

WESLEYAN UNIVERSITY

ATLAS ZERO WASTE CAMPUS ASSESSMENT 2023



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INTRODUCTION

In Spring 2023, Wesleyan University worked with the Post-Landfill Action Network (PLAN) to support Zero Waste Fellows Arlette Aguilera and Vivian Redmond to conduct a holistic assessment of the campus' waste management system. Arlette and Vivian used PLAN's Atlas Zero Waste Program, a program designed to help campuses assess and streamline campus systems for materials management, to collect the information used to inform this report. This report offers a snapshot of existing policy, programs, and infrastructure, illustrates ideal material flows throughout a campus, and proposes a few broad recommendations to fill the gaps identified during the assessment.

This report was prepared for Wesleyan University by the Post-Landfill Action Network, a non-profit zero waste advising organization based in Dover, New Hampshire. Any views, thoughts, or opinions expressed in the text belong solely to the Post-Landfill Action Network and do not reflect the views of Wesleyan University.

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ASSESSMENT PROCESS

Arlette and Vivian were trained by PLAN’s Atlas team on the findings and theories that originally informed PLAN’s Atlas Zero Waste Program, and on the interview process central to the assessment. They used PLAN’s Atlas Stage 1 Campus Programs Checklist to complete in-depth interviews with 42 representatives from various campus departments, documenting and gathering data through a series of yes/no questions on the current infrastructure, policies, and communication channels related to the University’s waste mitigation and management. A complete list of the interviewed representatives can be found at the end of this report.

Following data collection, Arlette and Vivian scored the campus checklist - points are awarded in accordance with the zero waste hierarchy, with 3 points awarded for source reduction initiatives, 2 points for reuse initiatives, and 1 point for recycling/compost initiatives. The campus was awarded an overall score, scores for the two major systems of campus materials management described in the following section, and specific programmatic scores, which are all collectively used to guide this report.

METHODOLOGY - MATERIAL MANAGEMENT SCOPES

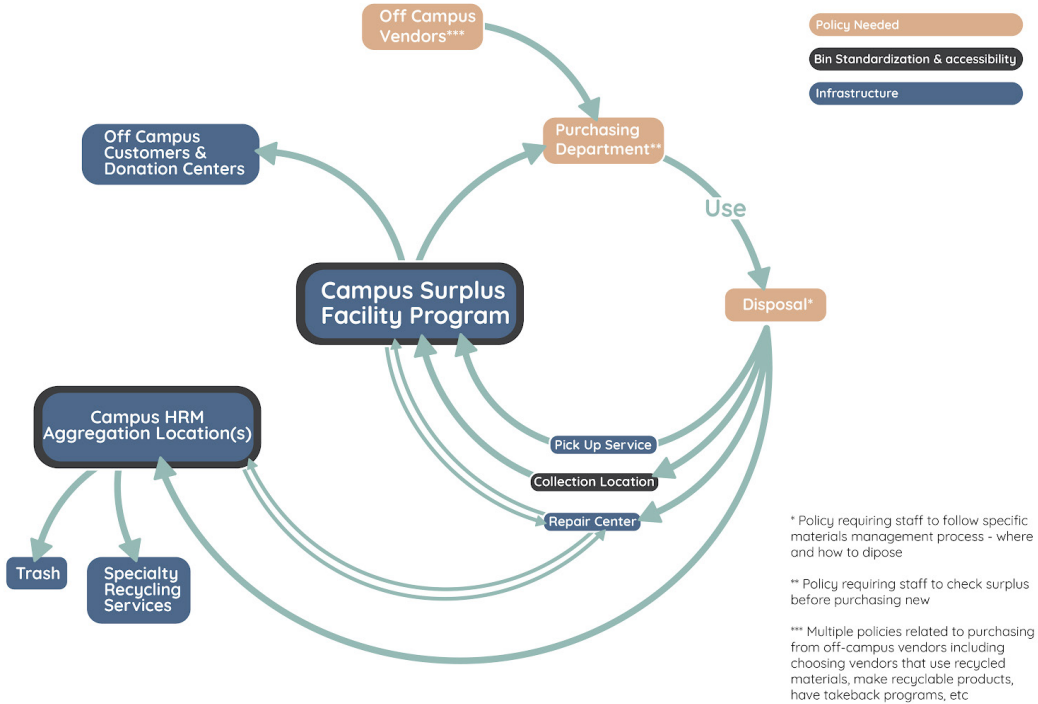
| SCOPE 1 HARD GOODS Surplus Property and Hard-to-Recycle Materials Materials the campus has direct control over | SCOPE 2 SOFT GOODS Food and Single-Use Materials Materials the campus purchases, but has limited control over which bin the material is placed in |
|--|--|
| Electronics Furniture Office Supplies Lab / Art Equipment Vehicles / Tires / Oil Chemicals / EH&S material Facilities / C&D material | Food Waste Food Packaging Disposable Dishware Disposable To-Go Ware Compostable Dishware Compostable To-Go Ware Reusable Dishware Reusable To-Go Ware |

[The Atlas Zero Waste Project](#) is unique in that it does not simply measure waste outputs, but instead looks holistically at the entire campus materials management system from purchase to use to collection to disposal.

In **Scope 1 - “Hard Goods”**: We assess the materials management system for all materials the campus has direct control over - namely, items that the campus purchases, manages, uses, and maintains ownership over, and is ultimately fully responsible for the method in which they are discarded. Below is an example of how a campus would manage materials in an ideal version of this system. You can also chart the path of this item through the idealized system map provided below.

A faculty member wants to **purchase** a file cabinet. First, per **campus policy**, they check the **campus surplus property program** and other local reuse facilities before buying a new item. When reuse isn't an option, the faculty member **purchases** the file cabinet following the campus's procurement policies. Years later, when the file cabinet is being discarded - the staff member contacts the **campus surplus property program** to schedule a **pick-up**, and the item is picked up for free. The item is **catalogued**, listed for sale on the **University's online surplus sale site**, and possibly also on sale at a **surplus storefront**. If the item goes unsold for weeks or months, the item is **donated to the community** or sent to the **campus aggregation point for hard-to-recycle materials** - where it is stripped into parts. In this case, the file cabinet parts would go to **industrial metal recycling**.

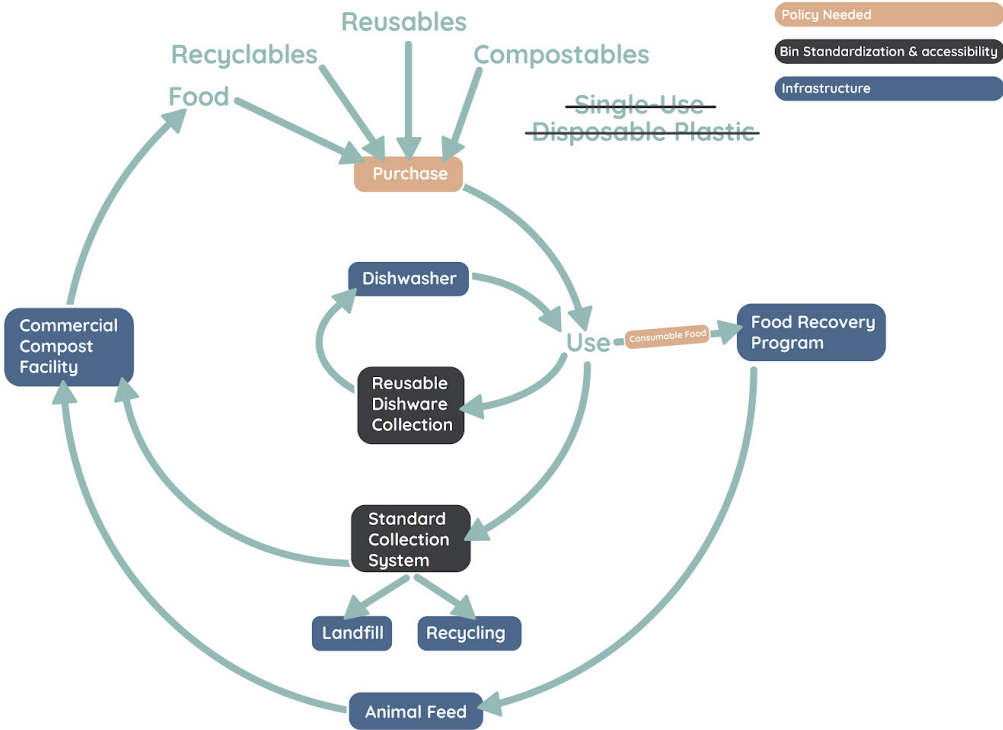
Scope 1 - An Example of Material Flow Options through an Idealized Version of a Hard Goods System Map



