FOR IMMEDIATE RELEASE

The Dining Services at University of North Carolina Asheville
Wins Award from Carolina Recycling Association
Incorporating the Importance of Waste Reduction into Everyday Operations

RALEIGH, NC – The Carolina Recycling Association honored Dining Services at University of North Carolina Asheville with a 2020 Annual Recycling Award!

Each year, the Carolina Recycling Association honors top performers that advance waste reduction and recycling in the Carolinas. The awards are open to individuals, companies, governments, schools, organizations, non-profits, and councils – projects and programs large and small. Nominations are reviewed and winners are selected by a committee of industry peers and scored in a variety of categories including amount of waste reduced, recycled or diverted, level of difficulty, and contribution to the industry as a whole.

UNC Asheville’s Dining Services incorporates the importance of waste reduction into everyday operations. Trayless dining and small plates are utilized to minimize over portioning. This reduces food waste and conserves water and energy that was once required to wash the trays. The primary dining hall on campus is equipped with reusable china, cups, utensils, and to-go containers. Compostable plates, cups, and napkins are standard for catered events.

They also implemented Project Clean Plate. This project involves two weeks of measuring post-consumer compost bins. This project challenges the UNC Asheville community to waste less with a big sign tallying the waste. For every 10% in food waste reduction from one week to the next during Project Clean Plate, they donate 100lbs of food to the on-campus food pantry, reemphasizing the relationship between minimizing food waste and feeding hungry people.

They also hosted the university’s first ever two-day Sustainable Dining Summit, a conference which brought 53 individuals representing 21 institutions together to collaborate and share ideas. Individuals with these organizations led discussions and workshops on topics such as: community-focused food recovery programs, best practices for campus community engagement, the philosophy of sustainable food, and how to consistently improve practices of sustainable dining.

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