UCLA Sustainability Action Research

Sustainability & Waste Management at UCLA's Anderson School of Management

2026 Final Report

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Abstract

UCLA's Anderson School of Management hosts a large number of events each year, many of which feature food and beverages. According to the Executive Director of Building Services, Alexa Danes, Anderson held 6,127 events last year, which ranged from conferences, academic seminars, alumni gatherings, and workshops. While Anderson is required to comply with UCLA and UC-wide sustainability policies, the sustainability outcomes vary depending on how catering is sourced. This project examines the sustainability implications of internal and external catering practices at Anderson Events, in collaboration with stakeholder Alexa Danes. Internal UCLA catering services operate within campus sustainability requirements, while external vendors are not strongly enforced to do so. As a result, these events represent a key gap between existing sustainability policies and how they are implemented at Anderson. In order to explore this gap, our team will conduct a series of informational interviews, distribute surveys to attendees and event planners, and conduct a variety of observation and waste audits during the events. Based on our findings, we have provided a deliverable in the form of a Green Events Guide, specifically suited for external businesses catering at Anderson. Therefore, our project lays the foundation for future sustainable compliance improvements across all events at the Anderson School of Management.

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Introduction

UCLA's Anderson School of Management hosts a high volume of events each year while operating differently from many other departments on campus. Rather than relying primarily on state funding, Anderson covers much of its operating costs through its own programs, donors, and events. Events are central to Anderson's operations, as the school is largely a self-supporting entity, meaning it does not receive regular funding from the state of California and must rely on independently generated revenue to cover its operating costs. As a result, event planning plays a significant role in daily operations, and decisions around catering, staffing, and waste management are closely tied to budgetary and logistical constraints. This research project will evaluate sustainability compliance internally and externally at events held at the Anderson School of Management.

A variety of past literature was reviewed, not only to gain a better understanding of sustainable events, but also to analyze the steps UCLA has taken as a whole to implement sustainability on campus. Previous Sustainability Action Research projects have shown that many sustainability challenges at UCLA events are not due to a lack of policy, but rather uneven implementation. Other external literature shared the same sentiment, noting that institutional barriers like fragmented authority, budget constraints, and a lack of standardized training are major obstacles to implementing zero-waste practices in event planning. Beyond event organizer experience, attendees are the primary source of waste at events and emphasize the need for waste policy compliance. However, UCLA has taken many initiatives to reduce the increasing amounts of solid waste, including goals of eliminating single-use plastic and implementing waste diversion trash bins across campus. While Anderson has introduced a few of these initiatives at

their events, there are significant challenges in enforcing these practices, particularly when it comes to external vendors and waste disposal.

Due to the hundreds of events held at Anderson each year, we narrowed our focus to catered events, specifically, as we believe these offer the biggest opportunities for improvement within the school's event ecosystem. Internal UCLA catering services operate within campus sustainability requirements, while external vendors are not required to do so. In practice, externally catered events, particularly those using "drop-off catering", often rely on self-contained food packaging, which is often in the form of single-use plastics, disposable utensils, and also leads to contaminated waste that cannot be recycled. Given these concerns, such events represent a key gap between existing sustainability policies and implementation at Anderson. There are a multitude of variables for us to consider while conducting our study, such as the packaging, materials, food sources, volume, and differences between the internal and external catering. The main purpose of our study is to research and recommend ways that Anderson can improve sustainability through their event catering practices, asking questions such as: "*How do waste generation and sustainability policy compliance differ between UCLA-affiliated and externally catered events?*" and "*What factors contribute to these differences*?"

Methods

I. Interviews

Prior to developing Anderson-specific recommendations, our team required a strong understanding of current waste management practices on campus – a step beyond the broad information collected in a preliminary literature review. Informational interviews served as a

critical method for achieving this, allowing us to gather insight from professionals across the UCLA waste management ecosystem.

Interview methodology used the following procedure: outreach via email, requesting permission to record interviews for notetaking purposes, and asking a series of questions with room for interviewees to comment on additional topics as participants saw fit. Questions, though dependent on interview areas of expertise, were centered around waste management operations on campus, knowledge about waste management at Anderson, communication amongst various departments, and operational challenges (see Appendix A). To avoid bias, questions were open-ended and avoided explicitly voicing potential sustainability gaps in catering.

We began this procedure on February 27th, 2026, with email outreach to potential participants. Interviews were held via Zoom on March 4th, March 5th, and April 8th of 2026. Our team spoke with: Thomas Beres (Director of ASUCLA Food Services), Raidis Maypa (ASUCLA Restaurants Special Events Division Manager), Lizett Martinez (UCLA Custodial & Grounds Director), Jade Goegebuer (UCLA Zero Waste Manager), Robert Schott (UCLA Principal Operations Supervisor), Paul Dorazio (ASUCLA Division Operations Manager), and Max Bracey (President of Net Impact at Anderson).