In **Scope 2 - “Soft Goods”**: We assess the materials management system for all materials that the campus purchases, but ultimately wind up in the hands of individual users, leading to limited control over which bin the material is placed in. Below is an example of how a campus would manage materials in an ideal version of this system. You can also chart the path of this item through the idealized example of a system map provided below:

A student purchases a coffee from a coffee vendor on campus that is required to comply with the **campus procurement policy**. The student can either get the coffee in a **reusable to-go mug** or in a **compostable cup**. The student walks across campus with their coffee, and when finished, discards their coffee container in the **standardized collection bin** for either compostable materials or reusable dishware, available in every building on campus. If compostable, the material is collected and transported to an **industrial composting facility** (either on or off campus). If reusable, the dishes are taken to a **campus dishwasher** to be washed and re-distributed back to campus food vendors.

Scope 2 - An Example of Material Flow Options Through an Idealized Version of a Soft Goods System Map



The Atlas Zero Waste project is designed to streamline campus material management systems, as illustrated by the example scenarios for Scope 1: “Hard Goods” and Scope 2: “Soft Goods.” Not addressed in this systemic analysis is a proverbial “Scope 3”, which would account for all items brought to campus (ie, not purchased by the campus) by individual consumers (faculty, staff, students, visitors, etc). We do not include these items in this assessment because the campus has no control over the purchasing of these items, and the ultimate management and disposal of these items falls under the parameters of Scopes 1 and 2. Therefore, effectively-designed Scope 1 & 2 systems will ultimately be capable of capturing Scope 3 materials. Below is an ideal version of how a Scope 3 material would be captured in this system.

A student living in a residential hall on campus discovers that their lamp is broken. They bring the lamp to the **campus repair center** (a facility assessed in **Scope 1**), where an attempt to repair the lamp is made. If the lamp cannot be repaired - the lamp is placed in a **standardized electronic waste recycling bin** which can be found in most buildings on campus.

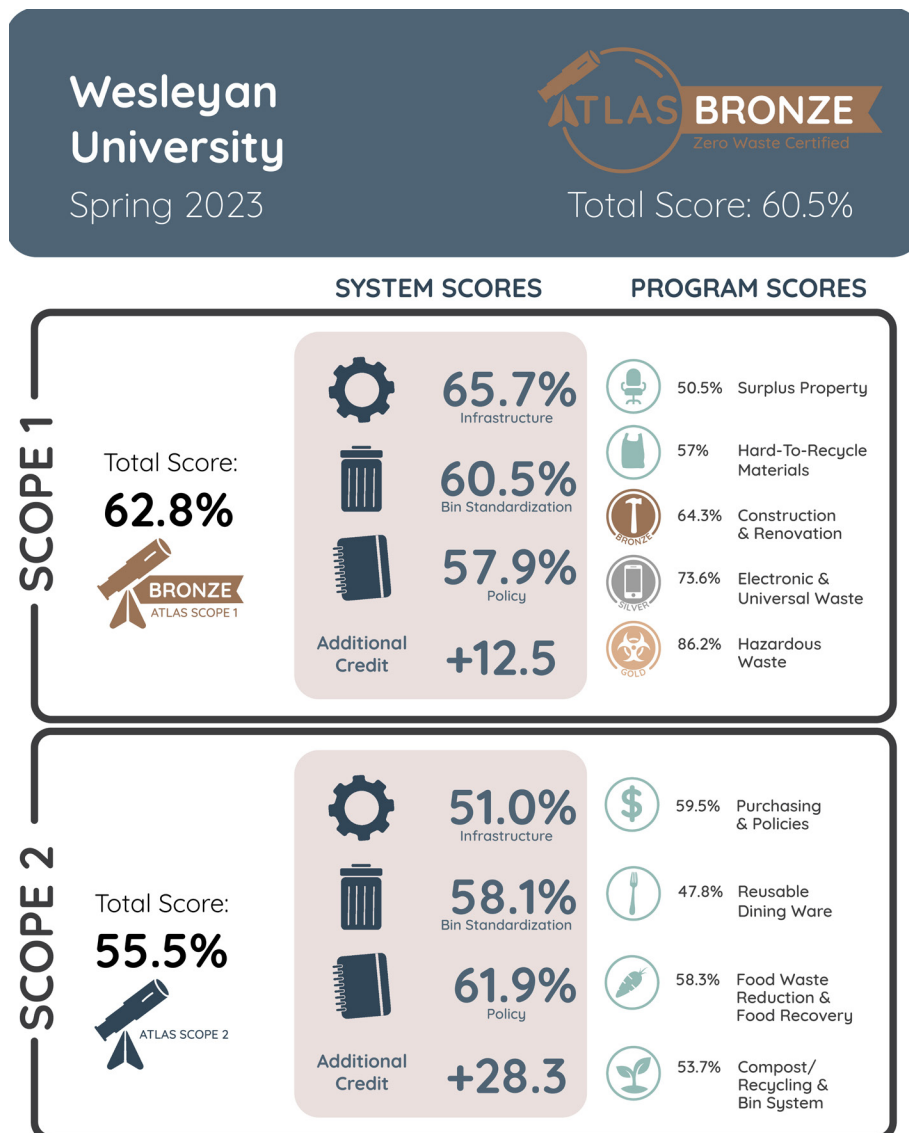
PROGRAM SCORING

Program Scoresheet: In addition to the Hard Goods and Soft Goods Material Scopes, and the Additional Programs groupings, all of the questions in the Campus Programs Checklist were also categorized by specific program, as seen in the included Program Scoresheet on page 9 (PDF linked [here](#)), such as reusable to-go ware or residential hall initiatives. Note that what is defined as “programs” are generally smaller-scale projects or components of large systems, and less so campus-wide infrastructure.

Tables & Additional Programs: The majority of the assessment’s findings are presented in tables and can be interpreted as shown below. The scores preceded by a “+” at the top of each section indicate “Additional Programs,” meaning that they are added as unweighted extra credit to the Hard Goods and Soft Goods scores. Additional Programs are defined as programs that go above and beyond standard waste management.

| | |
|---------|---|
| yes | full points awarded, i.e. 100% adoption across all facilities |
| partial | half points awarded, i.e. facilities are still in the process of adoption |
| no | no points awarded, i.e. facilities have not adopted this practice and are not in the process of adopting it |
| n/a | question is not asked or is not applicable to this facility |
| +0 | no extra points awarded - this is an additional credit question |
| +number | extra points awarded - this is an additional credit question |

WESLEYAN'S ZERO WASTE SCORECARD



PROGRAM SCORESHEET

| | Points Earned | Points Possible | Points Earned | Points Possible |
|--|---------------|-----------------|---------------|-----------------|
| Scope 1: Surplus Property & Hard-to-Recycle Materials (HRM) | 447 | 712 | | |

| Surplus Property | 108 | 214 |
|--|-----|-----|
| Surplus Program Policies & Communication | 25 | 55 |
| Surplus Program & Managed Materials | 33 | 81 |
| Reuse & Repair of Departmental Surplus Items | 13 | 28 |
| Reuse & Sharing of Student Items | 37 | 50 |

| Hard-to-Recycle Materials (HRM) | 102 | 179 |
|--|------|-----|
| HRM from Specialized Facilities | 67.5 | 117 |
| HRM Aggregation & Collection Point Accessibility | 34.5 | 62 |

| Construction & Renovation | 40.5 | 63 |
|------------------------------------|------|----|
| Construction & Renovation Policies | 40.5 | 63 |

| Electronic & Universal Waste | 140.5 | 191 |
|---|-------|-----|
| Policy Requiring Staff to Send E-Waste to Surplus/Recycling | 13.5 | 21 |
| Procurement Policies for Purchase, Takeback & Recycling | 16.5 | 24 |
| Electronics Repair & Recycling | 71.5 | 82 |
| E-Waste Collection Infrastructure | 39 | 64 |

