I. Call to Order
   a. Meeting called to order by Chair Jason Hubbart at 3:04 p.m. Minutes recorded by Secretary Tina Casagrand

II. Approval of Previous Minutes
   a. Minutes were distributed through email prior to the meeting, and hard copies were provided at the meeting.
   b. Amended March 28, 2012 meeting adjournment time to 4:28 p.m.
   c. Motion to approve from Rachel Brekhus, seconded by Paul Coleman. Motion passed.

III. Reports (informational only) by Officers and Ex Officio Members
   a. Jason Hubbart, Chair
      i. Dr. Hubbart reiterated definition of the agenda item “reports” as information only (definition consistent with the March 28, 2012 meeting). ii. Formally announced appointment of MSA representative Tina Casagrand as EASC Secretary.
   b. Maureen Kotlas, Director of MU Environmental Health and Safety
      i. Ms. Kotlas reported on Campus Dining Services initiatives (report appended to meeting minutes), including the use and quantity of local Missouri food suppliers, recycling fluorescent light bulbs, avoiding Styrofoam packaging, selling reusable cups and beverage refills and minimizing packaging.
   c. Todd Houts, EHS Assistant Director for Environmental Management
      i. Mr. Houts updated the committee on Hinkson Creek management in regards to correcting 303(d) stream impairments. State suggests an approach to set aside statistics and work on “collaborative adaptive management.” At the end of March, they presented to the community a “historical collaboration” with a detailed 20-30 page document to work in a collaborative adaptive management (CAD) agreement to address Hinkson Creek 303(d) listing. Mr. Houts reported that recent Hinkson Creek testing by the Missouri Department of Natural Resources below the University of Missouri were within acceptable water quality standards. Stormwater will also be included in the master planning process.
   d. Steve Burdic, Sustainability Coordinator
i. Mr. Burdic distributed the 2012 Climate Action Plan Update and provided an update of the STARS report. He would like to use the EASC to develop definition of sustainability and identify its use in curriculum as part of the STARS report and heighten faculty involvement, such as through seminars.

ii. The Committee moved to establish a subcommittee to define “sustainability education” and identify sustainability curriculum across campus. Mr. Burdic made note that the definition of Sustainability in this context could be two or three sentences that simply identifies whether a class is “sustainability-focused” or “sustainability-related” (focuses only on one portion of definition). Volunteers for summer committee include: Jan Weaver, Jason Hubbart, Dan Cohen, Jessi Gordon (jegordon@mail.missouri.edu) Troy Rule and Josh Baniak (to stay in the loop). Deadline is August, but the result can be a “beginning product.”

iii. Subcommittee for outreach

Campus Facilities needs input from other departments and cites Reboot, tours, and courses that include a tour as possible outreach avenues in a fun and engaging way. Biomass, wind purchase and infrastructure changes can combine with behavior change initiatives to have a 40% reduction in carbon footprint on campus. EASC can help expand the Climate Action Plan (CAP) Update to provide a broader report. Because the CAP is part of the MU Climate Change Commitment, this document can include other relevant topics like biodiversity and behavior, not just carbon tracking. Troy Rule recommended a green department award to gather information and recognize good work. The committee could also solicit reports from other departments, as it has in the past. [Note: Mr. Burdic will update the EASC on this topic in future meets as warranted].

IV. Unfinished (Old) Business

a. Dr. Hubbart proposed creating a bylaw manual to define questions such as, “what is our charge, how do we change our charge, what is the role of the chair?” Dr. Hubbart will work on the document himself and gather feedback from members who are interested in contributing as progress is made. Dr. Weaver volunteered to help work on the bylaws. Dr. Cohen recommended sending a draft electronically to expedite feedback. Ms. Brekhus recommended Google docs for group feedback.

b. Update on recycling in medical center from David Beversdorf (not in attendance). Todd Houts recommended that this issue be brought to the Hospital’s Joint Commission Environment of Care Committee. Deferred to the next meeting.

c. Discussed voting members (for EASC specific voting issues, policies, etc.) [Note: EASC has no policy authority outside committee specific business. Beyond that it
University of Missouri
Environmental Affairs and Sustainability Committee

can only make recommendations]. Voting members include the faculty, staff, MSA and GPC.

