



Virginia Green Restaurants



Hollins University, Moody Dining Hall Roanoke, VA

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Hollins University, Moody Dining Hall

We are a full service buffet style dining facility with full catering facilities

We wanted to start a process of protecting our environment, so that the generations that follow us have the ability to experience the beauty of the world that surrounds us.

Virginia Green Activities

Eliminate the use of Styrofoam and minimize disposables

- Use disposable containers that are made from bio-based materials
- Use disposable containers that are made from recycled content paper
- Use disposable containers that are compostable
- Use disposable containers that are recyclable

Recycle Grease

- Store the grease and have it picked up by rendering company
- Filter the grease to prolong its life

Recycle and Reduce Waste

- Glass (required for Virginia Green restaurants)
- Aluminum Cans
- Steel Cans
- Plastic
- Toner Cartridges

- Office Paper
- Cardboard
- Fluorescent Lamps (required by law)
- Electronics equipment - computers, etc. (may be required by law)
- Have numeric goal to reduce overall materials that go to the landfill
- Compost food waste and other compostables
- Have an effective food inventory control to minimize waste
- Purchase locally grown produce and other foods
- Purchase organic and / or 'sustainably-grown' foods
- Use reusable dishware and glassware & minimize use of disposables
- Use non-bleached napkins and coffee filters
- Provide condiments, cream and sugar, etc. in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Use menus and table placards as opportunity to communicate green activities
- Print menus on recycled content paper with soy-based inks
- Use screen based ordering systems
- Use bulk soap dispensers in public restrooms
- Use high-efficiency hand dryers
- Purchase recycled content paper towels and toilet paper
- Use a last-in/first-out inventory & effective labeling systems
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Use electronic correspondence and forms
- Using 'green' Cleaners that are dispensed in bulk
- Purchase durable equipment and furniture

Use Water Efficiently

- Have a numeric goal to reduce water consumption over time
- Perform preventative maintenance to stop drips and leaks
- Have high efficiency dishwashers
- Discourage water-based cleanup (sweep first)
- Use microfiber technology mops

Conserve Energy

- Have a numeric goal to reduce energy usage over time
- Have evaluated existing ovens and other kitchen equipment for energy efficiency
- Use high efficiency compact fluorescent light bulbs in all rooms and in canned lighting

For more information on **Hollins University, Moody Dining Hall**, see www.hollinsdining.com or contact Michael Watts at Mwatts@hollins.edu or 540-362-6282.

For more information on the Virginia Green program, see www.deq.virginia.gov/p2/viriniagreen.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

