
 - d. Require all construction project managers to evaluate materials with the surplus property program during the early stages of planning for a new construction project. This would allow the surplus system enough time to plan logistics for large volumes of materials.
 - e. Incentivize the use of existing on-campus materials and/or Surplus materials for construction projects.
 - f. Require all in-house construction and renovation projects to recycle or repurpose construction and demolition materials and building fixtures within reason.
 - g. Require contractors and in-house teams to send non-reusable materials from construction and renovation projects for specialized recycling, using the campus' existing collection systems and contracts for hard-to-recycle materials where applicable.

VII. Student Engagement:

Explore opportunities for student participation in this program:

- A. Interns & Fellows: Opportunities for student interns and fellows to have a role in the development and maintenance of these projects.
 - a. Possible projects include: building the digital management system (either researching existing asset management software products or building

- spreadsheet models that could be managed internally), researching outlets for material reuse and recovery, studying the materials that frequently flow through the facility to research new innovative solutions, managing work-order requests, etc.
- b. This could be through the Office of Sustainability or funded through the campus's work-study program.
- c. Explore opportunities for student-led DIY workshops: upcycling, creative reuse, make your own products, etc.
- d. Expand opportunities for student engagement via social media including establishing WCU's sustainability social media presence on new platforms like Instagram.
- e. Explore opportunities to implement a zero waste orientation for all first-year and transfer students to learn about campus sustainable materials management, understand where materials go, tour facilities, learn how to get involved, etc.
- B. Classes: Opportunities for research classes participate in zero waste initiatives. For example, in the geography department, or in any sustainability class.
 - a. Academic classes could explore a wide variety of integrative uses of a facility like this:
 - i. Projects could include material reuse via art projects and upcycling through the Arts department, developing business plan proposals for material recovery via business classes, sociological or anthropological analysis of discarded materials, philosophical analysis of disposability, architectural analysis of commonly discarded items during construction and renovation, technological analysis of electronics and repair opportunities, sustainability life-cycle analysis of common products, etc.
 - ii. This could be for academic credit through professors already engaged in these conversations, or as extra credit opportunities.
 - iii. Identify faculty who can come together to support academic research and engagement.

Scope 2 - Compost, Dishware, and Bin Standardization

Goal: Establish Campus-Wide Bin Standards, Universal Reusable To-Go Ware Programs, and Procurement Policies that streamline material flow, reduce confusion, and eliminate as much disposable waste as possible. As part of this:

- Explore options to limit disposable dining ware usage by implementing a reusable to-go container program that is universally accepted at all facilities, including third-party vendors, athletics, and events.
- Establish and communicate sustainable procurement policies that apply to all departments and vendors on campus, and standardize disposable dining ware procurement to prevent confusion and contamination.
- Expand the food recovery program to all dining facilities and on-campus events.
- Establish campus-wide event guidelines for soft goods material management and goals and guidelines for zero waste events.
- Expand public-facing compost collection bins to all areas of campus.
- Identify a compost facility that West Chester University can work with to receive compostable disposable products and all compost collected from public-facing bins that won't be processed at the food dehydrators at the new Dining Hall.
- Establish a series of bin standardization guidelines and implement campus-wide bin standards at all facilities across campus.

I. Physical Infrastructure - Expand Reusable Dishware and Reusable To-Go Container System:

Expand the capacity of campus dining operations to provide the to-go container program currently in the Lawrence Dining Hall, to a universally accepted reusable

Full completion of goals in **Section I** would result in:

154 additional points

11.1% increase in Scope 1 Score

6.4% increase in Total Atlas Zero Waste Score

to-go container program available at all food-service facilities on campus (Example from the <u>University of Vermont</u>) including but not limited to Ram's head Food Court in Sykes Student Union, Chickies and Petes, Einstein's Bagels, Starbucks, Twisted Taco, Saxbys and the PODS around campus. Reusable to-go containers would allow West Chester University to eliminate disposable dishware by providing a reuse option for both sit-down and take-out food service at these locations.

- A. This program would wash all containers at a central location (Dining halls), and distribute them to all food-service facilities for daily use. Used containers would then be dropped off at collection bins distributed around campus, and brought to the dishwashing station for sanitization and re-distribution.
- B. Commit to explore cost-effective alternatives to single-use plastic silverware.
- C. Obtain funding to develop and implement the program at campus-wide scale, including the labor and infrastructure for collection and washing of returned containers.

