Green Events and Local Food Sourcing at the IMU
Indiana University Office of Sustainability
Summer 2013 Internship

By Stone Irr
sirr@indiana.edu
http://imu.indiana.edu/catering/greenevents.shtml
http://www.indiana.edu/~sustain/programs/green-events/index.php
# Table of Contents

Introduction ........................................................................................................................................... 3
Background of the IMU .......................................................................................................................... 4
  Sodexo and the IMU .......................................................................................................................... 4
  Green Events ...................................................................................................................................... 5
  Greening of the IMU .......................................................................................................................... 6
  Previous IUOS Reports ...................................................................................................................... 7
Green Events ......................................................................................................................................... 9
  History ................................................................................................................................................ 9
  Current State of Green Events .......................................................................................................... 10
  Challenges ......................................................................................................................................... 13
  Future Steps ....................................................................................................................................... 14
Composting .......................................................................................................................................... 15
  History ................................................................................................................................................ 15
  Current State of Composting ........................................................................................................... 15
  Challenges ......................................................................................................................................... 18
  Future Steps ....................................................................................................................................... 18
Local Food Sourcing ............................................................................................................................. 18
  History ................................................................................................................................................ 19
  Current State of Local Food Sourcing .............................................................................................. 20
  Challenges ......................................................................................................................................... 22
  Future Steps ....................................................................................................................................... 22
Recommendations ................................................................................................................................. 23
Resources ............................................................................................................................................... 26
Contact Information ............................................................................................................................. 27
Introduction

Food is a topic relatable to anyone. Everyone eats. The topic of food is often put to the wayside. Yes, we discuss what we want to eat or where we are eating, but what exactly are we eating? Where exactly does our food come from? As one begins to muse and research that question, the answer becomes much more complicated and multifaceted. Considering that the average American meal travels over 1,500 miles before it is served, it becomes easy to see what sort of impact our food choices hold.

Described “as the vibrant campus center”\(^1\) of Indiana University, the Indiana Memorial provides a great service to many residents throughout the Bloomington and IU community. Over 45,000 food transactions are made each week at the Indiana Memorial Union. The responsibility of meeting this large of a demand for food is daunting—but this task provides a large arena for making gradual changes in food purchases and waste management.

With any food preparation comes waste. Food waste from the IMU provides an opportunity to create a closed loop—integrating local food and waste. Composting at the IMU becomes a fundamental piece focusing on local food sourcing. The relationship between the IMU and Hilltop Garden establishes a launching point for instating composting pre-consumed food waste at the IMU. Waste from the IMU can become composted at Hilltop—Hilltop Garden provides fresh produce to the IMU—a closed loop is created.

Before starting this internship, other questions came up. What makes a healthy and sustainable environment? How can people get interested in asking these questions? These questions expanded the topic from just local food sourcing. In order to create a sustainable environment, there must be guidelines stipulating what is actually sustainable.

\(^1\) http://www.imu.indiana.edu
At 500,000 square feet, the Indiana Memorial Union stands as one of the largest union buildings throughout the nation and world. Integrated within Indiana University’s campus, the IMU proves to be a necessary place for meetings, events and campus life. The Indiana Memorial Union is built for community and to sustain and create community. One way the Indiana Memorial Union accomplishes that objective of community is through hosting events. With many student groups and campus organizations utilizing its space for events, the IMU stands as a place intended for gatherings of all kinds.

Here is where Green Events come into play at the Indiana Memorial Union. All gatherings hold a significant impact upon our environment through the aspects of transportation, food, and waste. Finding ways to decrease the carbon footprint left by events led to the concept of Green Events. Green Events provide a practical and interactive way to reduce energy and waste, as well as increasing attention to local food purchasing. When committed to creating a Green Event, you are committed to promoting healthy and sustainable environments.

The parameters for this internship were set and observed by my advisors, Chris Gray, Dining Director of the IMU and Emilie Rex, Assistant Director of the IU Office of Sustainability. Focusing on the aspects of local food sourcing, composting and Green Events, this report includes a summary of challenges faced, goals accomplished, and suggestions for moving forward in these three areas. Much of the information provided relates not only to the Indiana Memorial Union but also to the Indiana University campus as a whole.