We selected informational interviews as a key methodology to shed light on current waste management practices at Anderson from leaders across various departments. These interviews provided an accessible opportunity to include voices from a diverse range of departments. Rather than placing additional responsibility on staff or vendors with limited decision-making power, interviews allowed us to consider structural or procedural changes that can make sustainable practices easier to follow across all catering contexts.

II. Surveys

Beyond interviews, our team employed survey methodology to focus on Anderson-specific needs. We tailored a Google Forms survey to people with experience in planning catered events at Anderson. The survey asked eight questions and provided respondents with an estimated response time of three minutes. Questions prompted consideration of frequently experienced waste management issues, sustainability policy awareness, and opinions on the potential usefulness of the Green Guide deliverable (see Appendix B for a full list of survey questions). On Wednesday, May 6th, this survey was distributed to over fifty event planners through an Anderson Slack communication channel with approval and assistance from stakeholder Alexa Danes. Response collection continued through the end of May.

As intended, survey methodology allowed us to explore the importance of planner behavior and options for our project deliverable. This method also helped determine if sustainability policies actually influence catering decisions. Hearing from planners, specifically, provided insight into the practical factors that guide planning. Similar to interview methodology, the survey questions were open-ended to avoid bias. In terms of EDI, surveys allowed for a greater range of voices within our data, extending beyond leadership, who are typically more involved with administration rather than on-the-ground management. Through digitally accessible survey methodology, we were able to brainstorm community-centered, practical, and useful solutions for event planners.

III. Observational Audits

To better understand how typical Anderson events operate and how waste compliance compares to what is outlined by policy, we conducted a series of observational audits. Our team

coordinated closely with our stakeholder to identify events that would provide a comprehensive representation of Anderson events' catering practices. To ensure professional transparency, all event planners were informed of our presence ahead of time.

We successfully executed our first audit during Week 10 of the winter quarter. Prior to the event, we photographed the catered food and waste bins to document food distribution, waste bin placement, and food packaging and distribution practices. This documentation allowed us to gauge whether the event's setup and catering adhered to waste policies, and provided insight as to whether or not these factors encouraged or hindered proper waste practices by event attendees.

This methodology aided us in identifying where policy fell short in real-world settings, and shed light on areas where guidelines were simply ignored. In recognizing discrepancies that were often overlooked, we were provided with the context necessary to better prepare our team for waste audits.

IV. Waste Audits

Building upon what we learned from the observational audits, the team also conducted waste audits. Similarly to observational audits, our stakeholder provided us with a list of events that we could audit and coordinated with event planners to ensure that our presence was expected. UCLA Zero Waste Manager, Jade Goegebuer, met with us prior to the waste audits to advise us on what materials were needed to successfully conduct a waste audit; she then helped us obtain the proper equipment and facilitated the waste audits.

We conducted our first waste audit on May 1st, during Week 5 of the spring quarter. During each audit, we sorted and examined the contents of the waste bins at the event in order to assess how much waste is actually being separated and disposed of. We then analyzed the data collected from these audits to identify patterns in waste disposal practices across different events.

Through these waste audits, we gained a more comprehensive understanding of how waste management policies influence real-life behavior. We were also able to identify levels of contamination between waste categories and recognize gaps in the effectiveness of waste compliance practices.

Challenges

During the first weeks of the project, our team encountered several structural, logistical, and operational challenges. One challenge emerged early in the project due to a transition in team leadership during the first week, which required some restructuring and redistribution of responsibilities among team members. Although this shift temporarily slowed our initial progress, the team quickly adapted by creating shared planning documents, clarifying tasks and regular meetings, and establishing a more structured workflow for research and deadlines. The middle of the winter quarter revealed communication challenges with our primary stakeholder, as due to the scope of responsibilities associated with her position, coordinating meetings and receiving feedback often required extended timelines. To help address this, our team consolidated questions and prepared structured meeting agendas to ensure that each meeting with our stakeholder was productive and focused, and gave us enough information to continue work and research on our own.

A more significant obstacle was the sheer scale and variability of events hosted at Anderson. The graduate school hosts hundreds of events each quarter, ranging from small internal meetings to large-scale conferences and donor receptions. Many of these events involve catering services, which represent one of the largest sources of waste generation. Because it is

not feasible to audit every event within the project timeline, the team narrowed the scope of analysis to events that include food service, where waste diversion opportunities are the greatest.