| Hazardous Waste Collection & Management | 56 | 65 |
|---|----|----|
| Hazardous Waste Collection & Management | 56 | 65 |

| Scope 2: Compost, Food, and Plastics | 630 | 1134.5 |
|--------------------------------------|-----|--------|
|--------------------------------------|-----|--------|

| Purchasing & Policies | 285.5 | 480 |
|---|-------|-----|
| Adherence to Campus Procurement Policies | 133.5 | 185 |
| Policies That Favor Bulk Products Over Single-Use | 94 | 168 |
| Institutionalizing Zero Waste Goals & Plans | 24 | 66 |
| Paper Reduction & Reuse Initiatives | 34 | 61 |

| Compost/Recycling & Bin System | 149.75 | 279 |
|---------------------------------------|--------|-----|
| Composting Program | 23 | 37 |
| Compostable Dining Ware & Disposables | 24.5 | 92 |
| Bin Standardization | 63.75 | 106 |
| Recycling | 38.5 | 44 |

| Reusable Dining Ware & To-Go Ware | 110.25 | 230.5 |
|---|--------|-------|
| Accessibility Policy | 5 | 10 |
| Reusable Dining Ware at Sit-Down Eateries | 44.25 | 77.5 |
| Reusable To-Go Ware Program | 28.5 | 97 |
| Hydration Station Availability | 17 | 20 |
| BYO Program | 8 | 12 |
| Collection Locations for To-Go Ware | 7.5 | 14 |

| Food Waste Reduction & Food Recovery | 84.5 | 145 |
|--|------|-----|
| Food Recovery Program | 22.5 | 76 |
| Food Waste Reduction Initiatives & Education | 62 | 69 |

| Additional Credit | 40.75 | 170 |
|--|-------|------|
| Additional Credit - Surplus Sharing Initiatives | 2 | 8 |
| Additional Credit - Hard-to-Recycle Material | 4.5 | 14 |
| Additional Credit - Hard Goods Reuse | 6 | 9 |
| Additional Credit - Reusable Dishware, To-Go Ware, BYO | 8.5 | 66 |
| Additional Credit - Food Recovery & Waste Minimization | 0.5 | 12 |
| Additional Credit - Compost | 0.75 | 7.5 |
| Additional Credit - Education | 16 | 31 |
| Additional Credit - Soft Goods Policies | 0 | 5 |
| Additional Credit - Liquid Collection | 2.5 | 17.5 |

PLAN's Atlas Zero Waste project has found so far that the average campus scores between 40-50%. As we expand this project to more campuses, we will continue to update [national scoring averages and standings](#) for how campuses compare with each other.

A detailed breakdown of the campus' points can be found in the Campus Programs Checklist.

REVERSE PROGRAM SCORESHEET

| | Points Earned | Points Possible | Points Remaining | % of Scope Score* | % of Total Score* |
|---|---------------|-----------------|------------------|-------------------|-------------------|
| Scope 1: Surplus Property & HRM | 447 | 712 | 265 | 37.22% | 14.35% |
| Surplus Property | 108 | 214 | 106 | 49.53% | 5.74% |
| Surplus Program Policies & Communication | 25 | 55 | 30 | 4.21% | 1.62% |
| Surplus Program & Managed Materials | 33 | 81 | 48 | 6.74% | 2.60% |
| Reuse & Repair of Departmental Surplus Items | 13 | 28 | 15 | 2.11% | 0.81% |
| Reuse & Sharing of Student Items | 37 | 50 | 13 | 1.83% | 0.70% |
| Hard to Recycle Materials (HRM) | 102 | 179 | 77 | 43.02% | 4.17% |
| HRM from Specialized Facilities | 67.5 | 117 | 49.5 | 6.95% | 2.68% |
| HRM Aggregation & Collection Point Accessibility | 34.5 | 62 | 27.5 | 3.86% | 1.49% |
| Construction & Renovation | 40.5 | 63 | 22.5 | 35.71% | 1.22% |
| Construction & Renovation Policies | 40.5 | 63 | 22.5 | 3.16% | 1.22% |
| Electronic Waste | 140.5 | 191 | 50.5 | 26.44% | 2.73% |
| Policy Requiring Staff to Send E-Waste to Surplus/Recycling | 13.5 | 21 | 7.5 | 1.05% | 0.41% |
| Procurement Policies for Purchase, Takeback & Recycling | 16.5 | 24 | 7.5 | 1.05% | 0.41% |
| Electronics Repair & Recycling | 71.5 | 82 | 10.5 | 1.47% | 0.57% |
| E-Waste Collection Infrastructure | 39 | 64 | 25 | 3.51% | 1.35% |
| Hazardous Materials | 56 | 65 | 9 | 13.85% | 0.49% |
| Hazardous Waste Collection & Management | 56 | 65 | 9 | 1.26% | 0.49% |

| | 630 | 1134.5 | 504.5 | 44.47% | 27.32% |
|---|---------------|--------------|---------------|---------------|---------------|
| Scope 2: Compost, Food, and Plastics | 285.5 | 480 | 194.5 | 17.14% | 10.53% |
| Purchasing & Policies | 285.5 | 480 | 194.5 | 17.14% | 10.53% |
| Adherence to Campus Procurement Policies | 133.5 | 185 | 51.5 | 4.54% | 2.79% |
| Policies That Favor Bulk Products Over Single-Use | 94 | 168 | 74 | 6.52% | 4.01% |
| Institutionalizing Zero Waste Goals & Plans | 24 | 66 | 42 | 3.70% | 2.27% |
| Paper Reduction & Reuse Initiatives | 34 | 61 | 27 | 2.38% | 1.46% |
| Compost/Recycling & Bin System | 149.75 | 279 | 129.25 | 11.39% | 7.00% |
| Composting Program | 23 | 37 | 14 | 1.23% | 0.76% |
| Compostable Dining Ware & Disposables | 24.5 | 92 | 67.5 | 5.95% | 3.66% |
| Bin Standardization | 63.75 | 106 | 42.25 | 3.72% | 2.29% |
| Recycling | 38.5 | 44 | 5.5 | 0.48% | 0.30% |
| Reusable Dining and To-Go Ware | 110.25 | 230.5 | 120.25 | 10.60% | 6.51% |
| Accessibility Policy | 5 | 10 | 5 | 0.44% | 0.27% |
| Reusable Dining Ware at Sit-Down Eateries | 44.25 | 77.5 | 33.25 | 2.93% | 1.80% |
| Reusable To-Go Ware Program | 28.5 | 97 | 68.5 | 6.04% | 3.71% |
| Hydration Station Availability | 17 | 20 | 3 | 0.26% | 0.16% |
| BYO Program | 8 | 12 | 4 | 0.35% | 0.22% |
| Collection Locations for To-Go Ware | 7.5 | 14 | 6.5 | 0.57% | 0.35% |
| Food Waste Reduction & Food Recovery | 84.5 | 145 | 60.5 | 5.33% | 3.28% |
| Food Recovery Program | 22.5 | 76 | 53.5 | 4.72% | 2.90% |
| Food Waste Reduction Initiatives & Education | 62 | 69 | 7 | 0.62% | 0.38% |

| Additional Credit | 40.75 | 170 |
|--|--------------|------------|
| Additional Credit - Surplus Sharing Initiatives | 2 | 8 |
| Additional Credit - Hard-to-Recycle Material | 4.5 | 14 |
| Additional Credit - Hard Goods Reuse | 6 | 9 |
| Additional Credit - Reusable Dishware, To-Go Ware, BYO | 8.5 | 66 |
| Additional Credit - Food Recovery & Waste Minimization | 0.5 | 12 |
| Additional Credit - Compost | 0.75 | 7.5 |
| Additional Credit - Education | 16 | 31 |
| Additional Credit - Soft Goods Policies | 0 | 5 |
| Additional Credit - Liquid Collection | 2.5 | 17.5 |

KEY to Colorcoding

| | |
|--|---|
| | HIGH PRIORITY: ≥2.5% of total points remaining |
| | MED PRIORITY: 1.0-2.5% of total points remaining |
| | LOW PRIORITY: ≤1.0% of total points remaining |