Background

The Indiana Memorial Union
The Indiana Memorial Union operates as an auxiliary unit of the Indiana University. In order to investigate dining operations within the IMU, I worked closely with my
mentor, Chris Gray, the Food and Beverage Director for the IMU and Zachary Knudsen, Product and Vendor Compliance Supervisor. Other key figures through dining services are chefs Tom Berinati and Damian Esposito, Amy Oakley in reservations, and executive director Bruce Jacobs.

Sodexo and the IMU

Sodexo manages food services throughout the Indiana Memorial Union and the Herman B Wells library. Sodexo runs and operates their own original food concepts throughout the IMU as well as franchise restaurants such as Burger King, Starbucks and Pizza Hut. Although employees of these entities are employed by the Indiana Memorial Union, the management of these food services is mostly composed of Sodexo employees.

Commitments for sustainability are found in Sodexo’s “Better Tomorrow Plan.” This plan provides a roadmap for continuous improvement within their four priorities:
employer, nutrition, health and wellness, local communities, and the environment.  
Sodexo tracks their environmental commitments and achievements through their
Sustainability Management and Reporting Tool—better known as “SMART”
). The SMART Tool allows for the general manager to input data to assess sustainability
performance.

The SMART Tool is broken down into four categories: carbon and energy, water,
waste and healthy and sustainable environments. The category of healthy and
sustainable environments emphasizes commitments to fairly and responsibly
traded food, local, seasonal and sustainable food, healthy environments and healthy
food. Suggested in the “Waste” category, Sodexo is committed to diverting waste as
well as composting. One way of encouraging a diversion of waste is by tracking food
waste. As food provider of the IMU, Sodexo’s commitments to sustainability as
expressed in the “Better Tomorrow Plan” become expectations of the IMU.

**Green Events**

Research on Green Events for the IU Office of Sustainability began in the summer of
2010 with Anne Kostyo’s internship of Green Event Coordination. Green Events
focus on keeping a light carbon footprint by providing guidelines for event makers.
These guidelines covers areas like alternative transportation and venue choice to
ensure that the most energy efficient choices are being made.

Green Events have taken priority among many college universities. University of
Texas, Arlington certifies events based upon the categories of energy,
transportation, waste printing, food and other innovations. Yale’s Office of
Sustainability offers many certifications for community members and organizations

---

3 [http://bettertomorrow.sodexousa.com/newsletter/701](http://bettertomorrow.sodexousa.com/newsletter/701)
4 [http://www.uta.edu/sustainability/initiatives/administration-outreach/green-event.php](http://www.uta.edu/sustainability/initiatives/administration-outreach/green-event.php)
that strive to meet sustainable standards set by their office.\(^5\) The City of Denver even released a report, “Introduction of Sustainable Planning,” complete with case studies showcasing the energy savings made by hosting Green Events.\(^6\)

The concept of Green Events fits perfectly with Sodexo’s “Better Tomorrow Plan”—specifically within the area of Healthy and Sustainable Environments. Green Events focuses on procuring local and seasonable food and encouraging alternative modes of transportation, effectively diminishing the use of fossil fuels. Green Events also encourage smart use of venue space in order to use as little energy as possible. The IMU presented itself as the perfect area to keep in mind while creating the Green Events System.

**Previous Reports**

In preparation of writing this report, I researched the work done by previous interns to glean what objectives and goals had previously been accomplished.

The Greening of the IMU intern, Nathan Bower-Bir, conducted his report during the 2009-2010 school year. His work included implementing many of the principles and goals set by the “2009 Greening of the IMU Report.”\(^7\)

“The Indiana University Office of Sustainability, organized an Eco-Charrette considering ways to make the Indiana Memorial Union operations and maintenance more environmentally effective. Over a two-day period, a diverse ground of participants from IU, the City of Bloomington, and beyond toured the Indiana Memorial Union, reviewed sustainability initiatives already in place at Indiana

\(^5\) [http://sustainability.yale.edu/tools-resources/certifications-we-offer/green-events](http://sustainability.yale.edu/tools-resources/certifications-we-offer/green-events)


\(^7\) [http://www.indiana.edu/~sustain/resources/docs/greening-of-the-indiana-memorial-union.pdf](http://www.indiana.edu/~sustain/resources/docs/greening-of-the-indiana-memorial-union.pdf)
University—Bloomington, and made recommendations for next steps to transform the IMU and the broader campus community.