- D. Dining Services should explore reusable container integration with the campus mobile to-go ordering app GrubHub Mobile.
- E. Explore establishing new policies to apply to future vendor contracts that require corporate chains to follow, such as Ram's Head Food Court and Chickies and Petes, West Chester University's reusable to-go ware program. Encourage current corporate chains to change from disposable dining ware to reusable.
- F. Explore opportunities to partner with food trucks and vendors to accept to-go ware and the use of compostables. Especially when bringing food trucks to campus for events.
- G. PODs should explore packaging prepared foods in reusable containers.
- H. Students could pay a small deposit for a set number of containers that they are allotted each year with their meal plan.
- I. Containers uniform in weight and appearance would allow the purchase of bulk food, which reduces food waste.
- J. As part of the shift to reusable containers, also explore small containers for sauces, condiments and dressings. In dining halls and food-service facilities, switch away from single-use packets to pump containers and bulk-condiment stations.

II. Physical Infrastructure - Food Recovery and Food Waste Reduction:

Establish a Food Recovery
Program to be able to serve all
campus dining facilities and large
events. Explore opportunities to
institutionalize the program and
establish paid student positions
who are doing the work to ensure

Full completion of goals in **Section II** would result in:

85.5 additional points

6.1% increase in Scope 1 Score

3.5% increase in Total Atlas Zero Waste Score

the durability and success of this program.

- A. Further develop policies to limit food waste, similar to practices already in place at the Lawrence Dining Hall, to audit food production rates alongside disposal rates. Explore establishing a program to track and reduce food waste production like LeanPath.
- B. While the program can function with volunteer support, key staff roles should be compensated for coordination roles (establishing packaging, and storage standards distribution to community locations, general coordination of shifts and roles).
- C. Explore opportunities to partner with and support The Resource Pantry.
- D. Explore opportunities to distribute pre-packaged leftovers from food service locations to sell them at the PODS on campus.
- E. Explore opportunities to make leftover food available to people on campus who are food insecure, by establishing a food security cooler where packaged leftovers are made available to anyone on campus for free, like at the <u>University of Southern Maine</u>.
- F. Search for organizations in the community to establish partnerships with to accept donated food when it cannot be used on-campus following the model that the <u>Food Recovery Network</u> has established with dozens of campuses in the US.

III. Physical Infrastructure - Compost Collection:

Establish campus-wide compost collection to all facilities on campus including residence halls, academic buildings, athletic facilities, and pop-up collection for major events. West Chester University has finalized plans to establish two dehydrators at The

Full completion of goals in Section III would result in:

141.5 additional points

10.2% increase in Scope 1 Score

5.9% increase in Total Atlas Zero Waste Score

Commons when they are built in 2022. These have the capacity to handle the food waste from the dining halls - which will be sent to farms off-campus for composting, but will not be able to accept certified compostable products or materials collected from compost bins across campus.

West Chester will need to identify a compost facility that can accept post-consumer (front-of-house collected) food waste and certified compostable products. During stakeholder meetings, stakeholders named a number of options - from looking into 3rd party facilities or partnering with the Borough of West Chester to haul materials, to building a licensed composting facility (or expanding the yard waste mulching efforts at Gordon Natural Area) on campus.

- A. Switch all disposable products (that haven't already been switched to reusable) to certified compostable products for proper disposal.
- B. Encourage corporate chains to switch all disposable products that cannot be switched to reusable or compostable products. This would likely be accomplished through the contracting process with Aramark.
- C. Add personnel to collect compost during and after athletic events.
- D. Provide campus-wide training for custodial and facilities staff.
- E. Work with individual buildings and departments, not just commercial partners (Unions), to ensure post-consumer compost is collected.

Dalhousie U Waste Bin Standards August 2016 - Final.pdf

IV. Physical Infrastructure - Standardized Bins and Signage:

Establish a campus-wide standardization system for collection bins and signage.

A. Standardization of collection bins and signage is a key component of a successful program in that it allows all

Full completion of goals in Section IV would result in:

101.8 additional points

7.3% increase in Scope 1 Score

4.2% increase in Total Atlas Zero Waste Score

- campus staff, students, and visitors to clearly understand the expectations that West Chester University has around how to properly handle and dispose of all different types of materials. It also creates the opportunity for custodial teams and staff who manage collection systems to provide input on designs and processes that would make their jobs easier and more efficient. Standardized signage may also include multiple languages.
- B. These standards would include the already successful mini-bin system for offices on campus, and would cover bin color and shape for commonly collected streams like

- compost, recycle, and landfill, as well as for unique collection programs like liquid collection, non-perishable food collection, reusable dishware/to-go ware, etc. An example bins standardization guide from Dalhousie University can be found here.
- C. Bin standards would be outlined in procurement policies so that bins across all departments on campus are identical in color and signage.
- D. Establish a signage template with options to customize signs for individual buildings.
- E. Also included in this process would be guidance on bin standardization for back-of-house systems management and the length of time collected materials should be handled in order to mitigate smells and pests.
- F. After procurement policies are established and as materials across campus are streamlined to reduce confusion and the risk of contamination, establish a plan to roll out new bins and signage across campus. Include in the plan details on bins in classrooms, offices, event spaces, and all other campus locations. An example roll-out process from University of Michigan can be found <a href="https://example.com/here/beta/her