V. New Business
   a. Secretary Tina Casagrand
      i. Ms. Casagrand recommended creating a separate EASC webpage on the Sustainability Office website that provides supplementary material to the basic Committee page. Recommendation was well received by the Committee. Ms. Casagrand will pursue further.
      ii. Presented the Association for the Advancement of Sustainability in Higher Education annual conference, which will be in Los Angeles this October 14-17. This would be a good experience for EASC committee members to get ideas to bring back to the University. More information: http://conf2012.aashe.org/
      iii. Sustain Mizzou Presentation (appended to the minutes). Mr. Datema added that MSA is starting a student Food Pantry, which includes a Sustainability chair, which former SM President Kat Seal will be filling. Emily Holden added Athletics is building an arrangement with waste management to get more recycling for cans, paper and trash. Could expand research into other SEC schools.

b. Paul Coleman responded to Martin Wills’ energy research requests.
   i. Wind turbine is set to bid and will be in operation this summer at corner of Stadium Boulevard and Champions Drive. It generates as much as 20 k/w, which would power the entire building it’s connected to on a windy day. Any excess will go out to the campus grid.
   ii. Incandescent lighting at Mort’s in the Student Center was an architectural feature. They are seeking suitable replacements that achieve shape and color.

c. EASC Meeting schedule: Dr. Hubbart requested Committee input regarding EASC meeting schedule. The Committee agreed by majority (i.e. 100%) to meet twice each semester, with specialized meetings for subcommittees. Dr. Hubbart or Ms. Casagrand will send out a Doodle Poll at the end of August, and another in mid-October for ease of scheduling. Doodle Polls for the spring will go out the first week of January and in early March to meet after Spring Break.

VI. Student Organizations Reports
   a. Ben Datema: Tigers for Tigers is having a “puppy play day” for stress reduction around finals week. Coal Free Mizzou had a meeting with Energy Management and also hosted an ice cream social to discuss next year’s plan.
   b. On Earth Day, Columbia hosts a huge fair in Peace Park. The Sustainable Living Fair in the fall focuses on environmental sustainability, with workshops and seminars. This might be an opportunity for MU to workshop work that it’s doing.

VII. Meeting Adjournment
Dr. Hubbart adjourned the meeting at 5:04 p.m.
Campus Dining Services

1. Contact person __Julaine Kiehn________________________
   Phone __882-2248________ Email __kiehnj@missouri.edu________________

2. Year of data: __2010-2011________________

3. a. Number of residential locations: __6____
   b. Number of residential transactions: __2,447,994___
   c. Number of retail locations: __14____
   d. Number of retail transactions: __1,473,499__
   e. Cost of goods sold: __$7,727,668__

4. Describe use and quantities of organic foods:

   Campus Dining Services had very few requests for organic foods and is not specifically pursuing those items. Mizzou Market convenience stores offered assorted organic items such as pasta sauce, assorted chips, toaster pastries, pastas, chocolates, and cereals.

5. Describe the use, with quantities, of local (Missouri) food suppliers:

   From our primary distributor in St. Louis, Campus Dining Services purchased on a regular basis products from several locally-based (Missouri/Illinois) suppliers, including:
   16,785 pounds of Louisa pasta products
   360 pounds of burgers and pork fritters from Holten Meat, Inc.
   80,797 dozen assorted La Superior Tortillas
   875 gallons of French’s wing sauces
   9,630 pounds of Ventura Foods Margarines
   31,900 individual packets of condiments from C. F. Sauer
   4,175 pounds of all-purpose flour from ConAgra Food Ingredients
   5,844 pounds of Companion Bakery cheesecakes and breads

