



The Case for Trayless

On November 10th the Economou Dining Hall will implement a trayless dining policy for breakfast, brunch and dinner meals. This is why:

Environmental

- Conserves energy by eliminating the need to heat water for tray washing.
- Saves one-third to one-half a gallon of water per tray.
- Reduces chemicals, detergents and drying agents used to wash trays.
- Significantly reduces the amount of food waste on a daily basis.

Social Awareness

- Supports education and awareness of environmental issues.
- Reinforces Canisius College's sustainability initiatives through Project Conservation.
- Encourages students to participate in a "green" initiative that has both a personal and community impact.
- Reinforces sustainability awareness on a daily basis.
- Includes Canisius College at the forefront of a nation-wide movement to implement green programs and policy.

Economic

- Saves on the cost of water and energy.
- Saves on the cost of detergents and rinse/drying agents.
- Eliminates the cost of replacing trays.
- Reduces food-waste removal costs.
- Reports on schools who have implemented trayless policies have reduced food waste in their dining facilities from 20-45 percent.

Jesuit Mission

- Is in line with Jesuit values and the mission of the college that challenge the individual to have a "sense of responsibility to use one's gifts for the service of others and the benefit of society." By instituting this policy the College is working within its mission to promote intellectual and ethical lives for students.

Why not lunch?

The case for trayless dining applies to meals where students dine "all you can eat."
In this setting it is a fact that students eat less when they carry what they eat.

This means that students still have the option to eat with a tray during lunch to save them the convenience of only waiting in the checkout line once.

Information received from *The Business and Cultural Acceptance Case for Trayless Dining*,
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