



Green Campus Portfolio Project Cover Sheet

Energy Efficiency/ Conservation in Campus Dining & Food Service Facilities

<u>Component</u>	<u>Detail</u>
Brief Project Description & Objectives	Campus dining and food service has not historically been a focus for Green Campus. The GC team at UC Santa Cruz, though, has been able to realize measurable energy savings by working along side of their campus' dining and food service staff. These gains have materialized both in terms of process improvements, lighting and equipment upgrades. A campus kitchen typically uses 5-times more energy that the rest of the building in which it resides. Green Campus can play a valuable role in conducting walk-through audits of campus kitchens and food preparation venues, and providing follow-on education with dining staff on ways to adjust procedures to save energy. In addition, Green Campus can direct campus facilities and dining as to how and where to leverage local (utility and other energy programs) rebates to upgrade basic equipment to achieve notable energy (electricity and water heating) savings.
Key Campus/Partner Stakeholders	<ul style="list-style-type: none"> ○ Campus Energy Manager ○ Campus Housing & Dining Facilities Manager ○ Sustainability Coordinator (if your school has one)
Project Time Frame	Conceivably a GC team can design a fairly exhaustive set of audits and follow-up activities (staff education, basic equipment retrofits) within a single academic term. However, given the potential for additional staff collaboration and technology upgrades, GC campus dining projects can span multiple academic terms.
Measuring Project Success	<ul style="list-style-type: none"> • A typical dishwashing operation can use over 2/3 of all water consumed at an establishment • Often 1/2 of that water use is consumed by pre-rinse spray nozzles • And that water is heated with energy • Quantifiable metrics: kWh saved; gallons (water) saved; therms/btus saved; dollar saved; improved air quality; installation #s for specific equipment/items installed
Project Budgeting	<ul style="list-style-type: none"> • At UCSC, nozzles were supplied and installed FOR FREE through the "Smart Rinse Program", a program of Ecology Action, a local Santa Cruz non-profit. • Check your utility EE programs list for additional lighting and equipment rebates (<i>see utility websites listed below.</i>)
Project Tools & Resources	<ul style="list-style-type: none"> • UC Santa Cruz 02/2007 PowerPoint Presentation on the team's efforts to assist UCSC Dining and Food Services to become a Monterey Bay certified 'Green Business'. • Power Point presentation from Richard Young of the PG&E Food





	<p>Service Technology Center that includes:</p> <ul style="list-style-type: none"> ○ Slides from the 02/2007 presentation plus an addenda section on lighting and refrigeration ○ Top Ten Energy Tip Sheets for the general kitchen as well as one specific to natural gas ○ A site survey checklist ● www.fishnick.com; www.pge.com/fstc <ul style="list-style-type: none"> ○ research papers ○ presentations ○ reports ○ rebates ○ contact information ● Other CA utility food service rebate programs: <ul style="list-style-type: none"> ○ http://www.sce.com/foods?from=eebusiness ○ http://www.socalgas.com/business/cash_for_you/parr.shtml ○ http://www.sdge.com/foodservice/
<p>Green Campus Contacts/Resources</p>	<p><i>UC Santa Cruz Green Campus</i> Lauren Mills (916) 531-0116 lmills@ucsc.edu</p> <p><i>PG&E Food Service Technology Center</i> Richard Young Senior Engineer / Director of Education 12949 Alcosta Blvd., Suite 101 San Ramon, CA 94583 RYoung@FishNick.com www.FishNick.com Phone: 925.866.5616</p>
<p>Potential Project Challenges</p>	<ul style="list-style-type: none"> ○ Some campus dining/ food service venues are not owned/operated by the University ○ Gaining access to audit primary dining and food service areas on campus can be a challenge. Consider piloting an audit of just 1 kitchen, and show your value through the follow-on recommendations and equipment upgrade support that Green Campus can offer.
<p>Miscellaneous</p>	<p>(Nothing to include at this time)</p>