





iversity of Maryland

**USM System-wide Sustainability Summit** December 4th, 2018



- Introductions
- A "system-ness" approach
- Efforts around UMCES
- Efforts at SU
- Efforts at UMD
- Questions

Image source: Plastic Pollution Coalition www.plasticpollutioncoalition.org (11/11/2015)





Helen Bailey mainly studies protected species in order to understand their movements and habitat use, and inform conservation and management. She has published 50 journal articles, specializing in marine mammals and sea turtles. She received her B.A. (Hons) in Biological Sciences from the University of Oxford, UK, and her M.Sc. in Oceanography from the University of Southampton, UK. Dr. Bailey was awarded her Ph.D. at the University of Aberdeen (UK) for her work on the habitat use of bottlenose dolphins. She subsequently studied the underwater sound levels and environmental impacts of offshore wind turbines on marine mammals. Dr. Bailey then received a National Research Council postdoctoral award to study migration pathways and hot spots of marine predators at the National Oceanic and Atmospheric Administration (NOAA) as part of the Census of Marine Life's Tagging of Pacific Predators project. She joined the University of Maryland Center for Environmental Science in 2010 where her research focuses on studying movement ecology, patterns of habitat use and behavior of marine species, and its application to management and conservation.

#### Current Projects:

- Dolphin Watch Dolphins in the Chesapeake Bay
- Passive acoustic monitoring of marine mammals in MD Wind Energy Area
- The Lost Years: Leatherback turtle hatchling dispersal and movements

## Helen Bailey

Associate Research Professor, UMCES

Mr. Wayne Shelton directs Salisbury University's Sustainability and Environmental Safety Programs. He coordinates **SU's Climate Action Plan** and institutional green house gas reduction efforts among other programs. His most recent project was being in charge of installing the 541.8 kW DC solar parking canopy system comprised of 1,548 modules that will produce 765,100 kilowatt hours of electricity annually and provide electricity to three campus buildings. The system is expected to provide the equivalent of 100 percent of the electricity needed to power the combined annual operation of three SU residence halls: Manokin, Pocomoke and Wicomico.

Mr. Shelton has been actively engaged with many SU students and student organizations on trying to minimize the single use plastic product usage at SU through many different programs promoting sustainability.

Mr. Shelton also teaches laboratory courses on Introductory Chemistry through SU Henson School of Science and Technology.

Current Projects:

- Solar Parking Canopy at College Avenue
- Single-use Plastic Reduction Efforts at SU
- SU Bike Share Program

## Wayne Shelton

Director, Campus Sustainability & Environmental Safety, SU

After graduating with her Master of Public Health degree in Spring, 2012 from the Maryland Institute of Applied Environmental Health, Ms. Allison Tjaden joined the UMD Dining Services team full-time. She coordinates the UMD's Green Dining Program – through which she spearheads projects that help connect Terps with their food such as the Terp Farm, Farmers Market at Maryland, and UMD Campus Pantry. She coordinates the Sustainable Food Commitment and helped UMD Dining Services achieve its goal of sourcing 20% sustainable food by 2020 well-ahead of schedule.

Waste reduction and recycling are core features of the Green Dining Program and include student-led food recovery, composting, and more. Ms. Tjaden has been actively engaged with many UMD students and student organizations on minimizing single use plastic product usage at UMD Dining Services.

Ms. Tjaden also teaches course on Urban Agriculture: Designing and Assessing Edible Landscapes through UMD School Plant Science and Landscape Agriculture.

Current Projects:

- UMD Green Dining Program
- Single-use Plastic Reduction Efforts at UMD Dining Services
- Menus of Change University Research Collaborative

## Allison Tjaden

Assistant Director for New Initiatives - Dining Services, UMD



#### NON-LINEAR

COLLABORATIVE







#### THE PROCESS

Collaboration between UMCES faculty expertise on marine impact of single use plastic pollution & application in settings of combined student population of approximately 50,000+ between UMD and SU Dining Services









#### THE PROCESS:

Harnessing Team Science Approach

- COMMUNICATION
- LOGISTICS
- DATA / INFORMATION
- IDEAS
- COLLABORATION
- COST IMPLICATIONS
- TIMELINE / SCHEDULE
- PUBLICATIONS / REPORTS







University of Maryland CENTER FOR ENVIRONMENTAL SCIENCE



#### PLASTIC REDUCTION EFFORTS AROUND UMCES









# PLASTICWATCH

#### **Helen Bailey**

Nicole Barbour, Carys Mitchelmore, Michael Gonsior, Sarah Brzezinski, and Jeane Wharton







#### Acknowledgements

- Thank you to Kimberly Hernandez for providing help and support for this project.
- The PlasticWatch project is funded by the Maryland Department of Natural Resources Coastal Zone Management Program though the Coastal Zone Management Act of 1972, as amended, administered by the Office for Coastal Management, National Oceanic and Atmospheric Administration.









