SUBJECT
AMS ZERO WASTE FOODWARE STRATEGY IMPLEMENTATION PLAN

MEETING DATE
SEPTEMBER 25TH, 2019

MOTION
FOR INFORMATION SUBMISSION

PREPARED BY
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Ian Lin – Sustainability Projects Coordinator

DOCUMENTS
1. AMS Zero Waste Foodware Strategy Implementation Plan

DESCRIPTION & RATIONALE
In May, AMS Council mandated that the Vice President Administration report back to Council with an implementation plan for UBC’s new Zero Waste Foodware Strategy which looks to reduce the usage of single use items on campus.

BENEFITS
Reputational, Financial, Sustainable, Social

- Environmental leadership on campus.
- Cooperation with UBC Sustainability policies that contribute to the campus community.
- Significant progress for the AMS on our own sustainability initiatives.
- Lays groundwork for expansion of current and future projects such as Mugshare and Green2Go.

RISKS
Financial, Operational, Reputational

- Reduced revenue for AMS Food Outlets if customers become deterred by added fees.
- Rising costs for foodware procurement.
- Reduction in ability to compete with other on campus food outlets that may be slower to comply with the Strategy, or who resist compliance all together.

COSTS
Financial, Resources, Lifecycle

- Financial costs associated with more expensive foodware materials, staff training, educational and marketing resources, etc.
<table>
<thead>
<tr>
<th>TIMELINE</th>
<th>Implementation Timeline</th>
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<tbody>
<tr>
<td></td>
<td>Beginning immediately and lasting through to the end of 2022.</td>
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<tr>
<th>CONSULTATION</th>
<th>AMS Sustainability Subcommittee</th>
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<tbody>
<tr>
<td></td>
<td>UBC Zero Waste Foodware Team</td>
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<td>UBC SEEDS Sustainability Program</td>
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<td>AMS Food and Beverage</td>
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AMS Zero Waste Food Ware Strategy
Implementation Plan

September 25, 2019

Prepared by

Dani Stancer, Associate Vice President Sustainability
Ian Lin, Sustainability Projects Coordinator
# Implementation Plan

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<tr>
<th>Single-Use Items</th>
<th><strong>UBC Requirements</strong></th>
<th><strong>UBC Timeline</strong></th>
<th><strong>AMS Timeline</strong></th>
<th><strong>AMS Implementation</strong></th>
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| All single use drink cups including coffee cups¹ | A fee added to single use cups with active communication to customers and no self-serve single use cups. | Year 1 (2020): $0.25/cup. Mandatory by end January 2020  
Year 2 (2021): to be determined with consultation. | $0.15 fee Campaign implementation in January 2020  
Year 1 (Q2) (2020): $0.25 fee  
Year 2 (2021): TBD with consultation. | Our current cups (recyclable) are in accordance with UBC’s policy. Change POS system to include a fee when students request a to-go cup and no fee for own cup. Active communication and marketing to inform students about fees and where cups go afterwards. Continue supporting mugshare program. |
| Single use cutlery² | Only provide cutlery on request, and an added fee. Active communication to customers. | Year 1 (2020): no fee required.  
Year 2 (2021): minimum fee of $0.10 per piece. | Sept. 2019: phasing out plastic.  
Year 1 (2020): all bamboo (or other compostable alternative), no fee.  
Year 2 (2021): $0.10 fee per piece. | Currently using up remaining plastic cutlery and switching for bamboo. Ensure that for Year 1 (2020) there is only bamboo (or other compostable alternative) available to students in the food outlets. Add $0.10 fee per piece for Year 2 (2021). |
<p>| Single use plastic straws | Do not offer plastic straws. | Immediately. Bubble tea straws are okay for now. | Sept. 2019: phasing out plastic for paper. Year 1 (2020): paper straws available upon request. | Currently switching over supply to paper straws. Straws in Gallery are available upon request. Have all straws available upon request moving forward. |</p>
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<td>Single use bags</td>
<td>Don’t give out single use carry bags. Paper okay with a fee. Active communication with customers.</td>
<td>Year 1 (2020): at least $0.15.</td>
<td>N/A</td>
<td>Not currently applicable to the AMS. Will re-evaluate if things change.</td>
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</table>
| Recycling bins and signage               | BOH and FOH recycling bins and signage that aligns with the UBC Recycling Guideline as appropriate for your business. Provide training for all staff members on recycling, single use item policies, and waste sorting procedures. | N/A                                                                              | Sept. 2019: Place ChopValue bins and actively communicate this to students.  
Term 1 (W19/20): Check sorting stations area in all BOH areas. Better FOH and BOH signage. Update training documents  
Year 1 (2020): Train new and existing staff. | Ensure appropriate sorting bins are in all BOH areas. Improve FOH and BOH signage at sorting stations. Update training documents to include recycling and waste management. Train existing and new staff on recycling guidelines. ChopValue chopstick collection bins have been placed near our food outlets that provide chopsticks. We are waiting on marketing materials from AMS Communications to promote this change to students online and in GNE and Honour Roll. |
| Single use food wraps and pastry bags    | N/A                                                                                  | N/A                                                                              | Year 1 (2020): switch over to paper.                                           | Switch over aluminum wraps in Porch and Iwana Taco to paper. |
AMS ZWFW Strategy Analysis

Our current implementation policy is in line with the Zero Waste Food Ware Strategy created by UBC and follows most of the dates and fees set by them. This being said, it is an implementation plan and will be going at the pace of the AMS and may be subject to capacity restrictions of the AMS.