   In addition to the primary distributor, Campus Dining Services purchased local products from an assortment of locally-based suppliers, including:
   1,635 dozen cage-free eggs from Stanton Brothers Eggs
   130 pounds of assorted fresh produce for MU Bradford Farms
   1,066 pounds of sausage products from Patchwork Farms
   155 gallons of Fizzy Izzy Rootbeer from Crown Valley Winery
   65 pounds of Goatsbeard Farms feta cheese
   130 pounds of Peanut Brittle from R&B Confections

   For the different coffee shops, Campus Dining Services purchased:
   3,890 pounds of coffee from Kaldi’s, a St. Louis roaster,
   4,230 pounds of green coffee beans and
   1,832 pounds of roasted coffee beans from The Roasterie, a Kansas City roaster.
Campus Dining Services also purchased:
17,100 pounds of assorted local produce items from Missouri Food 4 Missouri
People, which acts as a broker for locally grown products
30,000 pounds of beef roasts and burgers from Legacy Beef in Salisbury, Missouri
85,560 gallons of milk,
2,400 gallons of cream,
36,770 pounds of sour cream and cottage cheese
56,860 pounds of yogurt, and
6,940 gallons of ice cream from the local Prairie Farms/Central Dairy Company
4,200 Hostess snack items,
25,190 loaves of bread, and
38,686 dozen buns and rolls from Interstate Brands where most products are produced in Missouri with some produced from nearby Kansas and Illinois

6. Describe vegetarian options and offerings:
In addition to offering vegetarian and vegan choices in all residential dining facilities, Campus Dining Services continued to improve the quality of vegetables offered. The new Southeast Asian concept, SABAI, offers a number of dishes that are available as a vegetarian choice, and these options have seen great success. Retail operations, including Kate & Emma’s, Pomodoro, Wheatstone Bistro, Catalyst Café, and j café also offer a variety of vegetarian menu choices that have proven very popular based on sales figures.

Overall, we continue to see an increase in demand for fresh and flavorful fruits and vegetables and continue to increase the choices available on a regular basis.

7. Environmental successes during the past year include:

- Continued recycling of fluorescent light bulbs, estimated at 180 bulbs annually
- Sold approximately 3,900 reusable drink and coffee mugs (excluding Starbucks products)
- Sold approximately 9,000 beverage refills, resulting in no additional packaging/cups
- Used recycled-paper napkins in all facilities
- Utilized minimum packaging in retail sales where feasible (e.g., use of paper wraps and basket liners instead of packaging containers or plates); avoided use of Styrofoam packaging in the department
- Recycled cardboard in eight Campus Dining Services locations
- Recycled glass, plastics, and metal at six locations and plan to expand recycling to two more facilities in the near future
- Purchased several “Energy Star”-rated pieces of kitchen equipment, including fryers at Pavilion at Dobbs, refrigeration at Pavilion at Dobbs, Mizzou Market—Hitt Street, and Plaza 900, and charbroiler at Baja Grill
- Converted water-cooled refrigerator/freezer walk-ins at Mizzou Market—Hitt Street to air-cooled units that conserves tens of thousands of gallons of water each year
- Continued following the recommendations established by the Energy Committee in 2008-2010. These recommendations include:
  1. Monitor exhaust hood use (limited run time for menu production only)
  2. Reduce lighting during non-service time periods
3. Reduce lighting levels during all daylight times, when appropriate
4. Reduce pre-warming times for heating equipment (wells, ovens, grills, fryers, etc.)
5. Restrict water usage in dish rooms during slow and non-use periods of time
6. Continue reduction of HVAC use based on building use, hours of day, academic breaks
   • Sent sold waste oil from Campus Dining Services units to a recycling company for re-use
   • Incorporated motion sensor lighting controls and automated plumbing controls such as water activation/flush in current and planned renovation/construction projects
   • Used instantaneous heating system in three locations, resulting in the elimination of hot water storage tanks
   • Operated a waste pulper for Rollins dish room, which created compostable pulp from napkins, paper cups, and food waste; provided pulp to Bradford Farms for use in crop production
   • Collected approximately 140,000 pounds annually of food and compostable waste from six kitchen facilities and sent to Bradford Farms for conversion to mulch for crop production
   • Expanded selection and improved display of organic food in Mizzou Market—Hitt Street convenience store
   • Tracked plate waste in the four all-you-care-to-eat residential dining facilities and posted the results of average waste for each month of the academic year (for customer review)
   • Eliminated the use of trays in the all-you-care-to-eat residential dining facilities, resulting in an estimated 25% reduction of food waste (approximately 172,000 pounds of food)
   • Continued to purchase local products (e.g., Legacy beef, Bradford Farms and other locally grown produce, apples, pasta, tortilla shells) from local growers and manufacturers
   • Used window film and blinds to decrease heat transfer through windows in summer and cold in winter
   • Maintained petroleum-spill containment and clean-up kits in all locations; updated related training with management staff
   • Recycled used office paper, telephone books, and other paper waste, as well as ink cartridges
   • Participated in the residence hall promotion “Dashboard” where residence halls compete in an energy savings contest by reducing lighting in units for one day