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### Outline

- Motivation
- Approach
- Current progress
- Next steps











#### The Leatherback Trust

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Taxe areamount de las tractogas boudes recolour des detailes del cicle de alde de las inveragos boudes en peligne critera de extensión y las municas anomaras por esta entre estas en mary civeras. Estas penes entre tra de la frandación para la Canterrencición de las Terregos Boude It's a hig ocean for two baby leatherback turtles! Join Laurie and Tics on their adventure as they search for food togetber and try to find their way home. Will they make it?

100% of the proceeds from the sale of this book will support sea turtle research and conservation through The Lastherback Trust www.leatherback.org

Acompaña a las tortuguitas Tica y Laurita en sus aventuras para alimentarse y para encontrar el camino de regreso a casa en medio del vasto océano. ¿Lo lograrán?

La totalidad de las ganancias obtenidas con la venta de este libro serán destinadas al patrocinio de investigaciones sobre tortugas marinas y su rescate, a travás de The Leatherback Trust www.leatherback.org/es

#### How you can help:

- Reduce, re-use, recycle. Plastic and other trash can hurt turtles because they think it is food. Try to reduce the amount of plastic you use, re-use shopping bags, and recycle any waste.
- Skip the straw! Try not to use plastic straws or utensils because sea animals can get injured by choking on them.
- 3) Clean up your beach. Pick up any trash on the beach.
- 4) Avoid releasing balloons into the air. Once deflated, they can end up in the ocean. Turtles can get hurt eating balloons or become tangled in the strings.
- 5) Turn out lights and close curtains near the beach. Lights can confuse nesting turtles and hatchlings.
- Tell your friends what you have learned about turtles and how to protect them.



#### **Sea turtles**







#### Impact on marine life







2015:

W

Bay





https://www.youtube.com/watch?time\_continue=486&v=4wH878t78b

2014: Sei whale died from a broken piece of a DVD case and stranded in St. Julien's Creek, off the Elizabeth River, a tributary of the Chesapeake

#### **From Land to Ocean**

















"I forgot to ask the waitress for no straw"

"I feel uncomfortable bringing my own straw to a restaurant" "I asked for no straw, but the waiter still brought me one"

## **Behavior Change is Difficult!**

"I am afraid I will spill my drink if I don't have a straw" "I forgot to bring my reusable straw"

"When they put ice in the cup then I need a straw"

"I don't think you can clean a reusable straw properly"

"I have sensitive teeth and need a straw"







## **Study Approach**







OR ENVIRONMENTAL SCIENCE

## **Participating restaurants**

#### **Experimental**

1. CD Cafe



2. Lotus Kitchen



3. The Pier





Kingfishers



Island Hideaway



Ruddy Duck









## The Pier restaurant









#### **CD** Cafe









### **Current Progress**

- Interviewed the restaurants, obtained current information on their straw and take-out container use and needs.
- Have supplied the experimental restaurants with paper straws and posters describing why they are switching from plastic.
- Working with restaurants on encouraging staff to only provide a straw upon request.
- Created website and questionnaire at:

www.umces.edu/plasticwatch

• Creating educational outdoor signage to be installed on Solomons boardwalk.







#### **PlasticWatch website**





HOME // PLASTIGWATCH



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#### The Plastics Issue

Do you go to restaurants and automatically get a plastic straw in your drinks? Do you use plastic/styrofoam take-out containers? When you order takeout, do you bring it home in a plastic bag with extra plastic utensils that immediately get thrown in the





## **Restaurant Comments**

- "Asking customers if they want a straw dramatically reduced our straw use"
- "We created a stamp card so if customers refuse a straw a certain number of times they get a free drink. We really want to do what we can!"
- "We looked into paper straws in the past, but didn't switch because of the extra cost. We are really interested in the findings of this study"













## Challenges

- Recent publicity about plastic straws has led to rapid increase in demand. Production has struggled to keep up and the American supplier Aardvark straws currently has a 5-month delivery time.
- Take-out containers tend to have a lining so not solely paper/cardboard.
- Calvert County does not have an industrial composting facility, which is necessary for the plant-based plastic products to degrade.