SUMMARY RECOMMENDATIONS

We recommend that Wesleyan University gather a Zero Waste Working Group to review this report. Following that review, we recommend working collaboratively with all stakeholders in these groups to discuss and build a strategic vision to address system-wide solutions, using this report to inform a “Zero Waste Roadmap” that directly informs the University’s long-term strategic goals. The established vision may outline ambitious goals that require advanced long-term strategic planning and establishment of new campus infrastructure and systems, as well as policies and standard operating procedures that may differ from the way materials are currently managed. They may also require looking into organizational restructuring to relocate and redefine program management and responsibilities, which should be coupled with ample research to make decisions around management and costs. The Zero Waste Working Group should aim to develop a timeline to achieve measurable progress towards the following recommendations:

SCOPE 1

- Expand existing sustainable procurement policies and **require all staff to check surplus property options** before purchasing new items.
- Expand Wesleyan’s capacity to more efficiently collect, manage, and reallocate **surplus** property across campus departments and facilities, either via a digital asset management system, or an expanded physical facility with capacity for a storefront of used items, or both.
 - Practice sustainable management of university property by **repairing** equipment instead of buying new, **sharing** materials across campus by listing available shared resources online, and **reusing** or **donating** equipment and materials off-campus or through Surplus Property.
 - Surplus facilities that follow best practices also offer educational and learning opportunities as a site of academic research and student jobs. An ideal space would have **repair stations**, electronics and furniture **deconstruction**

facilities, art studio space, etc. The surplus facility should serve as a **sustainable materials management lab** to the campus community, and offer **workshops**, programs, and **educational tours**.

- The University could hire **additional staff** to assist in properly managing, repairing, and donating a larger volume of surplus property.
 - Stakeholders reported needing more space, equipment (trucks, pallet jacks, repair tools, etc.), and staffing. Additional staffing is presently needed to meet the current demands of the surplus program. Additional staffing will be especially crucial to the expansion of Wesleyan's surplus property program.
- Make surplus property accessible and **shoppable for students**, as well as staff and faculty. Wesleyan could consider opening up the storefront to be shoppable by the Wesleyan campus community.
 - Currently, student donations are accepted at a WesThrift collection location that is accessible throughout the year.
 - We recommend bridging the surplus, Waste Not, and WesThrift programs. Ideally, these programs can work together to collect, house, organize, price, and sell unwanted but usable items until they are rehomed.
- Wesleyan could consider establishing formal connections with **local organizations**, such as local thrift stores, to collect and share goods such as clothing, decor or supplies for events, and other miscellaneous items. In idea, students can shop donated items before moving in to reduce the amount of items they need to purchase (such as lighting, storage, office supplies, etc.).
- Establish sustainable **construction and renovation policies** that require the use of the campus surplus property and electronic waste recycling programs when discarding items, as well as when selecting furniture and equipment for newly renovated facilities.
 - Explore the addition of policy language to require reusable materials in construction - such as office furniture and electronics.
 - Require deconstruction over demolition. Prioritize the on-campus reuse of building materials and establish systems to collect, aggregate and recycle all non-reusable materials.
 - Require all in-house construction and renovation projects to recycle or repurpose C&D materials and building fixtures within reason.

- Expand the existing **bike share** and **repair program**. The bike repair facility should be primarily operated by students. This facility should work with Surplus Property to collect and manage unused or abandoned bicycles and bicycle parts for reuse or recycling.
- Expand the variety of **hard-to-recycle materials being collected** at Wesleyan to include: lab plastics, styrofoam and packing peanuts, porcelain, drywall, concrete, and HVAC air filters.
- Increase accessibility of **hard-to-recycle material** and **e-waste collection** by establishing additional year-round **collection points** in residence halls and other high-traffic areas for HRMs such as clothing, plastic film, electronics, and universal waste.
 - In an ideal system, hard-to-recycle materials are aggregated into one centralized location accessible to students, faculty, and staff. This location should have loading docks, specialized storage, and ample equipment and staffing to ensure safe and efficient handling of HRMs.

SCOPE 2

- Require full adherence to campus **sustainable procurement policies**.
 - Eliminate the purchasing of single use plastic bags.
 - Establish a procurement policy that applies to **all food service facilities** including corporate vendors that requires the use of reusable to-go containers, the elimination of all single-use disposable plastics, and switching all disposable items to **compostable packaging** that can be accepted by the campus compost program.
- Expand, coordinate, and communicate Wesleyan's **reusable to-go ware program** that can function across the entire campus.
 - Have dishwashers at all campus eateries to enable the use of reusable dishware. Additional staffing may be necessary.
 - **Collection locations** should be accessible across campus to encourage use of the program and a higher return rate of the containers. Drop-off for to-go ware is currently only accepted at Usdan and Summerfields Dining Halls.
 - As the program is continually being developed, Wesleyan University should encourage students to bring their own reusable containers.

- Wesleyan could offer discounts for all personal reusables in all food service facilities.
- Pledge to **eliminate single-use plastic and non-essential packaged** items by signing the [Break Free From Plastic Campus Pledge](#).
- Require all facilities and on campus events to participate in the food recovery program. Collection locations should be permanently placed in residence halls, nearby eateries, and other high traffic areas with clear and standardized signage.
 - Provide infrastructural support for the **food recovery program** (paid labor, kitchen space to re-package prepared food, support for transportation of food) to expand their efforts to collect prepared foods and items from all campus eateries to distribute to local partners.
 - Further reduce food waste by expanding **food waste education** programming to regularly educate consumers on the problems with food waste and the strategies to reduce it.
 - Implement other food waste reduction strategies like running regular audits to examine purchasing and consumption patterns.
- Establish, communicate, and implement **bin and signage standardization guidelines** across campus.¹
 - Standardize bins through size, shape, and color. Use colors that are easily recognizable, such as black for landfill, green for compost, and blue for recycling.
 - Include signage on bins clearly that clearly conveys what items go in each bin. Signage should include text and images. See example bins and signage here.
- Expand **compost collection** and switch all single use items (food products, office supplies) to compostables to reduce single use plastics on campus.
 - Compost collection should be accessible in both front-of-house and back-of-house across campus.
 - All on-campus eateries should be required to have compost collection.
 - Ideally, compost bins with coordinated drop-off or pick-up options should be available for students living in on-campus housing.
- Develop **zero waste event policies, guidelines and resources** that clearly explain how all members of campus (student organizations, campus departments, visitors) can host a zero waste event.²
- We recommend expanding the existing sustainability and zero waste curriculum to familiarize students with the environmental, social, and economic effects of a linear economy.
 - Spread information regarding opportunities to reduce waste and reuse, share, and repair items; and appropriately dispose of hard to recycle materials.
 - While education is extremely important in contributing to culture change, infrastructure change ultimately provides the greatest impetus for

¹ More information on the importance of establishing clear and standardized infrastructure can be found in this article.

² See PLAN's manual on [Zero Waste Events](#) as a guide.

behavior change, so any educational campaigns must be coupled with the implementation of systems and programs to support long-lasting change.³

- Create opportunities for student organizing around zero waste. Encourage participation in these groups while spreading campus-wide awareness to build up communication and collaboration between **student organizing groups** and staff/faculty.
 - Continue student internship program for students to encourage involvement in sustainability projects and planning committees.
 - Increase funding for waste reduction infrastructure and staffing.
 - Integrate a **zero waste session** for new students into orientation, introduce academic curriculum that addresses zero waste, and increase funding opportunities for waste reduction infrastructure.
- Create an **updated waste training** for custodial staff that encompasses waste policies regarding recycling and composting.
 - Training should be offered in multiple languages.
 - Training should be held annually for new and returning staff to remain updated with any changes to waste policies.

Additional resources to aid your campus in zero waste programming can be found on [PLAN's website](#); these include manuals advising on waste reduction programs, case studies on best practices gathered from different campuses, Beyond Waste Leadership Certification training, partner discounts on products and services such as reusable to-go boxes and surplus property asset management platforms. Campuses that are interested in further exploring strategic planning around campus-wide zero waste are encouraged to consider a Stage 2 Atlas engagement with PLAN.

³ See PLAN's blog post on why Infrastructure Change Must Precede Behavior Change, which shares takeaways from other behavioral psychology experts.