The Facilitating team has compiled this report to provide a synopsis of the charrette and the background information gathered in its preparation, but most importantly the report outlines how to proceed with the LEED-ED O&M certification, and recommends necessary next steps in the quest for a greener IMU as well as a proposed completion schedule for the process. By leveraging the sustainability initiatives already underway on campus and enhancing them where necessary, it is anticipated that this process can be both cost effective at a basic certification level and also chart the way for reducing operation costs with significant energy savings.”

The Greening of the IMU internship addressed five areas within the IMU: Recycling, Composting, Green Cleaning, Integrated Pest Management, Local Purchasing. I will focus on progress made in the areas of composting and local purchasing as they pertain to the objectives outlined for this internship.

One opportunity for composting expressed in the Greening of the IMU report lay in collecting pre-consumer waste. The IMU began collecting pre-consumed food waste on July 20, 2009 and diverted around 8000 lbs from that date until the publication of this report. Nathan delivered food waste to Hilltop Garden daily.

The report included recommendations to begin composting coffee grounds from Starbucks within the Union. Most likely after Nathan’s internship ended, the effort to continue composting within the IMU kitchens ended but a relationship was set between the IMU and Hilltop Garden to deliver Starbucks’ coffee grounds each Friday. For a short time, one kitchen staff member for her pigs collected pre-
consumed food waste—but this only lasted a few months before the amount of food became too overwhelming.

As a corporation, Sodexo encourages local food procurement whenever possible. Sodexo acknowledges that there is not one single definition for “local food.” Some food for Sodexo is tracked through “State or Geographic Region,” “250 miles,” or “100 miles.” Sodexo does define local food as any food purchased within a “State or Geographic Region.”

The Greening of the IMU report recommended increased communication to their distributors, specifically the IMU’s main produce distributor, Piazza Produce. Establishing community ties with local business and farms such as Bloomingfoods and Fisher Farms were recommended as well.

**Green Events**

**History**
There have been two other Green Event Coordinator Interns, Anne Kostyo and Jessica Plassman. The Green Events Coordination report completed in the summer of 2010 by Anne Kostyo, outlines the Green Events system implementation. The report describes the development of creating a Green Events Guide, a rating system, and using the two in tandem. Anne recommended that an online tool be created, further revised and tested.

The following summer Jessica Plassman took over the project to reassess, update and promote Green Events. The project led to the completion of an online survey, but was not fully tested and released to the public for use. A Green Events website was also created to support and promote the Green Events System.

---

8 Sodexo Local Food Tracker PowerPoint
This project was left somewhat incomplete, as Jessica transitioned to her position as Project Coordinator for the IU Office of Sustainability. Jessica conducted extensive research for the revised survey and even piloted the survey within the IMU but the Green Events System was left unimplemented.

**Current State of Green Events**

I began to conduct research on Green Events upon the start of this internship. After assessing the survey Jessica created last summer, I decided that the survey needed to be revised and finessed. Overall, the Green Events System is primarily composed of a survey and point system. Jessica and I revised the Green Events Survey to include four categories: Food, Transportation, Venue, and Purchasing.

The Green Events Survey is hosted on a Google Form—used for ease of accessibility and modification by future interns.
I created a percentage-based point system for survey results, broken down into four levels of certification:

*Platinum (85-100%)*
*Gold (70-85%)*
*Silver (55-70%)*
*Bronze (40-55%)*

An event’s score is assessed by taking the total point values of questions answered divided by the total number of questions answered on the survey.

Although those are the two essential grids for Green Events, many other materials were needed in order to promote and sustain the Green Events System. Derived from the practices of other institutions, I outlined what resources needed to be created in order to support and assist the survey by a Green Events Coordinator.

*Resources Needed:*
- Survey (revised)
- Point System
- Green Events Website (revised)
- IMU Green Events Website
- Green Events Database
- Checklist
- Factsheet
- Green Events Guide
- Green Events Certificate
- Promotional Material

These listed Resources are contained within a Google Drive file that will be shared with future interns or potential Green Event Coordinators. Emilie Rex of the IU Office of Sustainability holds access to these materials.
The Green Events website needed to be revised as well. I worked with Jessica to update the website with new information. The webpage can be accessed from the IU Office of Sustainability website by accessing the “Program” tab, followed by clicking the “Green Events” link. The website is broken down into Four Sections:

*What Are Green Events?*
- This page contains an overview of the checklist as well as a link for the completed checklist. The completed checklist displays the Point System.

