



# UC Davis: Tray-less Dining



UC DAVIS  
#1 COOL  
SCHOOL  
2012-13  
SIERRA MAGAZINE

Dani Lee, *Sustainability Manager*

UC Davis Dining Services

# UC Davis

- 33,000 student enrolled
- 5,300 campus acres
- More bikes than people!
- Lots of hungry students, staff and faculty!



# UC Davis Dining Services



**UCDAVIS**  
**Dining Services**

**UC Davis Dining Services is committed to actively engaging in procedures, policies, and practices that foster sustainable solutions at the University of California, Davis.**

**UCDAVIS**  
**#1 COOL**  
**SCHOOL**  
**2012-13**  
SIERRA MAGAZINE

# Policy

- UC Policy on Sustainable Food Service Practices
  - ▣ Sustainable Foodservices

Campuses and Medical Centers are encouraged to undertake additional initiatives that encourage healthy and sustainable food services operations. Examples include tray-less dining, beef-less or meat-less days, and preservative minimization programs.

Link to policy:

<http://www.ucop.edu/ucophome/coordrev/policy/sustainable-practices-policy.pdf>



UCDAVIS  
#1 COOL  
SCHOOL  
2012-13  
SIERRA MAGAZINE

# UC Davis Resident Dining Commons

- **Locations:** Segundo, Tercero, Cuarto Dining Commons
- **'12/'13 On-Campus Student Population:** 4,900 first- and second-year students living on campus
- **Traffic:** 56,000 meals served/week



# Why Trayless?

---

- **REDUCE** food waste
- **REDUCE** electricity, water, chemical use
- **REDUCE** overhead cost
- **IMPROVE** student health



# Trayless - How?

- **TRAY-LESS TUESDAYS!**  
Piloted tray-less in spring 2008
  - ▣ Paired pilot with education
  - ▣ Tracked food waste generation
  - ▣ Observed student patterns
  - ▣ Tracked broken plates
  
- **TRAY-LESS EVERYDAY!**  
Removed trays summer 2008
  - ▣ New students in fall 2008 incoming during summer orientation only experienced a tray-less environment



# Impact: Food Waste



- Reduction of food waste to dishroom
  - ▣ Trays – 5.2oz/person  
(spring 2008)
  - ▣ Tray-less – 1.98oz/person  
(’11/’12 average)
  - ▣ **60% reduction**
  
- **\$\$\$ - Reduced food cost**



# Impact: Water, Electricity Reduced

- **Water:** 1,200 gallons/day
  - ▣ An easy way to get a rough calculation based on racks washed is to estimate **200 gallons of water saved per operational day for every 1,000 meals served.**
  - ▣ \$8.57/day
  
- **KWH:** 292.8kwh/day
  - ▣ \$39.67/day
  
- **Natural Gas:** 11.36 therms/day
  - ▣ \$10.05/day



# Other things to think about...

- Retrofitting your dish-return for not having 'trays' to return
- What to do with the old trays?



# Contact:

---

## **UC Davis Sustainability:**

<http://sustainability.ucdavis.edu/>

<http://dining.ucdavis.edu/sustainability.html>

## **Dani Lee**

Sustainability Manager - [dnilee@ucdavis.edu](mailto:dnilee@ucdavis.edu)

## **Linda Adams**

Director, Sustainability & Nutrition - [linda.adams@sodexo.com](mailto:linda.adams@sodexo.com)

