

# Sustainability



# Definitions

# Sustainability

Sustainability creates and maintains the conditions under which humans and nature can exist in productive harmony, that permit fulfilling the social, economic and other requirements of present and future generations. --U.S. Environmental Protection Agency

# Carbon Footprint

- **A carbon footprint**

- is a measure of the impact our activities have on the environment, and in particular climate change. It relates to the amount of greenhouse gases produced in our day-to-day lives through burning fossil fuels for electricity, heating and transportation etc.

The carbon footprint is a measurement of all greenhouse gases we individually produce and has units of tonnes (or kg) of carbon dioxide equivalent.

<http://www.carbonfootprint.com/carbonfootprint.html>

# Organic

- **Agricultural products labeled “100 percent organic” and “organic”**
  - Products labeled as “100 percent organic” must contain (excluding water and salt) only organically produced ingredients and processing aids. Products labeled “organic” must consist of at least 95 percent organically produced ingredients (excluding water and salt).
  - Any remaining product ingredients must consist of nonagricultural substances approved on the National List including specific non-organically produced agricultural products that are not commercially available in organic form.

# Heritage / Heirloom

- They both mean the same thing, though “heritage” is usually used to describe animals, while “heirloom” refers generally to kinds of plants. These terms describe varieties of animals and crops that have unique genetic traits, were grown or raised many years ago, and are typically produced in a sustainable manner.

<http://www.sustainabletable.org/issues/heritage/>

# Food Miles

a unit used to measure the distance that a food product travels from where it is produced to where it is sold or consumed

# A couple more

- **Green**

- “Earth Friendly”

- **Natural**

- The term. "natural" applies broadly to foods that are minimally processed and free of synthetic preservatives ; artificial sweeteners, colors, flavors and other artificial additives ; grow hormones; antibiotics ; hydrogenated oils; stabilizers ; and emulsifiers . Most foods labeled natural are not subject to government controls beyond the regulations and health codes that apply to all foods.



# Things we are doing at JSCC

- Lights on timers
- Tank less on demand hot water heaters
- Low flow spray nozzle in dishrooms
- No plastic tasting spoons
- More events using china and pitchers of water and juice, instead of bottled.
- Utilizing highly concentrated and minimally packaged dish chemicals

# Things we are doing, cont'd.

- Composting of scraps from labs and Bistro
- Culinary gardens at both Jefferson and Shelby Campuses
- Posted all departmental communications online, instead of paper.
- Give preference to Alabama grown or local meat and produce in purchasing considerations.

# Things we are doing, cont'd.

- Used fryer oil is recycled into Biodiesel for municipal vehicles.
- Replacing incandescent light bulbs with Compact Fluorescent bulbs
- Sustainability section of our website, including a suggestion link.
- Over 30 (3)cubic feet containers of compost in 2011, alone.

# Sustainability discussion points

- Fact vs. Fiction
- Happy animals vs. Vegans
  - Humane Slaughter...Temple Grandin
  - The Meatrix...[www.meatrix.com](http://www.meatrix.com)
- Local vs. Best
  - [www.PerishablePundit.com](http://www.PerishablePundit.com) .... Jim Prevor
- World wide food availability vs. Safety
  - Port inspections, seafood and produce

# Water

If all the water in the world were in a 1 gallon bucket, how much freshwater is left for human consumption?

# Sustainability discussion points

- Hospitality Water use
  - Reuse the towels
  - Water purification machines
  - Green Cleaning products
    - Steam, Activeion, Electrolyzed water
  - Waterless Urinals

# Links and Resources

- Green Restaurant Organization
  - [www.dinegreen.com](http://www.dinegreen.com)
- ACF Sustainability section
  - [www.acfchefs.org](http://www.acfchefs.org)  
home..resources..sustainability
- NRA Sustainability Resources
  - [www.restaurant.org/sustainable](http://www.restaurant.org/sustainable)
- Activeion Cleaner
  - [www.actinveion.com](http://www.actinveion.com)

# Links and Resources

- Poisoned... book by Jeff Benedict regarding “Jack in the Box” food borne illness incident
- Tomatoland...book by Barry Easterbrook regarding the winter slicing tomato industry in Florida
- CHI Sustainability Link
  - [www.jeffstateonline.com/chi/sustainability](http://www.jeffstateonline.com/chi/sustainability)