To: Dr. Erika Paterson

From: Andree Coschizza

Date: November 18, 2019

Subject: Proposal for Recommending a Recycling/Waste Reduction Program at the University Village Food Court

**Introduction:**

In recent years, UBC has established a Climate Action Plan to reduce greenhouse gas emissions, water consumption, and natural gas consumption on campus. As a top-ranking university in terms of climate change action, several strategies have been implemented to reduce waste (such as uniform recycling programs and promoting eco-friendly products). In accordance with their Zero Waste Action Plan, UBC is hoping to divert 80% of waste by 2020, and has unveiled a Zero Waste Foodware Strategy to limit the amount of waste produced by all food and beverage businesses on the UBC Point Grey Campus.

This Strategy affects the University Village Food Court (hereafter referred to as UVFC), which is located on the lower level of University Village and provides diverse and cost-effective food for the campus community. Although a popular location, the UVFC lacks a proper program to reduce waste, specifically regarding food and beverage containers. For example, the Food Court lacks proper recycling receptacles, and many restaurants use Styrofoam packaging to serve food. While UBC’s Zero Waste Foodware Strategy outlines alternatives to non-recyclable food/beverage containers across campus, this report will focus specifically on the needs of the UVFC, and design an appropriate solution that will significantly reduce waste.

The UVFC is located in Zone D of the University Endowment Lands (UEL) and is therefore under governance the University of British Columbia and the Province of British Columbia. Each of the four zones of the UEL is represented on a Community Advisory Council, which advises the University Endowment Lands Manager (John Braman) on issues involving cost, quality and capacity of community service. The intended audience of this report will be Mojan Nozari, Claire Huxtable, and Dan Johnstone, who sit on the Community Advisory Council representing Zone D, and who will have the ability to enact change based on this recommendation.

**Statement of Problem:**

The UVFC’s waste generation can be broken up into two problems. Firstly, a massive amount of UVFC waste ends up in the landfill. This can be contributed to a lack of proper recycling bins in the Food Court area, and a lack of recycling education for consumers. In this way, customers are prompted to throw recyclable containers such as plastic beverage containers, plastics straws, and wooden chopsticks into the on-site garbage bins. Secondly, the UVFC produces an abundance of non-recyclable waste, including products such as Styrofoam (eg. polystyrene) containers and plastic bags. According to a recent study, containers such as Styrofoam have a degradation rate of less than 1% in the first 90 days in the landfill and are banned in several municipalities. However, as a cheap material, several restaurants in the UVFC still use Styrofoam containers to serve food and beverages. As a popular location, these two problems of recyclable materials being thrown in the garbage, and generating non-recyclable waste, create a huge burden on Vancouver landfills.

**Proposed Solution:**

A UVFC recycling/waste reduction strategy must consider both consumers and restaurant owners in order to be effective. A multi faceted approach will address both problems outlined above. In terms of recycling, it will be important to implement a strategy that educates consumers on how to correctly dispose of containers specifically generated at the UVFC. Additionally, collaborating with University Village to provide proper recycling bins will encourage customers to dispose of waste correctly. Most importantly, restaurant owners should be discouraged from using single-use waste such as Styrofoam containers and plastic bags. Suitable alternatives must be found that both serve the same purpose and are cost-effective for business owners.

**Scope:**

The following questions will be pursued in this report:

1. What types of recycling programs currently exist at the UVFC? Is it effective?
2. How can this recycling program be made more effective?
3. What types of recycling programs already exist for Food Courts?
4. Are consumers educated on proper recycling habits?
   1. How might this recycling program educate consumers?
5. What deters restaurant owners away from more environmentally friendly packaging?
   1. What alternative, more sustainable options are available?
   2. Will these alternatives be cost-effective?

The scope of this report encompasses two approaches to reducing waste; one which limits the amount of waste generated, and another that encourages all waste to be recycled.

**Methods:**

Primary data will be collected from UVFC customers and store owners. In order to investigate customer’s eating and recycling habits, a survey will be sent out to customers that frequent the UVFC (available online through social media such as Facebook). Additionally, interview questions will be sent to UVFC restaurant owners to obtain a business perspective on recycling. This will include questions that probe their feelings towards recycling, thoughts on the current recycling program, and how they feel a waste reduction strategy could be best implemented. Finally, observations of different Food Courts will provide ideas on Food Court type recycling programs. Secondary sources will include researching cost-effective alternatives to Styrofoam and plastic bags and researching programs that may encourage restaurant owners to switch from single-use containers.