*Why Green Events?*
- This page contains the factsheet on Green Events.

*Take the Survey!*
- This page links the web user to the Green Event Survey hosted as a Google Form.

*Resources*
- Resources used for previous Green Events internships are kept within this page.

In order to promote the use of Green Events for the IMU, I worked with the IMU's Web Designer, Damen Morris, to create a web page for Green Events within the IMU’s website. I provide Damen with the framework and information to be held on the web page. The page leads web users to the Green Events page hosted on the IU Office of Sustainability’s website.
With the help of Jessica Plassman and Kristen Hackmen, a SPEA Graduate student, I provided the IUB Division of Student Life and Learning and Campus Recreational Sports with information and promotional materials for integrating Green Events into the process of filling out Space Reservation Forms by student organizations.

**Challenges**

The difficult of changing behaviors may challenge the Green Events System. Despite the great amount of options most people have in creating an event, many choices for events are often the easiest and most harmful to our earth. In some cases, it is much easier to order individual “lunchboxes” for event attendees, creating a large influx of waste rather than serving food on reusable plates and dinnerware, which effectively minimize waste. Steering event creators to think about the environmental impact of their event choices is a difficult task to undertake.

Social marketing ties into this challenge of changing behaviors. Making these environmentally friendly choices need to be presented in an attractive, cost-
effective, and attainable manner. Often times a precedent needs to be set or an example must be made in order for people to commit to these behavioral changes.

Continuing interest in Green Events poses itself as another challenge—for potential event creators and future interns. Effective marketing must be implemented to promote an infrequent process such as creating an event. Green Events must be continually marketed to many student and campus organizations that host and hold events. The possibility of the Green Events framework being forgotten by future interns is a great possibility.

**Future Steps**

In order for the Green Events System to function, a Green Events Coordinator must have access to the materials and resources mentioned in this report. The Green Events System must be maintained as event creators submit their Green Event Survey.

An equal amount of maintenance will be required for promoting and marketing the use of the Green Events System. Connecting with current student groups and campus organizations is critical as many events are created by their direction. Suggested Organizations to promote Green Events:

--Kelley Business School
--School of Public Health
--Residence Halls Association
--Indiana University Student Association
--Residential Programs and Services in coordination with Resident Assistants
--School of Public and Environmental Affairs

Create a distribution kit or toolbox comprised of Green Event Materials. This Green Events Kit, filled with information on creating a Green Event can be distributed to various organizations.
**Composting**

**History**
Composting presented itself as a great opportunity to create a small closed food cycle within the IMU. Although not specified in this internship, composting appeared to be an issue relatable to local food sourcing. With the knowledge that Starbucks coffee grounds were composted at the student Hilltop Campus Garden, the idea of expanding composting within the kitchens came to fruition.

Composting had been implemented within the kitchens previously—but to no avail. Previously implemented by the Greening of the IMU intern and by a kitchen staff member, composting continued only temporarily on both occasions. Over the past year though, the Starbucks within the IMU has successfully composted their coffee grounds at the Hilltop Campus Garden. Zachary Knudsen was responsible for dropping off the coffee grounds each Friday at the Campus Garden.

**Current State of Compost at the IMU**
I began to inquire local gardens and farms to see if they could take compost from the IMU. The IUOS composting intern for the summer of 2013, Nikki Wooten, was responsible for picking up a composting initiative instigated by the previous No Waste IUOS intern, Mark Milby. This initiative created a relationship between the Local Growers Guild and the Collins Living Learning Center Residence Hall on IUB’s campus. The LGG had found farmers willing to pick up compost collected from the Edmonson Dining Hall within Collins.

I contacted the Local Growers Guild to see if any farmers were interested in picking up compost from the IMU only to find out their capacity had been met with their relationship with Collins. I established contact with Mother Hubbard’s Cupboard as well as a teacher from Harmony School—as both entities have on-site gardens.
Further discussion led to estimate that the IMU would create too much waste for these gardens to properly utilize.