SCOPE 1 - HARD GOODS: SURPLUS & HARD-TO-RECYCLE MATERIALS (HRM)

TABLE 1: CAMPUS SURPLUS PROPERTY COLLECTION

| Table 1: Campus Surplus Property Collection | |
|---|-------------------------------|
| Surplus Property | Collected by Campus for Reuse |
| Furniture | yes |
| Electronics (laptops, lab and medical, refrigerators, air conditioners, appliances, handheld devices, wires and cables) | yes |
| Mixed media (CD's, DVD's, etc.) | yes |
| Textiles (clothing, uniforms, etc.) | no |
| Reusable building fixtures (i.e lighting, HVAC systems, plumbing fixtures, doors, etc.) | partial |
| Construction & demolition material (brick, stone, tiles, wood, shingles, etc.) | yes |
| Misc. household goods (dishware, decorations, school supplies, sporting equipment, etc.) | no |
| Campus vehicles | yes |
| Books | no |
| Paint & art supplies | yes |
| Lab equipment* | yes |
| Medical supplies (e.g. crutches)* | yes |
| Bikes & bike parts | no |

**can be collected for internal reuse by specific campus department*

Wesleyan University does have a surplus property facility, but it is located about a mile from the main campus at the Physical Plant. Stakeholders reported the facility has limited space and is lacking the staffing capacity to meet the current volume of surplus property needs for the campus. There are delivery services available free of charge to those on the main campus. The facility does not currently have an asset management software or digital system.

The campus has the full capacity to collect and manage 8 of 13 assessed categories

of surplus property items for reuse. Stakeholders were nearly split in their responses when asked if they're required to send materials to a campus surplus property program or other program that collected campus-owned equipment and furniture for reuse. Despite there being a policy requiring staff to repurpose and reuse before purchasing a new replacement, only 7 of the 19 interviewed stakeholders indicated that they knew of the policy and had used it. Another 4 stakeholders responded saying they are unaware of policy but they have used the system in the past. We recommend improving the campus's capacity to manage surplus property by establishing a digital asset management system.

We recommend encouraging students to utilize this facility - allowing them to shop, offering paid student positions, and having unique student engagement programs (educational tours, artist in residency, upcycling programs, entrepreneurship training, etc.).

Waste Not is Wesleyan's yearly move-out program which relies on student, staff, and faculty volunteers. From 2013 to 2022, Wesleyan collaborated with [Goodwill of Southern New England](#), and since 2023, the University has joined forces with the [Hartsprings Foundation](#) to effectively coordinate this program each year. Furthermore, Wesleyan has established meaningful alliances with organizations such as [The Resource Center](#), [Amazing Grace Food Pantry](#), [Grad Bag](#), [Eddy Shelter](#), and [Better World Books](#) to repurpose resources like food, clothing, dorm essentials, and books.

WesThrift is a student-run free store located in the basement of the College of the Environment, the initiative offers a diverse range of clothing and essential dorm items to all students, faculty. The primary aim of WesThrift is to encourage responsible consumption and disposal of clothing and dorm essentials while fostering a supportive space, devoid of stigma, to cater especially to the needs of First-Generation Low-Income (FGLI) and other challenging student barriers.

Complementing the efforts of WesThrift, the **SewWhat** program is another component in Wesleyan's zero-waste endeavors, representing one aspect of a circular economy on campus. It is a free service that operates within WesThrift. It works to empower individuals to mend their clothing rather than discarding them, resulting in reduced textile waste being sent to landfills.

HRM COLLECTION INFRASTRUCTURE

This table shows what types of HRM are generated and collected at each facility and is intended to serve as a starting point for streamlining HRM collection across the entire campus.

| | KEY | Thrown Away | Internally Recycled or Reused | Accessible Drop-Off Point | | | | | |
|---|--------------------|--------------------|-------------------------------|---|-------------------------------|-------------------------------|---------------------------|---------------------------|-------------------------------|
| HRM Type | Aggregation Point? | SF: Long Lane Farm | SF: Animal Care Lab | SF: Molecular Biology & Biochemistry, etc. Labs | SF: Health | Printing Services | Olin Library | Science Library | RJ Julia Bookstore |
| Lab plastics (items like pipette tips, etc are usually not placed in a normal recycling bin.) | no | | Thrown Away | Thrown Away | Thrown Away | | | | |
| Lab glass (Lab glass is Borosilicate glass and is usually not placed in a normal recycling bin.) | yes | | Accessible Drop-Off Point | Thrown Away | Thrown Away | | | | |
| Plastic film & bags (items like bubble wrap, plastic wrap, air packages are usually not placed in a normal recycling bin) | yes | | Internally Recycled or Reused | Accessible Drop-Off Point | Thrown Away | Accessible Drop-Off Point | | | Accessible Drop-Off Point |
| Styrofoam and packing peanuts | no | | Internally Recycled or Reused | Internally Recycled or Reused | Thrown Away | | | | Thrown Away |
| Rigid plastics (e.g. tubes, planting pots, pesticide containers) | yes | | Internally Recycled or Reused | Thrown Away | | | | | |
| Nitrile rubber gloves | partial | | Thrown Away | Accessible Drop-Off Point | Thrown Away | | | | |
| Textiles (e.g. rags, clothing, draperies, etc.) | partial | | Accessible Drop-Off Point | | | | | | Internally Recycled or Reused |
| Mattresses | yes | | Accessible Drop-Off Point | | | | | | |
| Plastic signage (e.g. vinyl banners, plastic corrugated signs) | yes | | Accessible Drop-Off Point | | | | | | |
| Wood pallets | yes | Thrown Away | Accessible Drop-Off Point | Thrown Away | | | | | |
| Cooking oil | yes | | Accessible Drop-Off Point | | | | | | |
| HVAC air filters | no | | Thrown Away | Thrown Away | | | | | |
| Construction Material | | | | | | | | | |
| Scrap metal | yes | | Internally Recycled or Reused | Accessible Drop-Off Point | | | Accessible Drop-Off Point | Accessible Drop-Off Point | |
| Wood and/or sawdust | yes | Thrown Away | Accessible Drop-Off Point | Thrown Away | | | | | |
| Concrete | partial | | Accessible Drop-Off Point | | | | | | |
| Brick | yes | | Accessible Drop-Off Point | | | | | | |
| Drywall | no | | Accessible Drop-Off Point | Thrown Away | | | | | |
| Roof shingles | yes | | Accessible Drop-Off Point | | | | | | |
| Porcelain (e.g. sinks, toilets, tubs, etc.) | no | | Accessible Drop-Off Point | | | | | | |
| Carpet | no | | Accessible Drop-Off Point | | | | | | |
| Electronic & Universal Waste | | | | | | | | | |
| Laptops/computers | yes | | Internally Recycled or Reused | Accessible Drop-Off Point | Internally Recycled or Reused | Internally Recycled or Reused | Accessible Drop-Off Point | Accessible Drop-Off Point | Accessible Drop-Off Point |
| Lab and medical electronic equipment | yes | | Internally Recycled or Reused | Accessible Drop-Off Point | Internally Recycled or Reused | | | | |
| Freon-containing equipment (e.g. refrigerators, air conditioners, etc.) | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | Internally Recycled or Reused | | | | |
| Microwaves | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | Internally Recycled or Reused | | | | |
| Household appliances (fans, vacuum cleaners, anything with a cord or battery) | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | Thrown Away | | Accessible Drop-Off Point | Accessible Drop-Off Point | |
| Handheld electronics | yes | | Internally Recycled or Reused | Accessible Drop-Off Point | Internally Recycled or Reused | Internally Recycled or Reused | Accessible Drop-Off Point | Accessible Drop-Off Point | Accessible Drop-Off Point |
| Wires and cables | yes | | Internally Recycled or Reused | Thrown Away | Thrown Away | Internally Recycled or Reused | Accessible Drop-Off Point | Accessible Drop-Off Point | Accessible Drop-Off Point |
| CD's and DVD's | yes | | Internally Recycled or Reused | Thrown Away | Thrown Away | Internally Recycled or Reused | | | Accessible Drop-Off Point |
| Batteries | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | Internally Recycled or Reused | Internally Recycled or Reused | Accessible Drop-Off Point | Accessible Drop-Off Point | Accessible Drop-Off Point |
| Lightbulbs | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | Internally Recycled or Reused | Internally Recycled or Reused | Accessible Drop-Off Point | Accessible Drop-Off Point | |
| Mercury-containing equipment (e.g. thermometers, thermostats, fluorescent bulbs, ink cartridges, etc.) | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | Internally Recycled or Reused | | | | |
| Hazardous Waste | | | | | | | | | |
| Tires | no | | Accessible Drop-Off Point | | | | | | |
| Points and oil-based supplies (e.g. paint thinner) | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | | | | | |
| Lab chemicals or radiological waste | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | | | | | |
| Waste oil (e.g. from vehicles) | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | | | | | |
| Pesticides | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | | | | | |
| Fertilizer | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | | | | | |
| Propane and propane tanks | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | | | | | |
| Custodial chemicals | yes | | Accessible Drop-Off Point | Internally Recycled or Reused | Internally Recycled or Reused | | | | |
| Sharps | yes | | Accessible Drop-Off Point | Accessible Drop-Off Point | Internally Recycled or Reused | | | | |

To view HRM Collection Infrastructure in more detail, click [here](#).