Another major challenge involves external vendor compliance with university sustainability policies. During the early stages of the project, a policy shift occurred between the initial outlining of our project and the beginning of our research that changed procurement procedures for Anderson events. The updated campus guidelines outline that event organizers are now required to first coordinate catering through ASUCLA or UCLA Catering as the primary service providers. Only when these providers are unable to accommodate an event are planners permitted to contract with external vendors. While this policy change was intended to increase the alignment with university sustainability standards, the continued use of external vendors introduces variability in compliance with these policies. While all vendors are expected to comply with UCLA sustainability standards, the degree to which these practices are consistently implemented and managed varies. This variability presents both a challenge and an opportunity for our project. Because vendors operate under different internal sustainability practices and waste management systems, enforcement of campus sustainability policies may not always be consistent. As a result, waste streams can become less centralized and more difficult to monitor.

Conducting waste audits also presented several logistical challenges, as our stakeholder had access to event schedules but lacked information on which caterers served each event or whether catering was internal or external. Additionally, our stakeholder had planned time off during the period when we intended to begin the audits, making coordination more difficult. However, she connected us with her assistant director and ensured we had access to attend events during her absence. Another challenge was the team's limited experience conducting waste audits. We lacked knowledge of proper waste-sorting procedures and the materials required for

effective audits. To address this, we contacted UCLA's Zero Waste Manager, Jade Goegebuer, who met with our team, provided informational resources, and attended the waste audits to guide us through the process.

These challenges ultimately helped the team gain a deeper understanding of the structural barriers to improving sustainability practices at Anderson events. Furthermore, they informed the development of more practical and effective recommendations.

Results

I. Interviews

From our interviews with UCLA Facilities Management staff: Lizett Martinez, Jade Goegebuer, and Robert Schott, we learned that while UCLA has established sustainability goals (e.g., mandatory tri-waste bins, ban of single-use plastic), implementation at Anderson is limited by fragmented event planning across different departments, inconsistent communication, and the lack of standardized sustainability guidelines. We also learned that Anderson's status as a self-supporting department results in less standardized waste infrastructure, making waste sorting systems less consistent and effective.

Facilities Management staff also highlighted operational and financial barriers to achieving UCLA's zero-waste goals. Sustainable waste systems require advanced planning and significant investment, with tri-stream waste bins costing approximately $500 per unit. They noted that these challenges are further complicated by the need to comply with SB 1383 requirements, particularly when working with external vendors and managing multiple waste streams.

Similarly, our interview with ASUCLA Food Services leaders Thomas Beres and Raidis Maypa revealed that a lack of organization is the main barrier to implementing sustainable catering practices at Anderson. They emphasized sustainability goals such as sourcing local, fresh, and in-season ingredients while reducing food waste. However, Anderson's complex layout and irregular event schedule make coordination difficult. Despite these challenges, ASUCLA is actively expanding its involvement through additional staffing, a new food ordering system, expanded food programs, and a proposed trash digestion pilot program aimed at reducing waste and carbon emissions.

II. Surveys

Our survey, which received fourteen responses from event planners at Anderson, focused on existing waste issues and the potential for future change. Overall, the results suggest that while there is strong support for sustainability initiatives, Anderson lacks the infrastructure, expectations, and accountability needed to implement them consistently.

a. Sustainability as a Priority

The survey found that while respondents were generally well-informed on the importance of sustainability, there is a gap when looking at actual implementation. All respondents (100%) were aware of single-use plastic restrictions, and over half (57.2%) reported a high level of familiarity with UCLA and UC sustainability policies, rating their knowledge as a 4 or 5 out of 5 (See Figures 1a and 1c in Appendix C). In addition, 57.1% of respondents indicated that sustainability often or always influences their catering decisions, while the remaining respondents selected sometimes or rarely (See Figure 1b in Appendix C). Our findings suggest that most event planners understand the importance of sustainability and are familiar with relevant policies. Therefore, the primary barriers to

sustainable event planning appear to be operational and infrastructural rather than a lack of awareness or knowledge.

b. Lack of Waste Infrastructure

One of the clearest findings was the importance of waste infrastructure. When we asked respondents about common waste management challenges, 64.3% of respondents (9 selections) identified the lack of composting and recycling bins as a major issue, making it the most frequently selected response. This was followed by improper waste sorting and the higher cost of sustainable options, both selected by 57.1% of respondents (8 selections). Excess packaging, single-use plastics, and difficulty enforcing compliance were also commonly reported challenges. Together, these findings suggest that many sustainability barriers stem from limitations in foundational waste infrastructure (See Figure 2 in Appendix C).

c. Support For Greater Structure

Respondents also expressed strong support for greater structure and accountability in the event planning process. When asked what would make sustainable events easier to host, the most common response was an approved sustainable vendor list, selected by 78.6% of respondents (11 selections). Easier access to composting and recycling infrastructure and improved event signage were each selected by 64.3% of respondents (9 selections), while 57.1% of respondents supported standardized sustainability requirements for vendors (See Figure 3a in Appendix C). These responses suggest that event planners are willing to adopt more sustainable practices when clear expectations, resources, and support systems are in place. This was further reflected in responses regarding accountability measures: 64.3% of respondents supported requiring external caterers to sign a sustainability

acknowledgment or agreement, while only 7.1% opposed the idea (See Figure 3b in Appendix C). Overall, these findings indicate that stronger institutional support and clearer accountability mechanisms could help bridge the gap between sustainability awareness and implementation.