V. Procurement Policy - Environmentally Preferable Purchasing:

While there is an Environmentally
Preferable Purchasing policy on
campus, it does not adequately cover
plastic reduction nor does it apply to
food-service vendors. This policy can
be expanded or used as a model to
establish policies that apply to all

Full completion of goals in Section V would result in:

276.5 additional points

19.9% increase in Scope 1 Score

11.5% increase in Total Atlas Zero Waste Score

food-service facilities, campus departments, and vendors that state preferences for:

- A. Packaging and product standards made from compostable materials or post-consumer recycled content.
- B. Reduce amount of cheaply constructed swag and opt for better end-user recycling and compostable products.
- C. A restriction on plastic bags and polystyrene materials that would follow the West Goshen Township and the Borough of West Chester's bans on these materials.
- D. Explore opportunities to distribute low-waste or zero waste communal cleaning supplies.
- E. Bulk purchasing and the elimination of individually wrapped single-serve items (napkins, oyster crackers, individually wrapped fresh baked goods, mints, toothpicks, etc.).
- F. Working with producers and partners to reduce waste from packaging.
- G. **Plastic Reduction Pledge:** Sign PLAN's <u>Break Free From Plastics</u> Campus Pledge A Presidential commitment to many of the long-term goals outlined in this document.

VI. Events Infrastructure and Policies:

Establish event policies and infrastructure logistics for <u>zero waste</u> <u>events</u>.

A. Establish a process for how campus events of all sizes and

Full completion of goals in **Section VI** would result in:

45.5 additional points

3.3% increase in Scope 1 Score

1.9% increase in Total Atlas Zero Waste Score

- budgets can access reusable dishware or compostable to-go ware.
- B. Establish zero waste suggestions and guidelines for bringing vendors and caterers to campus, as well as local restaurants to support with a focus on BIPOC-owned locations and supporting local food regardless of packaging.
 - a. Explore reusable or compostable alternatives to single-use plastic silverware and dining ware.
 - b. Ensure that the same zero waste requirements that apply to on-campus vendors also apply to outside vendors so that they do not receive a cost advantage, especially with catering.
 - c. Limit the distribution of disposable swag by visiting vendors.
- C. Explore reusable alternatives to single-use silverware and dining ware.
- D. Establish process for how event hosts can request additional infrastructure like extra compost bins or dishware collection, and what large outdoor standardized bin stations will look like for large events.
- E. Develop zero waste event policies, guidelines and resources that clearly explain how all members of campus (student organizations, campus departments, visitors) can host a zero waste event.

VII. Student & Staff Engagement

Create mandatory courses and trainings to educate and orient all students and staff to the campus's materials management infrastructure and practices.

This section is in addition to the areas of this vision where student positions are named and strategies for engaging students and staff are outlined.

- A. Create a mandatory course for incoming students that emphasizes waste reduction over diversion for both Scopes 1 & 2, and communicates the campus' expectations for participation in correct waste sorting.
- B. Explore implementing a mandatory training for new employees to provide education on waste management and reduction efforts on campus. This would create cohesion and increase interdepartmental communication. Ensure these sessions are available in multiple languages for accessibility purposes and that they are consistent with all student, staff, and faculty training.

This vision was compiled by **Melisa Posner 23' and Alden Ritchey '25**, Zero Waste Interns - with support from **Brad Flamm and Amy Maxcy**.

The release of this Strategic Vision represents the culmination of the Stage 2 Fellowship Program with the Zero Waste Atlas project of the Post-Landfill Action Network (PLAN).

Contributors

Stage 2 Fellows and Co-Authors: *Melisa Posner 23' and Alden Ritchey '25, West Chester University*

Co-Author & Report Design: Alex Freid, Director of Atlas Zero Waste, PLAN

Special Acknowledgements

Brad Flamm he/him -Director of the Office of Sustainability Amy Maxcy- Admin Assistant for the Office of Sustainability

List of Stakeholders That Contributed to Visioning Conversations

Joshua Filer - Junior at WCU, President of Veg Out and Spring 2022 Dining Services Senator

for Student Government Association

Joan Welch -Department of Geo and planning

Jeff Baun- Director of business services

Kayla Walden -project assistant/ student housing

Michael Reno- Senior director of campus recreation

Gretchen Studiien-Webb

Robert McGuckin- Printing

Ashlie Delshad- SFSGS Committee Chair

Peter Galloway- Dean of Student Affairs

Clayton Kolb- Director of Sykes and activities

Julie Martin-Purchasing Staff

Mary Page - Dean of Libraries

Abby Miller- Aramark Marketing Manager

Marion McKinney-Residence Life and Housing Services

Stephen McStravick, Director Facilities Campus Services

Josh Braid - Grounds Dept

Kathy DiJoseph, Exe. Director Campus Planning, Facilities

Patricia Shields, Executive Director of Facilities Campus Services

Terry Beattie, Director of Athletics

Michael A. Di Giovine, Associate Prof. of Anthropology and Director of the Museum of

