

## **Introduction**

The George Washington University's ("GW") sustainability efforts have significantly strengthened over the past year. The Office of Sustainability is a central home for sustainability on campus that enables and enhances efforts that have been underway for many years, as well as provides strategic vision and direction for the future. The University has added green buildings and sustainable sites on campus, launched a revolving Green Campus Fund, increased our partnerships and support for student group projects on campus, increased work with academic communities doing sustainability research, and launched several University-wide sustainability events.

Most importantly, since the last report, GW has published its Climate Action Plan, setting forth the University's plan for carbon neutrality. The University commits to being a carbon neutral institution by fiscal year 2040. The CAP also calls for the University to reduce its on-site carbon emissions from its buildings, transportation, and energy use by 40 percent by 2025. GW will reach carbon neutrality by reducing its emissions from buildings, using its campuses as test beds for clean energy sources on-site, and partnering with other market players to identify solutions to the system-wide problem of sourcing cleaner energy from the grid. These changes will account for at least 80 percent of emissions reduction. The remaining carbon emissions will be mitigated through the purchase of credible, local offsets.

To implement the CAP, the university is installing three solar thermal systems on residence halls; one system is currently operational, and construction has begun on the other two installations. The GW Operations team has begun implementing projects funded by our Green Campus Fund such as lighting retrofits, chiller upgrades, and occupancy sensors. In addition, faculty, staff and student engagement has increased through the launch of the GW Green Office Program and the student GW Eco-Rep Program.

As our work continues, the one consistent theme is the University's goal to become a leader in urban sustainability. GW has three campuses: the main campus in the Foggy Bottom neighborhood of Washington DC, a smaller residential and athletic campus called Mount Vernon Campus also in Washington DC, and the Virginia Science and Technology Campus which is under development in a suburban area. The main campus in downtown Washington, DC presents an opportunity to develop and implement solutions to achieving environmental, social and economic sustainability within an urban environment.

### **Food Additional Information:**

In addition to the information provided above, GW Dining Services has also undergone waste-reduction initiatives.

Boxes - 100% of delivery boxes are collected by the University and recycled for later use.

Recycling - 100% of used frying oil is recycled into high energy fat used in animal feeds or into biofuel replacement for traditional fossil fuels in industrial environments. The University uses 100% Recycled Napkins & 100% Recyclable & Reusable Bags

Procurement - GW is continuously seeking to increase procurement of local produce. Keany Produce Company sources products from Virginia, Maryland, & Pennsylvania for GW.

Ware Washing - GW uses a new sustainable ware washing program by Ecolab called APEX, which minimizes water and energy consumption for dish washing operations. The detergent used is a non-caustic, low phosphorus formula that uses 7 grams of plastic packaging. Overall product packaging is minimized by 85%.

Product Delivery - GW works with our distributors to decrease the number of product deliveries per week, which decreases carbon emissions from transportation.

Our Dining Services also has a commitment to purchasing Fair Trade products in the following quantities:

Coffee – 100% fair trade

Tea – 70% fair trade

Rice – 10% fair trade

Chocolate – 40% fair trade

In addition, as part of a collaborative effort between our food services provider, Office of Sustainability, students and faculty, GW introduced biodegradable plate ware into our dining facilities last fall.