Along with Nikki, we looked into the possibility of utilizing Campus Division, who is responsible for picking up and disposing trash across IU’s campus, to collect compost from the IMU. This option may be a possibility in the future, but seeing that Bloomington lacks a compost processing area this opportunity is more of a long-term project.

Through suggestion of Nikki, I decided to contact Lea Woodward, director of Hilltop Garden, to find out what the composting capacity of the Campus Garden. I gave her estimates on what the weekly amount of waste would look like from the Catering Kitchen. Since we were only starting off with one kitchen composting, the estimated amount of waste could be handled by the garden. Zach and I started by placing one 35-gallon trash bin in the catering kitchen of the IMU and labeling it as necessary for pre-consumed waste. I presented Lea with a schedule for Zach to drop off food waste and coffee grounds each Monday and Friday morning. At the inception of our compost collection on May, 31, 2013 up to the point of this report, the IMU has diverted 1,481 pounds of waste.
Compost (Pre-Consumed Food Waste)

Coffee Grounds

weight in LBS.

Weight in pounds
Challenges and Future Steps
The one challenge of composting that was easily overcome is the issue of education. Making sure proper food items are disposed of is crucial to healthy development and sanitization of composting. Luckily, the IMU kitchen staff was aware of composting procedure due to previous implementation. There was great fortune in being able to place a bin in the kitchen of the IMU and be assured that the kitchen staff knew of what materials were compostable.

There are limitations as to how much the IMU can expand its composting efforts. With no facility run composting site, reasonable places for dropping compost become difficult to come across. The Campus Garden only has so much capacity for compostable materials. Waste from the IMU typically doubles during the school year, making the possibility of expanding the current compost process problematic.

Another problem lay in sustaining the current composting effort. Zachary Knudsen has been very cooperative in taking the responsibility for taking the compostable waste to the Campus Garden. Despite not being waste management coordinator, Zach has been able to transport smaller loads but would possibly require additional help to potentially transport waste from the five other kitchens in the IMU.

Finally, continuing the composting process has proven to be problematic in times past as shown with previous internships. Chris Gray has foreseen this problem and made amends to Zachary Knudsen’s job description. Zachary’s job description has been altered to include aspects of sustainability management, which ensures maintenance of the composting initiative at the IMU.

Local Food Purchasing

History and Challenges
When starting this internship, I was under the impression that I would be locating local farms and food producers to present to Sodexo. After presenting these potential clients, I would orchestrate a relationship between Sodexo and the clients I had found. This approach soon became unrealistic.

I began to unfold the interconnecting relationship Sodexo holds with its clients. Sodexo has one main compliance vendor, Gordon Food Services. GFS provides almost seventy percent of the food used throughout the IMU and Wells Library.

Sodexo also operates chain franchises within the IMU and Wells Library. These chains include Burger King, Starbucks, Chick-Fil-A, and Baja Fresh. These chains, although operated by Sodexo and employed by IMU staff, receive their food and product from the franchise’s distributor.

Sodexo receives most of their produce from a non-compliant vendor, Piazza Produce. Piazza Produce maintains relationships with a variety of producers, many of them located within Indiana. In order to increase local produce, Sodexo must
push Piazza Produce to create more relationships with farmers that could maintain large orders of produce for an entity such as the IMU.

Even after Piazza Produce obtains more options for local produce, the selection of these local foods must fit within the IMU’s budget and timing. This is difficult, considering that many local producers not only sell their produce not only when it is seasonal but also at higher prices.

There are local producers that Piazza Produce works with that can supply local produce for the IMU, but there simply isn’t that pressing of a need to purchase higher priced items. There must either be budgetary freedom or a high demand for local food in order to logically purchase sustainable food.

Sodexo does greatly encourage local purchasing, as they desire to serve as much local food as possible. The difficulty of this lies in setting up relationships between purchasers and distributors. Seasonality is another large problem, as the most intense demand for food occurs during the school year. Lastly, the largest factor is simply demand for local foods. Unless there is a huge outcry for ecologically sound, fair, humane and local food, there is likely to be little change in what food is supplied to the IMU.