These findings support the idea that Anderson's primary challenge is not resistance towards or lack of knowledge regarding sustainability initiatives, but rather the absence of consistent systems to support implementation.

III. Observational Audits

Our two observational audits provided us with initial insight that external drop-off catering remains consistent across events, with the UCLA Anderson School of Management-trusted vendors such as Fundamental LA and Sweetpea being frequently used. Additionally, these vendors used recyclable aluminum water bottles and boxed lunches with various options to meet dietary restrictions, such as vegetarian and gluten-free meals. Nevertheless, our team also observed several sustainability challenges regarding waste sorting at these events. In fact, all indoor events lacked compost bins, and we found that single-use plastics were being used despite existing purchasing checkpoints intended to encourage sustainable alternatives. Vendors are required to submit a list of items they will be using, and any non-compliant material, such as single-use plastics, is usually flagged by the UCLA purchasing department. Therefore, the presence of single-use plastics at this event represents a serious source of concern about whether or not the UCLA policies are being implemented and followed by event planners and external vendors.

These observations led to three key takeaways. First, composting remains a significant operational challenge for the school. Then, external catering continues to play an important role

despite UCLA's catering policies, and third, current enforcement mechanisms are not comprehensive enough to consistently ensure policy compliance across events.

IV. Waste Audits

Following our observational audits, our team conducted waste audits to better understand the composition of waste being disposed of in each stream. Our first audit examined an event with boxed lunches catered by ASUCLA. We found that the compost and recycling bins were nearly empty, while the majority of waste was placed in the landfill (Appendix D). Although many of the boxes and cups were labeled as compostable, they contained plastic liners that prevented them from being composted. As a result, most of this material was correctly disposed of in the landfill and could not have been diverted. However, food waste accounted for approximately 18.8% of the total waste generated at the event, as shown in Appendix E. This portion could have been diverted to compost, representing an opportunity to reduce landfill waste and potentially lower hauling costs. Encouraging food waste composting at catered events could therefore provide both environmental and financial benefits to the Anderson School of Management.

Our second waste audit focused on an externally catered lunch. One of the most notable findings was the absence of compost bins in the room, as shown in Appendix F. As a result, compostable materials such as napkins and paper plates were disposed of in a landfill. Similar to our first audit, the recycling bin remained largely unused.

These audits, therefore, revealed that the majority of waste generated at catered events organized by the UCLA Anderson School of Management ends up in landfill, often because composting infrastructure is unavailable or materials are not properly sorted. Based on these findings, the Anderson School of Management could improve waste diversion by implementing

proper sorting into recycling bins and ensuring compost bins are available at events. Additionally, the school could reduce reliance on boxed lunch catering that uses plastic-lined packaging or work with vendors that offer truly compostable alternatives. Expanding composting efforts for food waste, napkins, and paper plates could significantly reduce landfill volumes and, over time, help lower hauling costs while improving sustainability outcomes.

V. Final Deliverable: Anderson Green Guide

Beyond assessing current waste management practices and identifying sustainability gaps, our team was committed to providing the Anderson School of Management with a deliverable to directly encourage sustainable catering. Fulfilling this goal, we created the "UCLA Anderson Green Events Guide." As outlined in Appendix G, the document addresses policy-compliant expectations, encouraged practices, and contact information for building and waste management assistance.

Pictured in Appendix G, the guide assumes a digital format for event planners to easily forward to selected vendors. The UCLA Anderson Green Events Guide includes space for vendors to acknowledge these provisions. We intentionally designed this document as a proof of sustainability collaboration between catering and event management, with the intention of increasing communication between these parties. The guide is designed to provide vendors with the information they need to understand and comply with UCLA Anderson's waste policy and practices. To that end, the one-page guide is structured in different sections: required sustainability expectations, waste sorting expectations at events, preferred and encouraged practices, vendor acknowledgment, and finally, links to useful resources and contacts to help vendors adjust their catering options towards more sustainable choices. Event planners will attach the Green Guide to their communication with external caterers and inform them of its

purpose by emphasizing expectations that align with Anderson and UCLA waste management policies (Appendix H).

