



Virginia Green Restaurants



Virginia Wesleyan College Dining Services Norfolk, 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.

Virginia Wesleyan College Dining Services

To feed the students, faculty, staff and visitors of Virginia Wesleyan College.

We have been transitioning to a green facility for quite some time. Starting with Trayless Dining and Recycling we have been on this path for quite a few years.

We use both sides of the paper we print. We compost. We turn off high powered machines during down times and so forth.

Virginia Green Activities

Eliminate the use of Styrofoam and minimize disposables

- Use disposable containers that are made from recycled content paper
- 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

- Newspaper
- Office Paper
- Cardboard
- Packing Supplies
- Fluorescent Lamps (required by law)
- Batteries (required by law for NiCad and Lead-Acid)
- Electronics equipment - computers, etc. (may be required by law)
- Donate excess food from events
- 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 menus and table placards as opportunity to communicate green activities
- Print menus on recycled content paper with soy-based inks
- Use Virginia Green logo to indicate organic, local, or sustainable menu choices
- Use bulk soap dispensers in public restrooms
- Purchase recycled content paper towels and toilet paper
- Use a last-in/first-out inventory & effective labeling systems
- Purchase from vendors and service providers with a commitment to the environment
- Make 2 sided copies / printed materials
- Use electronic correspondence and forms
- Purchase durable equipment and furniture
- Properly recycle and / or disposal of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles

Use Water Efficiently

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Have high efficiency dishwashers
- Have waterless urinals
- Use microfiber technology mops
- OTHER specifics related to Water Conservation & Efficiency WE HAVE Trayless dining which greatly reduces our use of water.

Conserve Energy

- Calculate the pollution factor of our energy usage by using a pollution calculator
- 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

- Use LED Exit Signs
- Use high efficiency compat flourescent ballasts and lamps (T-5's & T-8's)
- Have a high efficiency heating & air conditioning (HVAC) system
- Have individual thermostats for each room
- Use natural lighting
- Purchase ENERGY STAR computers, appliances, etc.
- OTHER specifics related to Energy Conservation & Efficiency We work closely with the college to turn off appliances during down times at the college.



For more information on **Virginia Wesleyan College Dining Services**, see www.vwcdiningservices.com or contact Jonathan Buckingham at jbuckingham@vwc.edu or 757-455-3270.

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.