Anthropology and Archaeology

Andrew Huber- Interim Assistant Athletic Director for Facilities & Events

Nicole Svetz -Alumni, Environmental Health Services

	Points Earned	Points Possible	Points Remaining	% of Scope Score*	% of Total Score*
Scope 1: Surplus Property & HRM	414.5	1022	607.5	59.44%	25.16%
Surplus Property	165.5	293	127.5	43.52%	5.28%
Surplus Program Policies & Communication	70.5	101	30.5	2.98%	1.26%
Surplus Program & Managed Materials	39.5	100	60.5	5.92%	2.51%
Reuse & Repair of Departmental Surplus Items	23	31	8	0.78%	0.33%
Reuse & Sharing of Student Items	32.5	61	28.5	2.79%	1.18%
Hard to Recycle Materials (HRM)	78	294	216	73.47%	8.95%
HRM from Specialized Facilities	71	187	116	11.35%	4.80%
HRM Aggregation & Collection Point Accessibility	7	107	100	9.78%	4.14%
Construction & Renovation	22	57	35	61.40%	1.45%
Construction & Renovation Policies	22	57	35	3.42%	1.45%
Electronic Waste	109.5	255	145.5	57.06%	6.03%
Policy Requiring Staff to Send E-Waste to Surplus/Recycling	30	34	4	0.39%	0.17%
Procurement Policies for Purchase, Takeback & Recycling	12	27	15	1.47%	0.62%
Electronics Repair & Recycling	59	106	47	4.60%	1.95%
E-Waste Collection Infrastructure	8.5	88	79.5	7.78%	3.29%
Hazardous Materials	39.5	123	83.5	67.89%	3.46%
Hazardous Waste Collection & Management	39.5	123	83.5	8.17%	3.46%

Scope 2: Compost, Food, and Plastics	587.75	1392.5	804.75	57.79%	33.33%
Purchasing & Policies	327.5	626	298.5	21.44%	12.36%
Adherence to Campus Procurement Policies	117.5	215	97.5	7.00%	4.04%
Policies That Favor Bulk Products Over Single-Use	103	214	111	7.97%	4.60%
Institutionalizing Zero Waste Goals & Plans	21	54	33	2.37%	1.37%
Paper Reduction & Reuse Initiatives	86	143	57	4.09%	2.36%
Compost/Recycling & Bin System	147.75	374	226.25	16.25%	9.37%
Composting Program	8	47	39	2.80%	1.62%
Compostable Dining Ware & Disposables	6.5	109	102.5	7.36%	4.25%
Bin Standardization	98.75	167	68.25	4.90%	2.83%
Recycling	34.5	51	16.5	1.18%	0.68%
Reusable Dining and To-Go Ware	66	260.5	194.5	13.97%	8.06%
Accessibility Policy	10	11	1	0.07%	0.04%
Reusable Dining Ware at Sit-Down Eateries	30.5	98.5	68	4.88%	2.82%
Reusable To-Go Ware Program	11	97	86	6.18%	3.56%
Hydration Station Availability	14	24	10	0.72%	0.41%
BYO Program	0.5	13	12.5	0.90%	0.52%
Collection Locations for To-Go Ware	0	17	17	1.22%	0.70%
Food Waste Reduction & Food Recovery	46.5	132	85.5	6.14%	3.54%
Food Recovery Program	16.5	50	33.5	2.41%	1.39%
Food Waste Reduction Initiatives & Education	30	82	52	3.73%	2.15%

	KEY to Colorcoding						
		HIGH PRIORITY: ≥2.5% of total points remaining					
		MED PRIORITY: 1.0-2.5% of total points remaining					
I		LOW PRIORITY: ≤1.0% of total points remaining					

Additional Credit	39.5	177.5
Additional Credit - Surplus Sharing Initiatives	4	16
Additional Credit - Hard-to-Recycle Material	0.25	5
Additional Credit - Hard Goods Reuse	3	11
Additional Credit - Reusable Dishware, To-Go Ware, BYO	0.75	56
Additional Credit - Food Recovery & Waste Minimization	0	11
Additional Credit - Compost	0	5.5
Additional Credit - Education	31.5	47
Additional Credit - Soft Goods Policies	0	2
Additional Credit - Liquid Collection	0	24