Discussion

This project identified a clear gap between sustainability policy and sustainability practice at the UCLA Anderson School of Management. While Anderson is required to comply with UCLA and UC sustainability policies, our findings suggest that many of the challenges observed are not the result of a lack of policy but rather a lack of consistent implementation and accountability. Across interviews, surveys, observational audits, and waste audits, we repeatedly found that sustainability expectations often exist on paper but are difficult to enforce in practice. One of the most significant findings of this project was that compliance mechanisms are limited once an event moves beyond the planning stage. Existing purchasing checkpoints help prevent some prohibited items from being ordered, such as single-use plastics. However, our observational audits revealed that non-compliant materials can still appear at events, particularly when food is sourced from external vendors. Similarly, our waste audits demonstrated that compostable and recyclable materials frequently end up in the landfill, not necessarily because attendees are unwilling to sort waste correctly, but because the infrastructure and oversight needed to support proper diversion are often absent.

Our findings also highlight the unique position of Anderson within UCLA. As a self-supporting entity that hosts thousands of events annually, Anderson must balance sustainability goals with financial realities, operational logistics, and the expectations of high-profile clients and guests. Interview and survey responses consistently identified cost, convenience, and logistical constraints as barriers to implementing additional sustainability

measures. As a result, sustainability initiatives are often evaluated not only on their environmental benefits but also on their operational feasibility.

At the same time, our research suggests that sustainability and financial practicality may not be competing priorities. During our waste audits, a substantial portion of landfill waste consisted of food waste and other materials that could have been diverted if compost infrastructure had been available. Because landfill waste requires more frequent hauling than recycling, increasing diversion rates may create opportunities for cost savings over time. While a comprehensive financial analysis was beyond the scope of this project, future research could evaluate whether reduced landfill hauling costs could help offset investments in compost collection, additional custodial support, or other sustainability initiatives.

Based on these findings, we recommend three primary areas of focus moving forward. First, Anderson should explore opportunities to expand compost access and move closer toward a consistent tri-stream waste system at catered events. Our audits demonstrated that the absence of compost bins is one of the largest barriers to proper waste diversion, regardless of whether catering is provided by UCLA or an external vendor.

Second, Anderson should continue exploring the financial implications of waste diversion. Additional analysis comparing landfill hauling costs with recycling and compost diversion rates could help determine whether sustainability improvements may be financially viable in the long term. Given that cost was one of the most commonly cited barriers throughout our research, developing a stronger financial case for waste diversion may be critical to future implementation efforts.

Finally, we recommend strengthening accountability for external catering vendors. While external caterers are not inherently less sustainable than UCLA-affiliated providers, they are

often more difficult to monitor because they operate outside of UCLA's internal systems. Survey results demonstrated strong support for requiring vendors to acknowledge sustainability expectations before events. Our Anderson Green Events Guide was designed as a first step toward addressing this challenge by creating a clearer line of communication between event planners and vendors. Over time, this framework could be expanded into preferred vendor standards, sustainability acknowledgments, or other mechanisms that encourage greater compliance with existing UCLA and UC sustainability policies.

Ultimately, the findings from this project suggest that Anderson does not necessarily need additional sustainability policies. Rather, it needs stronger systems to support and reinforce the policies that already exist. By improving accountability, communication, and waste diversion infrastructure, Anderson has an opportunity to reduce waste, improve policy compliance, and continue advancing UCLA's broader sustainability goals.

Appendix

Appendix A - Informational Interview Questions

Questions for Leadership with UCLA Facilities Management:

1. Can you each briefly introduce yourself, describe your departmental role – including how it may relate to sustainability in regards to waste management?
2. How does UCLA Facilities Management as a whole currently navigate sustainability?
3. Can you share a little bit about on-the-ground waste management practices and systems that are applied at the Anderson School of Business?
4. Does your office communicate directly with various event planners within UCLA, including those from the Anderson School of Management, to reduce food waste at events?
5. Does Facilities Management coordinate with ASUCLA Catering, and any other similar sources to monitor sustainability practices/waste disposal?
6. How does your department manage waste contamination following large events?
7. Through your department, are there formal compliance checks or documentation processes related to waste management or sustainability for events?
8. Does your UCLA Facilities Management face staffing or financial challenges in managing and/or reducing waste on campus?
9. What are the biggest operational barriers to fully implementing your department's sustainability goals? (cost, staffing, client preferences, infrastructure, etc.)

Questions for Leadership within the ASUCLA Food Services Division:

1. Roughly how many Anderson events does ASUCLA help cater each year?
2. What type of events does ASUCLA consistently cater at Anderson?
3. Does the process of catering at Anderson differ from that of other UCLA departments?
4. Do event planners typically reach out to outside catering when ASUCLA is unable to cater, or is that handled through ASUCLA?
5. How often are outside catering options used when ASUCLA is unable to cater?
6. Do sustainability requirements differ between UCLA Catering vs drop-off catering?
7. Does ASUCLA track waste diversion rates from events? If so, how often do you see waste contamination in recycling or compost streams?