As mentioned, one capacity restriction the AMS may face is financial limitations. We are not as financially secure as UBC, and as such we may not be able to implement or operate a zero waste food ware strategy as efficiently as UBC. With financial limitations also comes the threat that we may see a decrease in profits or less usage of our outlets because of the fee application, which puts the AMS at risk. This will be something that we will have to monitor upon implementation.

To help with the costs of changing to alternatives, there is the possibility to partner with UBC’s Purchasing Department for discounted rates on products. Currently, the Student Housing & Hospitality Services’ Purchasing Department gets a better rate on their products than the AMS and is open to partnering to get a better rate. As well, in the future, there may be the possibility to use the money from the fees on single use items to subsidize the cost of the alternatives.

Additionally, we will be implementing a marketing campaign to notify students of these changes and to ensure proper waste disposal at sorting stations but we cannot guarantee that the student body will be as proactive when it comes to proper sorting in the Nest.

Lastly, it is important to note that with the implementation of the AMS Zero Waste Food Ware Strategy, the AMS would become one of the first student unions in Canada to implement a zero waste food ware strategy.

AMS Events and AMS Conferences & Catering

Although two very important departments within the AMS, the Zero Waste Food Ware Strategy is intended for primary use in the AMS food outlets. We intend to meet with the AMS Events and AMS Conferences & Catering teams to discuss the best plan of action to implement zero waste practices within these respective departments.
Appendix

1. Fees
   a. Currently we are charging $0.15 for mugs but the fee is not shown to customers. Following January, we will be increasing the price to $0.25. This will allow for a better transition of the container fees. With this new fee, AMS should also communicate this to students. Communication ideas should be planned and thought out carefully. Price increase of $0.15 to $0.25.

2. Products
   a. Currently we are on our way to switch to Eco Ware Wooden Utensils. These utensils include the Fork, Spoon, Knife. One concern for this is that the Spoon might not be user friendly as it doesn’t have much a divet for the customers. This raises questions to whether we should go through with a consistent utensil set or switch to a better wooden spoon that could potentially cost more. AMS Food Outlets will begin to switch to the wooden utensils once they are done phasing out the plastic cutleries.
   b. Other notes: The food containers for Honour Roll will become a challenge to completely align with the zero waste foodware. The sushi containers are all plastic but we have not found a compostable alternative to these food containers yet.

3. Green2Go
   a. Green2Go is a container sharing program that has been used in UBC first residences for a few years. Students pay a fee and in return receive a container. When students use the container for takeout, students receive 20 cents discount. Starting 2019, AMS wants to partner with UBC to introduce Green2Go to the Nest. By having a more consistent container sharing program, we hope that this will encourage students to lead a more zero waste lifestyle. Furthermore, implementing Green2Go will give AMS Food Outlets time to adjust to the upcoming Zero Waste Food Strategy.
   b. The plan of action right now is to develop a pilot project. More discussions and planning required. Estimated date of completion will be September 2020.
   c. For implementation, we need to install dishwashers and hire dishwashers. When we begin this, we will consult with David Speight, Coastal Health, and Daniel Cuculescu.

4. Communications
   b. Marketing materials
      i. Instagram, Facebook, newsletter,
      ii. Video
      iii. Infographic
   c. Collaborations between AMS Communications + UBC Graphics
5. ChopValue
   a. ChopValue is a company that is founded by a graduate from UBC. Their goal is to repurpose single waste chopsticks and transform them into lifestyle products. UBC has partnered with ChopValue at Pacific Poke and Bento Sushi. AMS will also begin to introduce a pilot of the ChopValue recycling program. We will be placing two cardboard collection bins near Honour Roll and two more at GNE. If the collection program proves to be successful, we will then order larger custom bins from ChopValue that match our current waste bins. The cardboard bins we be effective August 27th. Clear marketing about collection process should be communicated to students. ChopValue cardboard bins are free, and the collection service is free as well. One concern is that the bins are a bit small, so if all runs smoothly, a purchase to consider is the custom bins that would cost us around $125/each.

Additional Resources

Links to compostable products:
http://www.worldcentric.org/
https://eco-ware.ca/products-4/
https://www.greencentury.ca/
https://www.cagreen.ca/Cutlery-0?content=Cutlery&product=0
https://www.greenmunch.ca/wooden-dinnerware/

Links to Zero Waste Resources