TABLE 2: CAMPUS AGGREGATION OF HRM

| Table 2: Campus Aggregation of HRM | |
|--|---|
| Hard-to-Recycle Materials (HRM) | Collected at a Campus Aggregation Point |
| Lab plastics (Items like pipette tips, etc are usually not placed in a normal recycling bin.) | no |
| Lab glass (Lab glass is Borosilicate glass and is usually not placed in a normal recycling bin.) | yes |
| Plastic film & bags (Items like bubble wrap, plastic wrap, air packages are usually not placed in a normal recycling bin.) | yes |
| Styrofoam & packing peanuts | no |
| Rigid plastics (e.g. tubes, pots, pesticide containers) | yes |
| Rubber gloves | partial |
| Scrap metal | yes |
| Wood and/or sawdust | yes |
| Concrete | partial |
| Brick | yes |
| Drywall | no |
| Roof shingles | yes |
| Porcelain (e.g. sinks, toilets, tubs, etc.) | no |
| Textiles | partial |
| Carpet | no |
| Mattresses | yes |
| Plastic signage | yes |
| Wood pallets | yes |
| Cooking oil | yes |
| HVAC air filters | no |
| Electronic Recycling | |
| Laptops/computers | yes |
| Lab & medical electronic equipment | yes |
| Freon-containing equipment (refrigerators, A/C) | yes |
| Microwaves | yes |
| Household appliances (fans, vacuums, anything w/cord or battery) | yes |
| Handheld electronics | yes |
| Wires and cables | yes |
| Mixed media (CD's and DVD's) | yes |
| Batteries | yes |
| Lightbulbs | yes |
| Ink & toner cartridges | yes |
| Mercury-containing equipment (thermometers, fluorescent bulbs, etc.) | yes |
| Hazardous/Regulated Waste | |
| Tires | no |
| Paints and oil-based supplies | yes |
| Lab chemicals or radiological waste | yes |
| Waste oil | yes |
| Pesticides | yes |
| Fertilizer | yes |
| Propane and propane tanks | yes |
| Custodial chemicals | yes |
| Sharps | yes |

This section measures the campus's capacity in terms of infrastructure, services, and staff to fully capture Hard-to-Recycle Materials (HRM) from all departments and locations on campus with the intended purpose of aggregating those items for economical recycling of them through industrial facilities. HRMs exist in different pockets and departments of Wesleyan's campus, and are more efficient and cost-effective to manage at campus-scale via a campus-wide system.

The campus has the capacity to collect 31 of the 40 assessed materials for specialized recycling or disposal. Across campus, there is evidence of disjunctive disposal of materials. Some facilities have specific drop-off locations for materials, while others dispose of the same material through reuse and recycling or sending it to a landfill. For example, 3 facilities dispose of wires and cables through designated drop-off points. 2 facilities reported reusing or recycling the plastic on their own. Unfortunately, there are 2 more facilities that send it to landfill.

In regards to e-waste and electronics recycling, 6 of the stakeholders were uncertain of or did not believe there was a policy requiring them to use the recycling system for campus-owned electronics.

Through these interviews, it is clear that despite there being multiple strong programs on campus that aim to return a wide range of items into the material loop, additional communication and explanation of the policies and practices is necessary. For example, CD's and DVD's have an aggregation point being used by 1 of the 5 facilities that reported managing the disposal of this material. They are being disposed of in a landfill at 2 facilities.. CD's and DVD's are reportedly being recycled or reused at 2 facilities.

Currently, Wesleyan's HRM material management excludes a variety of challenging materials: lab plastics, styrofoam & packing peanuts, rubber gloves, drywall, porcelain, carpet, HVAC air filters, and tires. It was reported that drywall was recycled for the recent construction on Wesleyan's Public Affairs Center (PAC).

Rubber gloves, concrete, and textiles were reported as being partially managed.

All other hazardous and regulated waste have clear and accessible drop-off points

with signage for campus staff and facilities where these items are present like labs and garages. Wesleyan should work with their haulers and external vendors to seek feasible solutions for these materials, and where possible, eliminate them from your waste stream.

SCOPE 2 - SOFT GOODS: FOOD, PLASTIC & COMPOST

CAMPUS DINING FACILITIES & FOOD-SERVICE VENDORS

For the purposes of this assessment, we divide dining facilities and campus vendors into assessment categories based on the style of food service (dine-in vs. to-go), and group facilities based upon management. We choose to include Events within Dining Facilities because in order to achieve Zero Waste Events, the same systems that service all dining facilities (e.g. reusable dining ware, food recovery, bin standardization, etc.) must be set up to also serve events. The following tables depict our findings of all assessed dining facilities.

| | | |
|---------------------------------|---|------------------------------------|
| Campus Dining Halls | Locations with buffet style service in an enclosed setting. May be "all you can eat" or food court style with multiple stations, but under one facility. | - Usdan - Summerfields |
| Restaurants | Locations with full sit-down service in an enclosed setting. | - None |
| Casual Sit-Down Eateries | Locations that have seating for customers but may not be fully enclosed locations (i.e. may share seating with common area seating), with both dine-in and to-go options. | - Usdan Cafe - Red & Black Cafe |
| Grab & Go | Locations that primarily serve food for take-out. May have some seating but majority of food is to-go. | - Pi Cafe - WesWings |
| Convenience Stores | Locations that sell primarily pre-packaged food that generally do not prepare food on-site. | - WesWings |
| Athletics | Concessions stands within Athletics Facilities; also includes tailgates and catering for traveling athletes. | - Concessions |
| Events | Food served outside of the above locations provided by catering or off-campus vendors. | - Bon Appetit Catering |

TABLE 3: PROCUREMENT POLICIES

| Table 3: Procurement Policies | | | | | | | | | | | |
|--|---------------------------|----------------------------------|---------------------------|-----------------------------------|-----------------------|--------------------|-------------------------|--------------------|---------------------------|-----------|---------|
| | Campus Dining Hall: Usdan | Campus Dining Hall: Summerfields | Casual Sit-Down: WesWings | Casual Sit-Down: Red & Black Cafe | Grab & Go: Usdan Cafe | Grab & Go: Pi Cafe | Grab & Go: Freeman Cafe | Grab & Go: WesWing | Convenience Store: Weshop | Athletics | Events |
| Procurement Policies | | | | | | | | | | | |
| Vendor required to comply with campus procurement policies | yes | yes | no | no | yes | yes | yes | yes | yes | yes | no |
| Reusable gloves/aprons/hairnets | partial | yes | yes | yes | partial | partial | partial | n/a | n/a | n/a | n/a |
| Eliminated plastic bags | n/a | n/a | yes | yes | yes | yes | yes | yes | yes | n/a | n/a |
| Eliminated sales of bottled water | n/a | n/a | no | no | yes | yes | yes | yes | yes | n/a | yes |
| Bulk Procurement | | | | | | | | | | | |
| Eliminated unnecessarily wrapped single-serve items | no | no | partial | partial | no | no | no | no | partial | n/a | partial |
| Snacks and sides in bulk | n/a | n/a | no | no | no | no | no | n/a | n/a | n/a | yes |
| Beverages in bulk dispensers | yes | yes | partial | partial | yes | partial | partial | n/a | n/a | n/a | partial |
| Eliminated K-Cups and plastic-wrapped tea bags | yes | yes | yes | yes | yes | yes | partial | yes | yes | n/a | yes |
| Bulk dispense creamers, condiments, butters, jellies | partial | partial | partial | partial | no | no | no | n/a | n/a | n/a | partial |

As seen in **Table 3**, most of the campus vendors are required to comply with campus procurement policies. None of the assessed food service facilities have eliminated unnecessarily wrapped single-serve items, such as K-Cups, tea bags, beverages, and condiments. The campus could look to the Break Free From Plastic Pledge for a full list of single-use plastic items that we recommend phasing out.