Appendix B - Survey Questions

1. How familiar are you with UCLA/UC sustainability policies related to events and catering? 1 = Not familiar at all, 5 = Very familiar
    a. Response options: 1, 2, 3, 4, 5
2. Which sustainability policies or practices are you aware of? (Select all that apply)
    a. Response options: Single-use plastic restrictions, Composting / tri-bin waste sorting, Zero waste event initiatives, Sustainable or compostable food packaging requirements, Food donation / edible food recovery requirements, Requirements for external catering vendors, I am not familiar with any specific policies
3. When planning events, how often do sustainability considerations influence catering decisions?
    a. Response options: always, often, sometimes, rarely, never

4. In your experience, how compliant are external catering vendors with UCLA sustainability expectations? 1 = Not compliant at all, 5 = Very compliant
    a. Response options: 1, 2, 3, 4, 5
5. Which waste management situations do you encounter most often at events? (Select up to 3)
    a. Response options: Lack of compost/recycling bins, Improper waste sorting by attendees, Excess packaging, Single-use plastics from vendors, Limited sustainable vendor options, Higher cost of sustainable options, Lack of clear guidance or communication, Time/logistical constraints, Difficulty enforcing compliance, None of the above, Other
6. What would make it easier to host more sustainable events at Anderson?
    a. Response options: Lack of compost/recycling bins, Improper waste sorting by attendees, Excess packaging, Single-use plastics from vendors, Limited sustainable vendor options, Higher cost of sustainable options, Lack of clear guidance or communication, Time/logistical constraints, Difficulty enforcing compliance, None of the above, Other
7. Would you support a required sustainability acknowledgment or agreement for external caterers before events?
    a. Response options: Yes, No, Unsure
8. Optional: Is there anything else you think Anderson could improve regarding event sustainability?
    a. Open-ended response

Appendix C - Survey Results

Figure 1a:

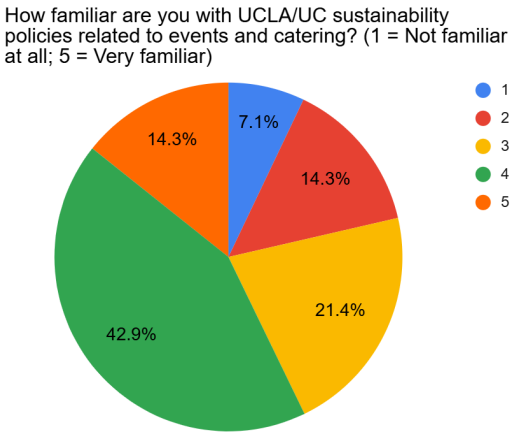


Figure 1b:

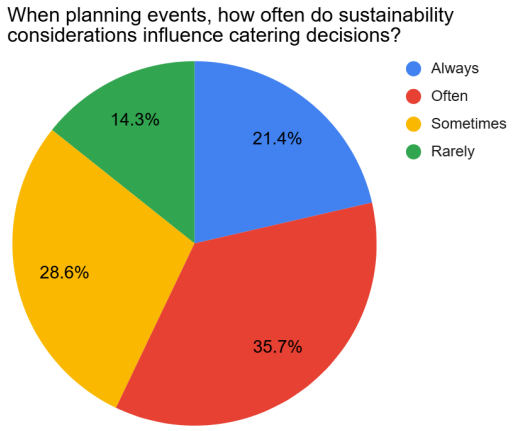


Figure 1c:

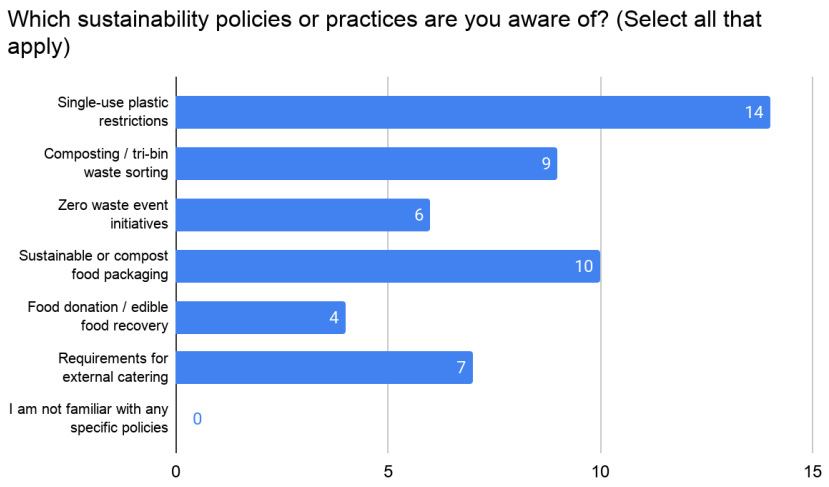


Figure 2:

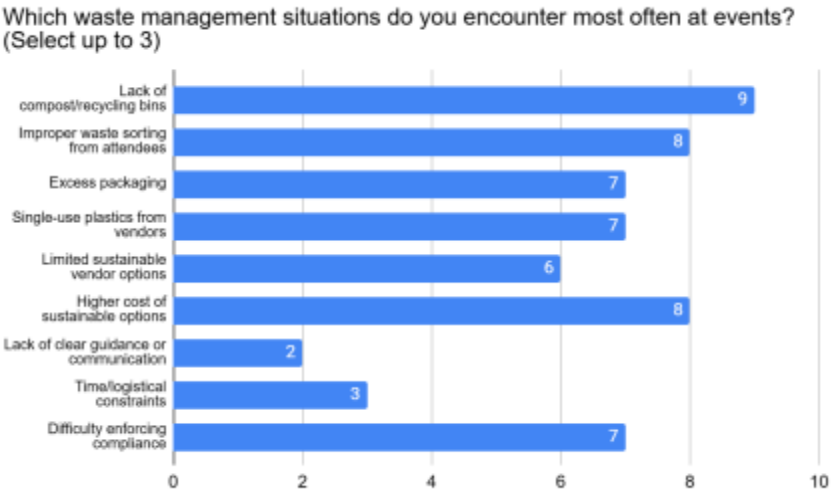


Figure 3a:

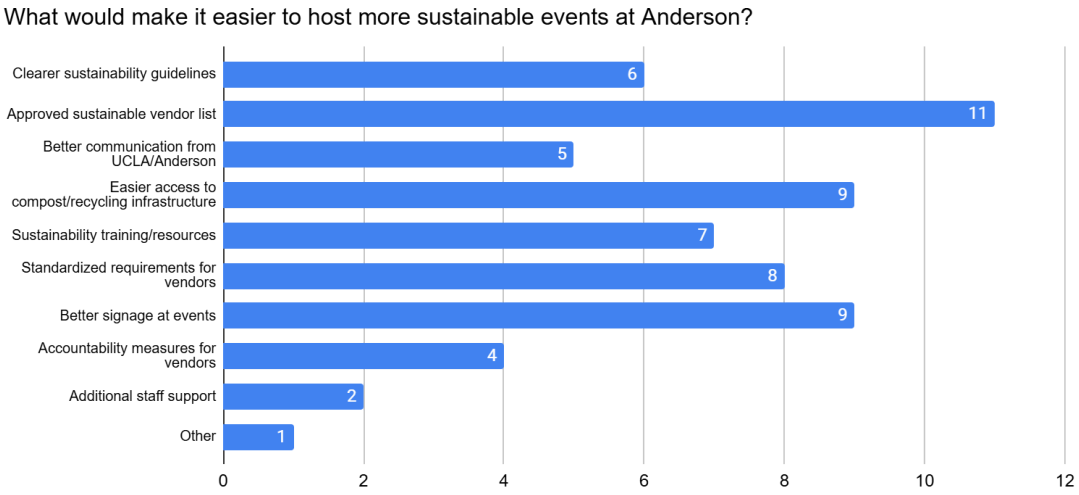
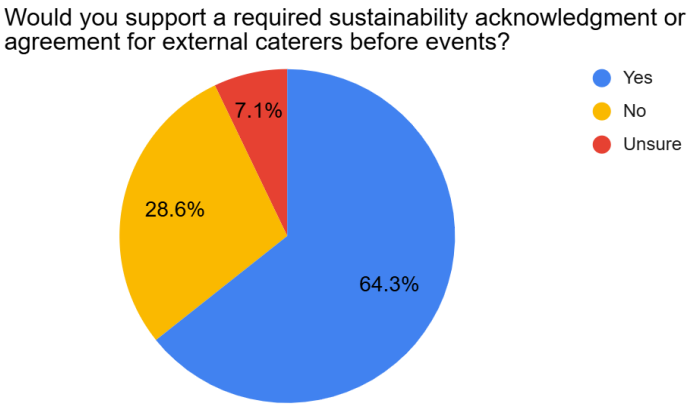

What would make it easier to host more sustainable events at Anderson?
Clearer sustainability guidelines
6
Approved sustainable vendor list
11
Better communication from UCLA/Anderson
5
Easier access to compost/recycling infrastructure
9
Sustainability training/resources
7
Standardized requirements for vendors
8
Better signage at events
9
Accountability measures for vendors
4
Additional staff support
2
Other
1
0
2
4
6
8
10
12