8. Environmental awards received in past year (if any):

9. Comments about trends or foreseeable issues/other related information:

As a part of our continuing mission to embrace and incorporate sustainability practices into Campus Dining Services operations, Campus Dining Services provided $35,000 to assist in constructing a composting facility at Bradford Research and Extension Center. The composting facility was constructed during Fall Semester 2011; Campus Dining Services now collects compostable waste in six operations, for a total of approximately 800 pounds per day. In its first academic year of operation, we estimate that 60-80 tons of waste will be diverted from the traditional waste stream. With modifications to
existing procedures and facilities, this amount is expected to increase to more than 200 tons annually over the next two to three years.

A leading industry trend being embraced by Campus Dining Services is the sourcing of more local products. Specifically, this is targeting not just local products but those of a higher quality than traditionally sourced items. This ties in perfectly with our efforts to reach out to today's more health conscious consumer. Studies tell us that flavor is the most important thing to customers and providing the freshest, best tasting fruits and vegetables we can provide is a winning combination for our customers.

In 2008, we set a goal of 15% of food purchases coming from our local region (Missouri and adjacent states). In 2008, we were at 9%; in 2009, we were at 11%; in 2010 we were at 13.5%; and we reached our goal of 15% in 2011.

Working with MU dietetic students, the Residence Hall Association, Sustain Mizzou, and the University Sustainability Office, Campus Dining Services is providing educational information in the residential dining facilities to educate students about the implications of plate waste. This past year, we tracked and posted the amount of plate waste that occurred in the all-you-care-to-eat residential dining facilities; we plan to continue to focus on strategies for reducing plate waste. We presented the “Can the Waste” promotion once each academic semester in residential dining venues. Campus Dining Services will continue to educate students on various aspects of sustainability and encourage them to make conscious, positive decisions related to sustainability (e.g., take only what they will eat and reduce food waste, use refillable mugs). Campus Dining Services’ philosophy related to sustainability is to “work with” students to make positive change, rather than “to do something to” students related to sustainability.

One driving industry trend that Campus Dining has embraced is the emphasis on cuisine that is nutritionally balanced. Of most importance in this effort is that food items remain delicious and well received by our customers. Our focus in this area has been on removing trans-fats, replacing saturated fats with unsaturated fats, incorporating more fresh fruits and vegetables, using healthier cooking techniques (e.g., saute/roast vs. fried), and incorporating more grains and legumes. Many of these items have been achieved with an additional focus on incorporating regional and global flavors.

Projects

Tigers for Community Agriculture
- Partner with Bradford Research and Extension Center
- Support from Mary Hendrickson, Tim Reinbott, and Dr. Trinklein
- Sales to CDS and University Club

Local Food Drive
- $1,800 total, up from less than $1000 last year

Tiger Tailgate Recycling
- 14.8 tons recycled, down from last year’s 18.6
- 4.26 tons of recyclables were collected at the homecoming game

Sustainahouse
- 6 students
- 16 potlucks
- Lease is signed by 6 new residents for next year
- Gave class tours, dozens of interviews with journalists, maintained a blog, held two workshops, started a garden plot and identified ways to live as a community.