#### PLASTIC REDUCTION EFFORTS AT SU:





FOR ENVIRONMENTAL SCIENCE

### **SU Dining Services Profile**

- 8700 students
- Main dining hall
- 9 Satellite (retail) locations
  3 national brands
  1 regional brand
  5 SU brands



















#### **SU Dining Services Initiatives**

- FY12 food waste composting
- FY13 Mug refill discount at retail locations
- FY14 rooftop herb garden
- FY17 dining hall goes trayless
- FY19 paper straws in SU branded retail location











### **Bookstore Initiatives**

- Discount for bringing reusable bags
- Textbooks in recyclable cardboard boxes
- Plastic bag use down 50% over last 2 years
- Graduation gowns made from recycled plastic bottles













## **Student – Faculty Initiatives**

- FY16 Green Fund sponsored purchase of sporks for retail locations
- FY19 Green Fund sponsored stainless straws, brushes for retail locations
- FY19 Housing recycling initiative











## **Student – Faculty Initiatives**

- FY18 Environmental Studies class performs a waste audit of residence hall trash
- FY19 Zero waste initiative for the National Folk Festival in Salisbury















#### PLASTIC REDUCTION EFFORTS AT UMD:







# $\mathcal{O}$ Meet the UMD, College Park $\mathcal{\overline{\mathcal{N}}}$ Dining Department









# Trends in Sustainability at UMD Dining Services

Our goal: Offer food choices that celebrate flavor and menu-variety while being attentive to environmental, economic, social and nutritional well-being.

**FY 19:** Menus of Change Initiative, Reduce plastic waste across campus, Continue & enhance ongoing sustainability & wellness programs

**FY 16 through FY 18:** Anytime Dining Implementation & Improvements, Enhancements to Sustainable Food Action Plan, Continue campus efforts such as Terp Farm, Campus Pantry and Farmers Market

**FY 14 through FY 16:** Terp Farm Project (3 year pilot), Campus Pantry Initiative, Increase sustainable produce and seafood purchasing, Expand and improve waste minimization programs, Enhance Farmers Market at Maryland

**FY 12 and FY 13:** Hire a Sustainability Coordinator, Reusable To-Go Packaging Waste Management Strategies, Sustainable Food Committee, 251 North, Food Recovery Network Collaboration

FY 09 through FY 11: Eat-INitiative and To-Go Packaging Changes, Composting







# Waste Reduction: Residential Dining



#### Accomplishments to Date

- Eliminated Styrofoam disposable packaging in FY09
- Introduced compost collection and compostable disposable packaging FY09
- Piloted reusable carryout FY12
- Eliminated all single-use disposable packaging and products FY16















# Waste Reduction: Retail Operations









# Plastic Waste Reduction: Phase II Pilot

#### **Our goal: Create an ocean-friendly campus**









# **Plastic Waste Reduction: Phase II Pilot**

#### Paper straw pilot at UMD Dairy







PAPER STRAWS

These straws are both compostable and marine degradable!

We only get one Earth. Terps Leave Small FOODprints! Learn more about why we're using new straws:







# Plastic Waste Reduction: Phase II

Goal: Become a national leader in the effort to reduce plastic waste and pollution by replacing and reducing non-recyclable single-use plastic items from 24 UMD-DS retail locations

**Targeted locations:** The Dairy and Coffee Bar in the Stamp Student Union, all campus convenience shops, all cafes on campus, and Mulligan's Grill and Pub

**Targeted disposable products:** Replace plastic straws, plastic bags, plastic utensils, individual creamer-cups, and plastic stirrers with paper straws, paper bags, compostable utensils, bulk creamer, and wooden stirrers

**Outreach & Education:** UMD-DS will also implement a campus-wide educational and outreach campaign to support plastic waste reduction to not only replace items, but reduce their use over time

**Project status:** UMD-DS submitted Sustainability Fund Grant in October 2018 to support initiative





# Plastic Waste Reduction: Phase II Pilot

**Student endorsement and involvement** 









# **Culture of Waste Reduction**

- Behind-the-scenes:
  - Menu planning, inventory & food management
  - Batch cooking & chef's choice
- Front-of-the-house:
  - Trayless dining
  - Smaller portions
  - Smaller plates and bowls
  - Student-led food waste audits
  - Waste sorting & collection
- Back-of-the-house:
  - Food recovery
  - Compost & recycling collection









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## QUESTIONS / COMMENTS ?

