

Zero Waste Events

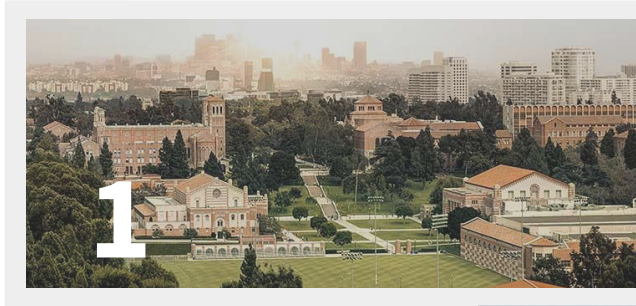


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Introduction



Research Question
How do we normalize
Zero Waste Events?



Goals

- Create a foundation of knowledge
- Incentives and promotions
- Understanding the landscape



Project Significance

Zero Waste by 2020



Methods

Evolution of our project

Changing scope

Challenges we faced

Decentralized events system

Solidifying scope

Approach for deliverables

Division of tasks

Meetings for feedback

Results

Green Events Survey



Purpose of survey

Understand event planning perspective + challenges

Created contact list

- Incentives for response
- Over 90 contacts



Response rate challenge

Taking the first step

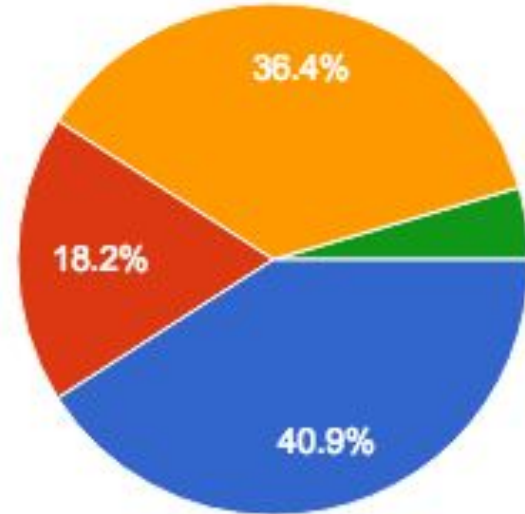
Research vs. Implementation

Results

Green Events Survey

- Staying within budget
- Zero waste event protocol compliance
- Waste disposal logistics
- Lack of resources/knowledge of sustainable vendors
- Aesthetics
- Manpower
- Decentralized

“Do you know what the Green Events Guide is?”



- No
- Yes, but I haven't used it.
- Yes, and I have used it.
- Yes and I have used it.

Results

GREEN EVENTS CERTIFICATION GUIDE



Outreach Methods

- Send to organizations
- Audits from future SAR team

FOOD AND BEVERAGE Color coding: before the event (green), during the event (blue), after the event (red)

Action Item	Tips	Resource
Sustainable Serviceware	<p>Intent: Use serviceware that can be reused or can be diverted from landfill</p> <p>Preferred:</p> <ul style="list-style-type: none">• Use plated dinners on reusable dinnerware (ex: ceramic, hard plastic) <p>Secondary:</p> <ul style="list-style-type: none">• Ask caterer to provide compostable options for plates, cups, and flatware (soy-based)• If compostable options cannot be used, opt for white or clear recyclable products labeled with recycling codes #1-7 (labeled on bottom of products) <p>Avoid:</p> <ul style="list-style-type: none">• Styrofoam (not recyclable, so it goes to the landfill)• Black plastic (harder for waste facility technologies to identify as recyclable)• Individually boxed lunches• Individual packaged condiments (use bulk dispensers instead)	<p>Photo of zero waste catering set-Up</p> <p>Sustainable serviceware options</p> <p>Photo example of recycling code</p>
Sustainable Food Options	<p>Intent: Consider the environmental impacts of the foods you consider serving; Beef production is a significant source of greenhouse gas emissions and water consumption</p> <ul style="list-style-type: none">• Consider serving vegetarian or vegan meals• If serving meat, seek humanely raised meat and sustainable seafood options	
Communicating with catering about sustainable options	<ul style="list-style-type: none">• Request zero waste catering• Request humanely raised meat and sustainable seafood options• Consider menu choices to reduce disposables (i.e. no box for boxed lunches, finger foods that work for a napkin)• When providing caterer with attendee estimate, avoid ordering more food than is reasonably needed• Request smaller food platters that can be replenished during the event to keep potential leftovers secure<ul style="list-style-type: none">◦ Food from events can be donated to food closets if kept covered and in a secure environment• Request caterer to pour water only upon request• Request caterers to supply to-go containers, so guests can take leftover food home after	<p>Catering services that offer zero waste options</p>



Conclusion

- Significance
- Future of Zero Waste Events

Acknowledgements