**Current Initiatives and the Real Food Challenge**
The hurdles presented by the complexity of food distribution chain acted as a blessing in disguise. I began to meet with IUOS Interns Angela Babb, Strategic Planning and Implementation for Sustainable Food, and Mary Roper, Green Purchasing, to discuss the creation of a Food Summit. Led by Angela, this Food Summit would gather the three food accounts on campus. Residential Programs and Services supplies food the Residence Halls on campus; Athletics provides food for the Football Stadium and Assembly Hall; Sodexo supplies food for the IMU and Wells Library.
The proposed Food Summit was planned to discuss options for expanding the purchasing of sustainable food. Conflicts in scheduling delayed the Food Summit to the Fall Semester of 2013. With Angela’s internship effectively delayed, she researched ways that data could be collected and presented at the Food Summit. She came across the non-profit organization, the Real Food Challenge.

The Real Food Challenge advocates for “real food” and food transparency on college campuses across the nation. By connecting and working with colleges, the Real Food Challenges aspires to increase the purchasing and consumption of real food. “Our primary campaign is to shift $1 billion of existing university food budgets away from industrial farms and junk food and towards local/community-based, fair, ecologically sound and humane food sources—what we call “real food”—by 2020.” 9 Colleges may sign the Real Food Challenge, committing to a goal of “twenty percent real food by 2020.” Before committing to the goal, many schools participate in a pilot tool called the Real Food Calculator. This calculator assesses the current amount of real food that is being purchased by colleges.

Participating in the calculator requires the access of a food provider’s account and invoices. From the invoices, purchased items are then recorded into the calculator spreadsheet. After invoices are recorded, each food item is researched through the lens of the Real Food Guide’s four categories of “local and community based,” “fair,” “ecologically sound,” and “humane” to see if they qualify as “real food.” There are certain disqualifiers, such as use of High Fructose Corn Syrup and added dyes, that eliminate the possibility of products being labeled as “real food.” 10

Soon enough, Angela set up Indiana University to be eligible for the Real Food Calculator. Sodexo was receptive to releasing invoice materials, as the corporation

9 http://www.realfoodchallenge.org/about-real-food-challenge
10 http://calculator.realfoodchallenge.org/help/realfoodguide
had just recently signed a “food transparency agreement” with the Real Food Challenge. ¹¹

Angela decided to research the invoices from October 2012 and April 2013 to gain a well-rounded view of the food ordered across the year. Picking from two different seasons during the school year gives variety to the types of foods purchased. I began research and collecting invoices for Sodexo at the beginning of July and the process will continue on into the school year.

**Challenges**

The greatest challenge of participating in the Real Food Calculator is simply researching food products. Many vendors and producers are welcome to supplying nutritional information but are more reluctant to reveal ingredients. As each item is being carefully assessed against the Real Food Guide, there must be justification for eliminating each food item as “non-real food.”

Despite Sodexo’s generous access to their invoices, certain vendors of Sodexo may be difficult to gather information from, as their data may not match the invoices provided to Sodexo. This occurred with Piazza Produce, as their cataloguing number does not match with SKU’s provided on their invoices. For example, there may be an order of strawberries under the SKU “1000” but those strawberries could be sourced from a variety of producers. Despite there being an order for strawberries on Monday and Tuesday, Monday’s strawberries could come from a farm in Florida while Tuesday’s strawberries could be from California.

**Future Steps**

Research must be continued for the Real Food Calculator before any other decisions are made in regard to the Real Food Challenge. I plan to continue researching

invoices from the IMU throughout the school year under an independent research credit.

Recommendations

Green Events
In order for the work of the Green Events System to be implemented, there must be a Green Events Coordinator position create to fulfill the duties laid by the system. This work would include assessing the surveys submitted by event creators, issuing certifications, and increasing promotion of the Green Events System.

After assessing the Green Events survey, the Green Events Coordinator would act as assistants during specific events, representing the IU Office of Sustainability. Another positive aspect to attending events would be increased visibility and promotion. The Green Events Coordinator would also be responsible for maintain the IU Office of Sustainability and IMU Green Events page, creating a social media presence for Green Events, and maintaining connections with various student groups and campus organizations.