The elimination of single-use plastic bags is an area where most dining facilities have made significant progress, with only the Casual Sit-Down eateries WesWings and Red & Black Cafe having yet to implement the same restriction. Similarly, the majority of dining halls and Grab & Go’s have taken the step of eliminating sales of bottled water.

Bulk procurement is an area that requires further attention, with inconsistent practices across the dining facilities. While some outlets have made efforts to eliminate unnecessarily wrapped single-serve items and offer snacks and sides in bulk, others still have room for improvement in this regard.

TABLE 4: REUSABLE DINING WARE INFRASTRUCTURE

| Table 4: Reusable Dining Ware Infrastructure | | | | | | | | | | | |
|--|---------------------------|----------------------------------|---------------------------|-----------------------------------|-----------------------|--------------------|-------------------------|-------------------|---------------------------|-----------|---------|
| | Campus Dining Hall: Usdan | Campus Dining Hall: Summerfields | Casual Sit-Down: WesWings | Casual Sit-Down: Red & Black Cafe | Grab & Go: Usdan Cafe | Grab & Go: Pi Cafe | Grab & Go: Freeman Cafe | Grab & Go: Weshop | Convenience Store: Weshop | Athletics | Events |
| Dishwasher | yes | yes | no | no | yes | yes | yes | n/a | n/a | n/a | yes |
| Reusable Dishes | | | | | | | | | | | |
| Plates | yes | yes | no | no | +2 | +0 | +0 | +0 | n/a | n/a | partial |
| Bowls | yes | yes | no | no | +0 | +0 | +0 | +0 | n/a | n/a | yes |
| Utensils | yes | yes | no | no | +0 | +0 | +0 | +0 | n/a | n/a | yes |
| Mugs/cups | yes | yes | partial | no | +0 | +0 | +0 | +0 | n/a | n/a | yes |
| Straws* | +0 | +0 | +0 | +0 | +0.5 | +0 | +0 | +0 | n/a | n/a | n/a |
| Napkins* | +0 | +0 | +0 | +0 | n/a | n/a | n/a | n/a | n/a | n/a | partial |
| Reusable To-Go Ware | | | | | | | | | | | |
| Clamshell | yes | yes | no | no | no | n/a | no | no | n/a | +0 | +0 |
| Soup | yes | yes | no | no | n/a | n/a | n/a | n/a | no | +0 | +0.25 |
| Utensils | yes | yes | no | no | no | no | no | no | no | +0 | +0.25 |
| Mugs/cups | no | yes | no | no | no | no | no | n/a | n/a | +0 | +0.25 |
| Containers for bulk items* | n/a | n/a | +0 | +0 | +0 | +0 | +0 | +0 | +0 | +0 | +0 |
| Customers Allowed to BYO Containers | yes | yes | yes | yes | yes | yes | yes | n/a | n/a | n/a | no |
| Bring Your Own Discount | | | | | | | | | | | |
| Containers* | +0.5 | +0.5 | +0 | +0 | +0 | +0 | +0 | +0 | +0 | +0 | +0 |
| Mugs/cups* | +0.5 | +0.5 | +0 | +0 | yes | yes | no | no | +0 | +0 | +0 |
| Bags* | n/a | n/a | +0 | +0 | no | no | no | no | +0 | +0 | +0 |
| Utensils* | n/a | n/a | +0 | +0 | no | no | no | no | +0 | +0 | +0 |
| Bulk bins* | n/a | n/a | +0 | +0 | no | no | no | no | +0 | +0 | +0 |

*Additional Program questions that are eligible to be added as unweighted extra credit to a campus' total Scope 1 or Scope 2 score.

As shown in **Table 4**, reusable dishware is only available at Usdan and Summerfields dining halls and the Red & Black Cafe. Reusable clamshells, soup containers, and utensils are only available to use at Usdan and Summerfield dining halls. Summerfields also reported having reusable to-go mugs and cups for customers. We recommend expanding this program to include all food-service facilities and expanding the drop-off locations for reUser to-go containers to include residence halls and additional centralized locations to increase the ease of transitioning to campus-wide reliance on this program. Currently, drop-off locations are only located at the Usdan and Summerfields dining halls.

Wesleyan has an Eco to Go program with Bon Appetit, using the [reUser](#) reusable to-go ware. This program is currently usable at Usdan and Summerfields dining halls. The University is providing students with one free reusable clamshell - staff and faculty can buy into the program for the cost of \$7.50 for one clamshell. If the clamshell is lost, students can repurchase a clamshell.

Wesleyan should implement standardized bins and signage for the to-go ware drop-off locations. We also recommend allowing customers to bring their own container and incentivizing that behavior with discounts - which is currently only offered at the Usdan and Summerfield dining halls, Pi Cafe, and the Red & Black Cafe.

Usdan Cafe earned +2.5 points in additional credit for offering both reusable dishware and reusable straws. Indoor and Outdoor Events earned +0.75 points for having reusable to-go ware. Despite this, event attendees are not permitted to bring their own container. None of the other assessed eateries earned additional credit.

TABLE 5: FOOD RECOVERY & FOOD WASTE REDUCTION

| Table 5: Food Recovery & Food Waste Reduction Programs | | | | | | |
|--|---------------------------|----------------------------------|---------------------------|-----------------------------------|-----------------------|--------------------|
| | Campus Dining Hall: Usdan | Campus Dining Hall: Summerfields | Casual Sit-Down: WesWings | Casual Sit-Down: Red & Black Cafe | Grab & Go: Usdan Cafe | Grab & Go: Pi Cafe |
| Food Recovery Program | yes | yes | no | no | no | no |
| Food Waste Reduction | | | | | | |
| Run audits | yes | yes | partial | partial | yes | yes |
| Purchase gleaned | yes | yes | yes | yes | yes | yes |
| Food waste education | yes | yes | no | no | no | no |
| Trayless dining | yes | yes | yes | yes | n/a | n/a |
| | Grab & Go: Freeman Cafe | Grab & Go: Weshop | Convenience Store: Weshop | Athletics | Events | |
| Food Recovery Program | no | no | no | n/a | no | |
| Food Waste Reduction | | | | | | |
| Run audits | yes | yes | yes | n/a | yes | |
| Purchase gleaned | yes | yes | yes | n/a | n/a | |
| Food waste education | no | no | no | n/a | n/a | |
| Trayless dining | n/a | n/a | n/a | n/a | n/a | |

As seen in **Table 5**, there is scattered participation in the University’s food recovery program, Wes Food Rescue. This program relies on student volunteers to rescue excess food from the Usdan and Summerfield dining halls and brings it to Eddy’s Shelter, a local food shelter in Middletown.

We recommend expanding the reach of the food recovery program by including the excess food from events, Casual Sit-Down eateries (WesWings and the Red & Black Cafe), and all Grab & Go locations (Usdan Cafe, Pi Cafe, Freeman Cafe, WesWings Cafe) to collect and redistribute fresh, prepared, and pre-packaged food.

Looking at Wesleyan’s Food Waste Reduction efforts, all facilities purchase gleaned produce but only the two dining halls (Usdan and Summerfields) offer food waste education. The Casual Sit-Down eateries (WesWings, Red & Black Cafe) should be involved in the campus’ food waste audits on food purchasing so as to examine consumption habits and reduce food waste.

We recommend implementing food waste education programs and marketing in all eateries to share information about back-of-house practices, strategies for reducing food waste, and the connections to food security and environmental sustainability. Currently, the [Clean Plate Challenge](#) is hosted periodically by the Compost interns.