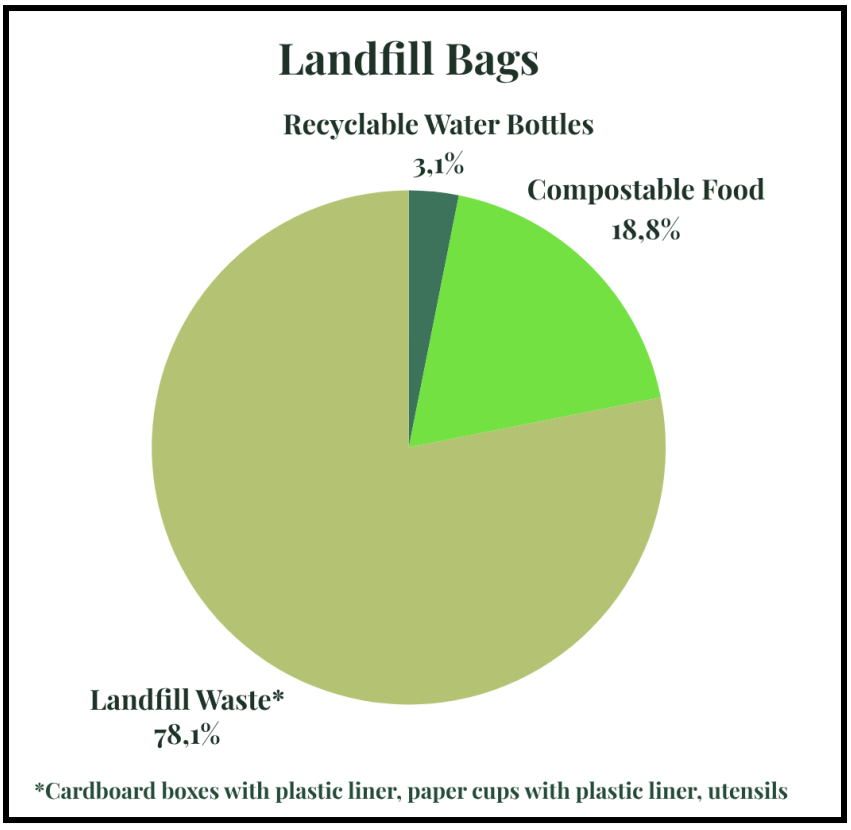
Figure 3b:


Would you support a required sustainability acknowledgment or agreement for external caterers before events?
Yes
No
Unsure
7.1%
28.6%
64.3%

Appendix D - Waste Audit

Only compost bag used at the event

Appendix E - Waste Audit Landfill Bag Mix



Appendix F - Waste Audit: Available Bins

Bins available at the event only included landfill and recycling

Appendix G - UCLA Anderson Green Events Guide

UCLA Anderson Green Events Guide

UCLA Anderson is required to comply with UC-wide and UCLA sustainability policies. As a catering partner for Anderson events, we ask you to review the following expectations and best practices that support campus sustainability goals.

UC / UCLA Sustainability Expectations:

- Single-use plastics are strictly prohibited
- No styrofoam (expanded polystyrene)
- Compostable serviceware preferred
- Reusable serviceware encouraged
- Recyclable and compostable materials should be clearly labeled
- 25% sustainable food sourcing goal
- Edible food recovery encouraged under SB 1383

Relevant Policies & Guidance:

- UCLA Single-Use Plastics Policy
- UCLA Zero Waste Plan
- UCLA Food Recovery Implementation Guide
- UC Sustainable Practices Policy
- California SB 1383 Organic Waste Reduction Law

Preferred Example Practices:

- Clearly labeled disposal bins
- Signage to reduce contamination between waste streams
- Sustainable packaging when feasible
- Coordination with event staff regarding waste sorting
- Reduction of excess packaging materials

Green Events Certification

UCLA Sustainable Event Planning Resources

GREEN CATERER ACKNOWLEDGMENT

Vendors who review and align with these expectations may be included in a recommended "Green Caterers" resource shared with the Anderson community. Continued partnership with Anderson may depend on demonstrated efforts toward sustainability compliance. Please sign below to acknowledge receipt of and adherence to all of the above content.

Vendor Signature: _____

Questions?

Contact:

Jade Goegebuer: UCLA Zero Waste Manager
jgoegebuer@fm.ucla.edu

Alexa Danes: UCLA Anderson Executive Director of Building Services
alexa.danes@anderson.ucla.edu

Appendix H - UCLA Anderson Green Events Guide Email Recommendation

"I've attached our Anderson Green Events Guide below to emphasize expectations that align with our policies. If your catering organization fills out this form properly, it will be included on a list of recommended green caterers to the Anderson community."

Recommended paragraph for event planners to attach to emails to external vendors