Once Green Events has gone through a pilot testing, the Green Events Coordinator would be responsible for initiating a case study on a Green Event. This case study would assess the carbon footprint, amount of waste diverted, and amount of energy used during a Platinum Green Event. Inspiration for this eventual analysis derives from the City of Denver’s report of Green Planning. 12

The final improvement for the Green Events System would be the introduction of a Green Points system. Green Points would work as a rewards system specifically used with the IMU. After one person or organization holds a certain amount of

Green Events, the IMU would provide a discount on certain food items. This program would be developed under the direction of Chris Gray.

**Composting**

As the situation stands with Zachary Knudsen transporting waste from the IMU to Hilltop Garden, composting is being implemented but at somewhat small lengths. Recommendations would be to expand composting to multiple kitchens in the IMU—specifically the Baja Fresh, Simply To Go, Market, and the Tudor Room kitchens

One recommendation that needs to be explored is the possibility of having Campus Division picking up and transporting compost from the IMU and other IU Buildings to Hilltop Garden. Nikki Wooten, the composting intern, has already begun these talks.

**Local Food Sourcing**

Recommendations for furthering local food sourcing lay in continuation of completing the Real Food Calculator. I would suggest that a Food Summit Working Group be created to help record invoices and research IU’s food purchases through use of the Real Food Calculator. This group could be comprised of current or future interns through the IU Office of Sustainability as well as independent researchers.

Once the Real Food Calculator has been completed, the Working Group would be responsible for assessing the results and creating a brief report and presentation for the Food Summit in Fall 2013.

**IMU Sustainability Council**

My last recommendation would be to create a IMU Sustainability Council comprised of IMU staff members that represent key areas identified through Sodexo’s SMART
Tool. This council would be conceived, led or steered by an intern through the IU Office of Sustainability.

The Council would create a comprehensive report of energy, waste, and water usage throughout the IMU. This report would not only assess the current environmental status of the IMU but also provide recommendations as to improving upon the current environmental initiative taken. Much of the report would effectively update the comprehensive Greening of the IMU Report. The Council and final report would be broken down into four separate categories:

- **Carbon and Energy:** Assess the Carbon Footprint of the Union—subdivided by separate departments, foot retailers, and common spaces.
- **Water:** Assess water usage and propose water diversion plan.
- **Waste:** Assess amount of waste generated by the IMU and propose waste diversion plan.
- **Healthy and Sustainable Food and Environments:** Assess the amount of healthy options available throughout the IMU and quantity of local food purchases. Build off of the Food Transparency Agreement between Sodexo and the Real Food Challenge and assess the amount of “real food” purchases made.

Suggestions for IU Sustainability Council Members:

<table>
<thead>
<tr>
<th>Department</th>
<th>Name</th>
<th>Contact</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facilities</td>
<td>Gary Chzastowski</td>
<td><a href="mailto:gchrzast@indiana.edu">gchrzast@indiana.edu</a></td>
</tr>
<tr>
<td>IU Book Store</td>
<td>Joe Bender</td>
<td>812-855-4352</td>
</tr>
<tr>
<td>Union Board</td>
<td>Rob Meyer</td>
<td><a href="mailto:robemeye@indiana.edu">robemeye@indiana.edu</a></td>
</tr>
<tr>
<td>IMU Hotel</td>
<td>Matt Roig</td>
<td><a href="mailto:mroig@indiana.edu">mroig@indiana.edu</a></td>
</tr>
<tr>
<td>Sodexo/Dining Services</td>
<td>Chris Gray</td>
<td><a href="mailto:chrigray@indiana.edu">chrigray@indiana.edu</a></td>
</tr>
</tbody>
</table>
Resources

“About the Real Food Challenge,” Real Food Challenge.
   http://www.realfoodchallenge.org/about-real-food-challenge

“Green Events,” Yale Sustainability. http://sustainability.yale.edu/tools-resources/certifications-we-offer/green-events

“Green Event Planning,” University Of Texas Arlington.
   http://www.uta.edu/sustainability/initiatives/administration-outreach/green-event.php

“Greening of the IMU Eco-Charrette Report,” IU Office of Sustainability.