**My Qualifications:**

As UBC seeks to reduce its climate impact, I believe it is up to the students to notice places where reforms can be made. As a frequenter of the UVFC, I understand the limitations of implementing a waste reduction program as well as the need for cost-effective food options at UBC. Although my degree in Physics has little to do with the environment, I am wary of my environmental effect, and always look for ways to reduce my environmental footprint. Whether it be wasting less water, recycling cutlery, or buying from more sustainable brands, small actions can lead to big results. I believe the nature of my degree will allow me to look at problems from different perspectives and be helpful in determining a solution that benefits all parties involved.

**Conclusion:**

The implementation of a waste reduction program at the UVFC complies with UBC’s Zero Waste Foodware Strategy. The Strategy’s goal aims to significantly cut down on foodware waste by September 2020, and it is important for the UVFC to have a solution in place that is specific to the needs of customers and business owners. Through a multifaceted approach, this report will aim to recommend a recycling/waste reduction program for the UVFC that will encourage environmental responsibility.

**Citations:**

1. “Community Advisory Council.” *University Endowment Lands* , www.universityendowmentlands.gov.bc.ca/community/advisorycouncil.htm.
2. Coulter, Leah. “Styrofoam Recycling Now Required in Vancouver.” *Waste Control Services Inc.*, 5 Feb. 2019, wastecontrolservices.com/articles/styrofoam-recycling-service-vancouver/.
3. Ho, Ba, et al. “An Overview on Biodegradation of Polystyrene and Modified Polystyrene: the Microbial Approach.” *Critical Reviews in Biology*, vol. 38, no. 2, 1 Aug. 2017, doi:10.1080/07388551.2017.1355293.
4. Saltman, Jennifer. “ Metro Vancouver, Other Communities, Sending Tonnes of Trash to U.S.” *The Vancouver Sun*, 3 Apr. 2019, vancouversun.com/news/local-news/metro-vancouver-other-communities-sending-tonnes-of-trash-to-u-s.

**Creation of LinkedIn Profile**

Assignment 2.1 involved creating a LinkedIn profile in order to present ourselves in a professional manner and network with people of similar interest. This called to not only list past experiences, but to  analyze personal strengths that can be brought to a workplace. In the midst of generic resumes and profiles, it was a challenge to create a profile that not only presented professional mannerisms, but also personality and character.

While listing and describing work opportunities was quite simple, I found it a challenge to bring my character to the profile without losing a professional tone. Realizing that my former presentations were quite generic (eg. describing myself as a "leader" or "demonstrating strong communication skills"), it was difficult to find how I wanted to brand myself on this platform. However, through looking at my past work and volunteer experiences it gave me the opportunity to find a common theme in my interests and discover what I looked for in a job. In turn, I was able to identify my strengths and what I could offer potential employers. Once I could recognize this, it became much easier and much more enjoyable to do this assignment.

**Formal Report Proposal**

Assignment 2.2 introduced the final project in the form of a Formal Report Proposal. Originally, my written report was a rather broad description of the This first version of the report proposal was entitled: "Determining the Feasibility of a Waste Reduction Program at UBC's International Food Court", was a feasibility report that outlined an investigation into the current state of the Food Court's recycling program. The scope of this project included determining the cost of a waste reduction program and investigating the current recycling practices at the International Food Court. However, upon further research and peer review, it became evident that my proposal was actually much to broad for what I was attempting to investigate.

**Peer Review**

Emily Leung's peer review was incredibly helpful in editing my formal report proposal. After not looking at my proposal for at least a week, returning to it with these edits in mind allowed me to see how especially how unspecific my wording was. While I remember having some questions during the initial writing of the first draft, I did not realize until the peer review that I frequently contradicted myself throughout the proposal. Emily helped me realize that a main point of confusion was that although I had initially began writing this as a "feasibility" type report, the style of investigation actually made it more of a "recommendation" type report. Furthermore, when doing more research I realized that this report could

While peer reviewing Emily's report proposal, I was

Furthermore, when i returned to my report I realized that the presence of pronouns made my proposal overall less effective.

**Revised Formal Report Proposal**

The peer review process was extremely beneficial for my editing process. From this

 Reflect on the process of brainstorming and preparing your report proposal and outline; how do you feel about your progress with the report? Do you have questions about how your investigation is going to become a Formal Report — or, put more simply, with how this is all going to come together? Reflect on your peer review for your partner’s proposal; what did you learn? And finally, reflect on the peer review process: what have you learned about your writing and reading by reviewing your team’s writing forum. Have you been surprised by what you have read in your colleague’s work?  How do you think peer reviewing has impacted your view of your writing?