

Bob Leandro, Director for HUDS Facilities, reviews plans with ???



Sustainability – Alive & Well in the Ivy League

**Harvard University Dining Services
Does its Part to Help Better the
Condition of its Campus, the World &
the People Who Inhabit Both**

**by
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&
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Although Crimson is the color of Harvard University, the school's overarching philosophy is resoundingly **green**. Sustainable projects are a way of life at Harvard, as illustrated by the efforts of Harvard University Dining Services (HUDS).

Within the past decade, HUDS has renovated all twelve of the residential dining halls, consistently refining the process until LEED criteria became the guiding factor for construction specifications and the purchase of new equipment. Bob Leandro, Director for HUDS Facilities and Physical Plant, is currently the HUDS project manager for the renovations. Leandro works closely with project manager Jack DeMelo, of Harvard Real Estate Services (HRES), on every aspect of the renovations.

During the 2004 award-winning Quincy House renovation Leandro and DeMelo reached out to Rob Gogan, Harvard's Supervisor of Waste Management, to ensure that 100 percent of the functioning equipment was re-used or donated, and 92.5 percent materials removed from Quincy House were recycled. That translated into 219 tons of material.



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About Harvard University Dining Services (HUDS)

HUDS is the oldest collegiate foodservice operation in the country, and one of the largest with annual revenues approaching \$50 million. HUDS serves an average of 25,000 meals daily, 5 million meals annually and has 4 divisions supporting the Harvard community: Residential Dining, Campus Restaurants, Crimson Catering and Crimson Cash.

EARTH FUN FACT:

92.52%
of the former Quincy Kitchen was **RECYCLED!**

As of September 17, 2004, on the Quincy House Renovation Project, the overall recycling rate is: 92.52%

Of the 277 Tons of waste generated, over 257 tons was diverted from a landfill through reuse and/or recycling!

Furnishings and Movable Assets:	
Waste:	Windows and Safety Equipment
Recycled Weight	Refrigerator Recycling
240 Tons	240 Tons
200 Tons	200 Tons
5,000 Tons	5,000 Tons
14,000 Tons	14,000 Tons
1 Tons	1 Tons
18,000 Tons	18,000 Tons
100%	100%

Demolition/ Renovation Recycling	
Waste (included in above)	4 Tons
Wood Debris	1.40 Tons
Aggregate/Concrete/Brick/Block	275.60 Tons
Landfill	20.10 Tons
Demolition Recycling Waste Rate	98%

Harvard University Dining Services

This year’s project at Dunster and Mather Houses is currently achieving 95 percent recycling of construction waste, and has incorporated recycled materials whenever possible in the new design. According to Nathan Gauthier, a program assistant with the Harvard Green Campus Initiative (HGCI), some of these products include Royal Mosa porcelain floor tiles that are made of 17.75 percent recycled material, as well as plastic laminate finish material from Nevamar that is made from 33 percent recycled materials.

Energy efficiency is a primary issue for HUDS. Current efforts on the Dunster and Mather House renovations include installation of lighting that is 35 percent more energy efficient than code. In addition, the kitchen exhaust hoods are designed with sensors that detect smoke and heat, enabling the fans to run at reduced power when they are not needed. Several locations already have installed Hobart dishwashers that cut the amount of rinse water used during the final rinse from 400 gallons per hour to 100, and Dunster/ Mather will feature

bathroom faucets that utilize only 0.5 gallons of water per minute, as opposed to the standard 2.5.

Water is the natural resource that is most consumed, and HUDS has taken steps to counteract by eliminating water-to-waste cooling systems. Over 4,000,000 gallons of water were saved annually in one location by switching from a liquid cooling system to an air cooled system. Normally the greatest water use in a dining hall is at the scraping troughs. However, HUDS has reduced usage 50-80 percent (figures vary among locations based on equipment) through a combination of



Quincy as it appeared before the renovation.

composting and pulp-and-extract systems. The revamped extractor design of the Somat system has proved particularly effective for HUDS. Mechanical (automated) grease traps will be installed in Leandro at various locations to improve the efficiency of grease removal from the waste water.

HUDS has turned to the Harvard Green Campus Initiative for support on many of these projects. Some of the support was financial, through the Green Campus Loan Fund. The Fund provides interest-free capital for high performance campus design, operations, maintenance and occupant behavior projects. Basic project eligibility guidelines state that projects must reduce the University's environmental impacts and have a payback period of 5 years or less.

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HUDS' commitment to sustainability also extends to the food that is coming out of these kitchens. Fair Trade coffee

HGCI also lent their expertise to the HUDS as it related to sustainable buildings. During the renovations Bob Leandro and Jack Demelo worked with Michael Crowley of HGCI's High Performance Building Service to incorporate eco-friendly options that are also functional. Sustainable design,

is served at every meal period in residential dining halls, and at every campus restaurant. On Fridays, students are served Fair trade bananas as one of the hand-fruit options. Also, HUDS sources locally whenever possible. This is integral to the seasonal menus, allowing Director of Culinary Operations, Martin Breslin, to take full advantage of the Massachusetts and New England resources. HUDS has developed relationships with their wholesale vendors that encourage the vendors to provide HUDS with local products including salad dressings, snack foods, breads and dairy. Also, Costa Fruit & Produce ensures that 35-70 percent of HUDS produce is locally grown, depending upon the season.

The commitment to local buying is driven by Ted Mayer, who understands the benefits to the customer, the environment, and the local economy. Translating this commitment into everyday practice is the hard work of the chefs and procurement specialists. The experience has been a positive one; enabling HUDS to provide students with fresh, quality products while supporting local merchants.

This fall, Mayer will roll out the Food Literacy Project (FLP) in partnership with Harvard University Health Services, Harvard School of Public Health and the College. As he explains it, "The FLP aims to educate consumers from the ground up. The project focuses on four inter-connected areas of food and society: agriculture, nutrition, community, and food preparation. Ultimately, the Food Literacy Project will enable Harvard students to take this knowledge from their days at the University and apply it in the real world. It also enables our customers who are already in the real world to gain a better understanding of the roles food plays in our society." ♦



Ted A. Mayer is Executive Director of Harvard University Dining Services. Prior to joining Harvard University in 1997, Ted established himself as a leader in collegiate food service during two decades with the Seiler/Sodexo Corporation, where he was ultimately promoted to Regional Director at Middlebury College. Under his strategic planning initiatives, HUDS has completed award-winning facility renovations, driven new business development, doubled the number of Crimson Cash

campus debit card readers to over 600 and developed extensive training programs for its 650+ employees. In 2002 he was awarded *Food Management Magazine's* 2002 Leadership Award.

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