TABLE 6: COMPOSTABLE MATERIALS

| Table 6: Compostable Materials | | | | | | | | | | | |
|---|---------------------------|----------------------------------|---------------------------|-----------------------------------|-----------------------|--------------------|-------------------------|-------------------|---------------------------|-----------|--------|
| | Campus Dining Hall: Usdan | Campus Dining Hall: Summerfields | Casual Sit-Down: WesWings | Casual Sit-Down: Red & Black Cafe | Grab & Go: Usdan Cafe | Grab & Go: PI Cafe | Grab & Go: Freeman Cafe | Grab & Go: Weshop | Convenience Store: Weshop | Athletics | Events |
| Compostable Ware | | | | | | | | | | | |
| Plates/bowls | yes | yes | no | no | yes | no | n/a | no | n/a | n/a | yes |
| Hot bowls | yes | yes | no | yes | n/a | n/a | n/a | n/a | no | n/a | n/a |
| Utensils | no | no | no | no | no | no | no | no | no | n/a | no |
| Cups/mugs | yes | yes | no | no | yes | no | no | n/a | n/a | n/a | no |
| Straws | no | no | no | no | no | no | no | no | n/a | n/a | yes |
| Napkins | yes | yes | no | no | yes | no | no | no | no | n/a | yes |
| To-go ware | yes | yes | no | no | no | n/a | n/a | n/a | n/a | n/a | no |
| Miscellaneous packaged food items (e.g. sushi boxes) | | | | | | | | | | | |
| Miscellaneous packaged food items (e.g. sushi boxes) | yes | yes | no | no | no | no | no | no | no | n/a | no |
| Single-use creamers, condiments, butters, etc. | no | no | no | no | no | no | no | n/a | n/a | n/a | no |
| Containers for bulk items | n/a | n/a | n/a | no | partial | partial | partial | partial | partial | n/a | n/a |
| Recyclable/compostable gloves/aprons/hairnets* | +0 | +1 | +0 | +0 | +0 | +0 | +0 | +0 | +0 | +0 | n/a |
| Compost Program | | | | | | | | | | | |
| Food waste as feedstock for agriculture* | +0 | +0 | +1 | +0 | +0 | +0 | +0 | +0 | +0 | +0 | +0 |
| Back-of-house collection | yes | yes | yes | yes | yes | no | no | n/a | no | n/a | yes |
| Front-of-house collection | yes | yes | no | no | yes | n/a | no | no | no | n/a | yes |

As seen in **Table 6**, compost collection is present at four of the assessed facilities in both front-of-house and back-of-house capacities on campus. The remaining facilities either do not offer any composting, or only compost back-of-house food waste. The usage of compostable plates and bowls is coordinated into the planning for on-campus events. The dining halls, Usdan and Summerfields, have the strongest presence of compostable materials being used, with the remaining of the facilities falling far behind.

We recommend reducing the contamination of waste, recycling and compost streams by establishing a system that is standardized across campus, is simple to navigate, and reduces confusion. We recommend working towards the long-term elimination of single-use disposable products by **switching to reusables as much as possible, and relying on compostable disposables only where necessary. We recommend focusing on changing infrastructure to allow for the implementation of bulk food offerings rather than individually packaged snacks, and providing more reusables to student users or increasing incentives for “Bring Your Own” container programs.**

TABLE 7: PAPER RECEIPT ELIMINATION

| Table 7: Paper Receipt Elimination | | | | | | |
|--|---------------------------|----------------------------------|---------------------------|-----------------------------------|-----------------------------|--------------------|
| | Campus Dining Hall: Usdan | Campus Dining Hall: Summerfields | Casual Sit-Down: WesWings | Casual Sit-Down: Red & Black Cafe | Grab & Go: Usdan Cafe | Grab & Go: Pi Cafe |
| Transitioned from paper receipts to electronic | no | no | yes | yes | no | no |
| Can turn off paper receipts | yes | yes | yes | yes | yes | yes |
| | Grab & Go: Freeman Cafe | Grab & Go: Weshop | Convenience Store: Weshop | Athletics | RJ Julia Bookstore & Retail | |
| Transitioned from paper receipts to electronic | no | yes | partial | partial | yes | |
| Can turn off paper receipts | yes | yes | yes | yes | yes | |

As seen in **Table 7**, all of the campus' facilities can turn off paper receipts. Four of the facilities on campus have transitioned to electronic receipts allowing receipts to be printed by request. The Weshop Convenience store and athletics are partially transitioned away from paper receipts to electronic.

TABLE 8: ACCESSIBILITY

| Table 8: Accessibility | | | | | | |
|---------------------------------|---------------------------|----------------------------------|---------------------------|-----------------------------------|-----------------------|--------------------|
| | Campus Dining Hall: Usdan | Campus Dining Hall: Summerfields | Casual Sit-Down: WesWings | Casual Sit-Down: Red & Black Cafe | Grab & Go: Usdan Cafe | Grab & Go: Pi Cafe |
| Plastic straws still accessible | yes | yes | yes | no | no | yes |
| | Grab & Go: Freeman Cafe | Grab & Go: Weshop | Convenience Store: Weshop | Athletics | Events | |
| Plastic straws still accessible | yes | no | no | n/a | no | |

In line with the Break Free From Plastic Pledge, we assess plastic straw accessibility in the policy section because it is imperative that straws are still available for those who need straws for accessibility reasons.

More than half of the assessed locations on Wesleyan’s campus dining locations on campus have plastic straws available to those who require them. We recommend adding language (sample language provided in the [BFFP Pledge](#)) into Dining or general Procurement policies to ensure that this is understood by all eateries.

TABLE 9: TO-GO WARE COLLECTION INFRASTRUCTURE

| Table 9: Reusable To-Go Ware Collection | | | | | | | |
|---|---------------------------|----------------------------------|---------------------------|-----------------------------------|-----------------------|--------------------|-------------------------|
| | Campus Dining Hall: Usdan | Campus Dining Hall: Summerfields | Casual Sit-Down: WesWings | Casual Sit-Down: Red & Black Cafe | Grab & Go: Usdan Cafe | Grab & Go: Pi Cafe | Grab & Go: Freeman Cafe |
| To-go ware collection | yes | yes | no | no | no | n/a | no |
| | Grab & Go: Weshop | Convenience Store: Weshop | Athletics | Events | Res Halls | Olin Library | Science Library |
| To-go ware collection | n/a | n/a | n/a | no | no | no | no |

As seen in **Table 9**, the campus has not expanded its reusable to-go ware collection to all facilities. It is currently collected at Usdan and Summerfields Dining Halls. We recommend expanding the to-go ware program to be campus-wide and easily accessible. Including locations on campus that are highly trafficked by students, staff, and faculty alike will make the transition to reusables easier to navigate.

CONCLUSION

The recommendations outlined above are just the beginning in a multi-stage zero waste planning process. We have provided recommendations based on best practices from campuses across the country, but the next step in zero waste planning is to identify the feasibility of these recommendations at the University and to strategize with PLAN's Atlas team to vision and develop a Zero Waste Task Force and subsequent Zero Waste Roadmap specific to Wesleyan University. We encourage the campus to develop a goal that incorporates quantitative measurements like aversion, reduction, and diversion, as well as qualitative goals to develop campus-wide service models for sustainable materials management and program areas such as engagement and education. For Wesleyan University to achieve zero waste, there will need to be financial support behind campus-wide infrastructure changes and administrative support for campus-level policies. Wesleyan should also utilize this report as a wayfinding tool to benchmark and track progress on remaining opportunities for waste reduction.

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List of Stakeholders

Annie Volker - Manager, WesThrift, Sustainability Office

Bill Nelligan - Director Environmental Services, Physical Plant - Facilities

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Debbra Goh - Manager, WesThrift in Sustainability Office

Demetrius Colvin - Director, Resource Center

Diana Martinez - Assistant Director, Jewett Center for Community Partnerships

Ed Thorndike - Co-owner, WesWings and Red & Black Cafe

Ellen Thomas - Smith Curator of Paleontology

Esther Moran - Administrative Assistant IV, Music

Fran Galle - Co-owner, Neon Deli

Henk Meij - Assistant Director, Unix Systems and High Performance Computing

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Liliana Carrasquillo-Vasquez - Assistant Director, Residential Life
Linda Hurteau - Library Assistant V, Library
Michael Acosta - Owner, Story and Soil
Michael Strumpf - Resident District Manager, Bon Appetit
Mike Conte - Director of Physical Plant Operations, Physical Plant - Facilities
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