Footprint Magazine
- 150 online posts, one print publication
- Sold two ads: Root Cellar and Sustainability Office = $350

Stream Team
- 10 tires, 20 bags of trash for first Spring cleanup at the Hinkson Rec Area

RecycleINK
- Amount of collected cartridges is approximately more than 200

T-shirts
- We make our own volunteer shirts by turning rejected yellow shirts inside out and painting on them. We donated some shirts to Dance Marathon this year so they could do the same. We need to find a source of misprint t-shirts to replenish supply for next year.

Notebooks
- Only about 30 notebooks were made this semester, due to a broken machine.

Great Outdoors
- Very relaxed project made simply to get outside and enjoy nature with friends old and new. Hosted hikes and camping trips.

Sustainability Week

General Overview
- 3 speakers:
  - Steve Schnarr and Melanie Cheney from River Relief lead a discussion after the screening of “Bag It.”
  - Rob Cahill from Creation Care in Guatemala
  - Rachel Vaughn, expert on Food Security and Oral History
- Five themed days
  - Waste, Energy, Transportation, Local Food + Local Business, No Impact
- 1 benefit concert
  - Fresh Beets!
- 14 events throughout the week
- Assessment:
Partner and co-sponsoring is a great way to get more publicity about the entire week. This year’s partners included Missouri River Relief, Coal Free Mizzou, Eastside Tavern, Shakespeares, Local stores who donated gift cards (Mustard Seed, Sparky’s, Flat Branch and Cafe Berlin), Craft Studio (donated supplies for bike decorating!), Tigers Credit Union, MU Sustainability Office, Environmental Leadership Office, The Bridge, CCUA, Buck’s Ice Cream, ANYONE ELSE?

Could use more chairs than just for the themed days. Ex) art chair, volunteer coordination chair

**Electronic Waste Drive**
- Partner with Mid-Mo Recycling, the Sustainability Office, Student Unions and EHS
- Monday, April 23 through Wednesday, April 25, 10-2 p.m. in the Student Center Parking Lot
- We recycled 4,817 pounds (2.4 tons), up from 2,316 pounds last year!

**Energy Speed Dating**
- 200-220 direct conversations with students for roughly 15 minutes on the easiest ways to cut down on fossil fuel use in everyday personal life
- Tuesday, April 24 event on Lowry Mall 10am-2:45pm
- Features:
  - Free ice cream to students in exchange for 15 minutes of direct interactive discussion about energy issues in modern society
  - Energy Checklists were given out to students before they proceeded with the speed dating along with a complete list of sustainable living tips printed on the reverse side of the checklist
  - 6 tables of energy discussion topics were set up.
    - Current energy usage at Mizzou,
    - Energy Conservation,
    - Energy policy by Renew Missouri,
    - Solar thermal and photovoltaics by Dogwood Solar,
    - Wind energy in Missouri.
    - Oil Hiding in plain sight (plastics and synthetics)

**Fresh Beets Benefit Concert**
- Partners: The Bridge, Tigers Credit Union, Sustainability Office
- We raised more than $700 in one evening!

**Transportation Day**
- Wednesday, April 25 speed dating tabling event on Lowry Mall from 10-2 p.m.
- We gathered 8 different groups to table on various transportation issues and opportunities in Columbia and gave away 100 bike lights, thanks to Tigers Credit Union, to entice people to talk to us. Not particularly successful, as we largely preached to the choir. About 50 interactions total.

**Environmental Org Fair: Abigail**
- Friday April 27 on Lowry Mall 10 a.m. - 1 p.m. (finished early for Tap Day)
  - Also partnered with Dirty Disco that night, Campus facilities for power hour at pm, and campus dining to turn out lights
- We had about 12 tables for different environmental resources on campus for students to have access to and information about.

- Attendance was very low, but there was Lowry was also hosting state band competitions, and the weather was bad.

General Overview

Recruitment
- More than 100 students came to our orientation during the second week of classes in the fall. We have retained about 30 of volunteers.

Website
- 675 unique visits in April; 1,150 visits