

600^K GALLONS OF WATER
 saved each year by new dishwasher (the equivalent of an Olympic-sized swimming pool)

600+ POUNDS OF PRODUCE
 grown in school gardens are served in the cafeteria annually

\$5,000+
 market value of produce provided to the cafeteria annually

53+ TONS
 food and organic landscaping waste saved from landfills

350+ DOZEN EGGS
 provided to the cafeteria from on-site chickens

30+ PLANT VARIETIES
 organic fruits, vegetables, microgreens, and herbs grow in our gardens



WATER
 WaterSense drinking fountains and refill stations (reduced the use of single-use plastic bottles by more than 240,000 in 2019)



LOCAL FOOD
 locally sourced fresh foods help reduce carbon footprint, support local farmers, and provide healthy options



COMPOSTING
 on-site campus facility



RECYCLING
 campus-wide, single-stream recycling



COMMUNITY GARDEN AND R. B. ANNIS BOTANICAL LAB

- GREENHOUSE, HOOP HOUSE, AND RAISED BEDS
- OUTDOOR LEARNING CENTER AND KITCHEN
- BEEHIVES, BUTTERFLY GARDEN, AND ORCHARD

Continuing Our Journey

MEATLESS MONDAYS
 reduce carbon footprint and water use, improve overall health benefits, and promote land conservation

COMPOSTABLE FOOD WASTE
 pre-/post-consumer foods are composted and used to revitalize the soil

ZERO-WASTE DINING
 all dining establishments offer only compostable disposables or reusable, washable service



EDUCATIONAL COMPONENTS

- Sustainable Agriculture and Ecological Science courses offered
- Hands-on learning in R. B. Annis Botanical Laboratory



COMMUNITY IMPACT

- Free community education classes
- 50% of hoop house produce donated to the local food pantry
- School outreach programs