“Indiana Memorial Union”, Indiana Memorial Union. http://www.imu.indiana.edu


   http://calculator.realfoodchallenge.org/help/realfoodguide


## Contacts

<table>
<thead>
<tr>
<th>Name</th>
<th>Contact</th>
<th>Position</th>
<th>Association</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chris Gray</td>
<td><a href="mailto:chrigray@indiana.edu">chrigray@indiana.edu</a></td>
<td>Sodexo/Dining Manager</td>
<td>IMU</td>
</tr>
<tr>
<td>Zachary Knudsen</td>
<td><a href="mailto:Zachary.knudsen@sodexo.com">Zachary.knudsen@sodexo.com</a></td>
<td>Product/Vendor Supervisor</td>
<td>IMU</td>
</tr>
<tr>
<td>Kirk Theiler</td>
<td><a href="mailto:ktheiler@indiana.edu">ktheiler@indiana.edu</a></td>
<td>Catering</td>
<td>IMU</td>
</tr>
<tr>
<td>Amy Oakley</td>
<td><a href="mailto:aoakley@indiana.edu">aoakley@indiana.edu</a></td>
<td>Reservations</td>
<td>IMU</td>
</tr>
<tr>
<td>Bruce Jacobs</td>
<td><a href="mailto:jacobsb@indiana.edu">jacobsb@indiana.edu</a></td>
<td>Executive Director</td>
<td>IMU</td>
</tr>
<tr>
<td>Thom Simmons</td>
<td><a href="mailto:tsimmons@indiana.edu">tsimmons@indiana.edu</a></td>
<td>Associate Executive Director</td>
<td>IMU</td>
</tr>
<tr>
<td>Cheryl Crouch</td>
<td><a href="mailto:crouchcm@indiana.edu">crouchcm@indiana.edu</a></td>
<td>Marketing Director</td>
<td>IMU</td>
</tr>
<tr>
<td>Damen Morris</td>
<td><a href="mailto:djmorris@indiana.edu">djmorris@indiana.edu</a></td>
<td>Marketing Manager</td>
<td>IMU</td>
</tr>
<tr>
<td>Emilie Rex</td>
<td><a href="mailto:ekrex@indiana.edu">ekrex@indiana.edu</a></td>
<td>Assistant Director of Sustainability</td>
<td>IUOS</td>
</tr>
<tr>
<td>Jessica Plassman</td>
<td><a href="mailto:inplassm@indiana.edu">inplassm@indiana.edu</a></td>
<td>Project Coordinator</td>
<td>IUOS</td>
</tr>
<tr>
<td>Autumn Johnson</td>
<td><a href="mailto:autjohns@indiana.edu">autjohns@indiana.edu</a></td>
<td>Assistant Director Club Sports</td>
<td>Campus Recreational Sports</td>
</tr>
<tr>
<td>Lea Woodward</td>
<td><a href="mailto:lemawood@indiana.edu">lemawood@indiana.edu</a></td>
<td>Coordinator</td>
<td>Hilltop Garden</td>
</tr>
<tr>
<td>Lindsay Guthrie</td>
<td><a href="mailto:lindsay@realfoodchallenge.org">lindsay@realfoodchallenge.org</a></td>
<td>Co-Chair of Real Food Calculator Working Group</td>
<td>Real Food Challenge</td>
</tr>
<tr>
<td>Nikki Wooten</td>
<td><a href="mailto:ncwooten@indiana.edu">ncwooten@indiana.edu</a></td>
<td>Composting Intern</td>
<td>IUOS</td>
</tr>
<tr>
<td>Angela Babb</td>
<td><a href="mailto:ababb@indiana.edu">ababb@indiana.edu</a></td>
<td>Real Food Working Group Intern</td>
<td>IUOS</td>
</tr>
<tr>
<td>Mary Roper</td>
<td><a href="mailto:mkroper@indiana.edu">mkroper@indiana.edu</a></td>
<td>Green Purchasing Intern</td>
<td>IUOS</td>
</tr>
<tr>
<td>Damian Esposito</td>
<td><a href="mailto:desposit@indiana.edu">desposit@indiana.edu</a></td>
<td>Head Chef</td>
<td>IMU</td>
</tr>
<tr>
<td>Alex Corsaro</td>
<td><a href="mailto:acorsaro@pizzaproduce.com">acorsaro@pizzaproduce.com</a></td>
<td>Sales Representative</td>
<td>Piazza Produce</td>
</tr>
</tbody>
</table>