

# 3. RESOURCE CONSERVATION

NO.	OBJECTIVES	STRATEGIES / ACTIONS	TARGET
Initiative: Waste Reduction			
3.1	Increase landfill diversion rate to 50 percent of total waste generated.		2020
		Establish normalized metrics to include per capita diversion rate.	2017
		Complete solid waste audit to identify waste composition and opportunities for increased diversion.	2017
		Develop training protocols with custodial service provider for ongoing engagement of custodial staff in diversion efforts.	2018
		Establish cost-effective reusable servingware option for retail, catering, and campus events.	2018
		Evaluate event reservation and catering forms to include sustainable options.	2017
		Increase awareness and usage of reusable servingware by the campus community and event hosts.	2018
		Develop a strategy to increase compost collections.	2018
		Track tonnage of waste resulting from construction and demolition (C&D).	2018
		Establish a printing and copying policy.	2018
		Audit procurement practices to identify opportunities to reduce waste.	2019
		Track waste generation in ENERGY STAR Portfolio Manager®.	Ongoing
		Increase number of hydration stations to support reduced use of single-use bottles.	Ongoing

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3.2	Develop systematic, centralized waste-minimization guidelines—including solid, universal, hazardous, and electronic waste.	Institutionalize comprehensive waste policy.	2017
		Increase awareness of best practices and opportunities for waste minimization.	2018
		Develop guidelines for waste handling which address solid, universal, hazardous, and electronic waste.	2017
3.3	Establish a University surplus program.		2021
		Develop a master plan to support the establishment of a surplus operation on campus.	2019
		Establish a protocol for Project Managers to repurpose, reuse, and salvage fixtures and furnishings.	2018
		Establish relationships and memorialize contracts for furniture surplus and donation outlets to channel items not needed on campus to others in the community and beyond.	2019
<b>Initiative: Environmentally Preferable Purchasing</b>			
3.4	Establish procurement guidelines effective as of 2017 that prioritize the purchase of durable, reusable, recyclable, compostable, and environmentally conscious goods and services.		2017
		Audit procurement practices to identify opportunities to reduce waste.	2018
		Establish reduced packaging efforts and take-back programs with contractors and suppliers.	2019

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3.5	Increase the purchase of environmentally preferable goods and services by 10 percent (from 2018 baseline).		2021
		Establish a baseline for environmentally preferable goods and services purchased as defined in the Sustainable Procurement Guidelines.	2018
		Incentivize the purchase of energy efficient laboratory equipment in support of the Green Lab Certification Program.	2019
		Organize the iBuyNU catalog to prioritize visibility of environmentally preferable goods and services.	2018
3.6	Increase recycled content of paper purchased to 40 percent postconsumer content by 2021 and 60 percent by 2030.		2021, 2030
		Establish a baseline for recycled content paper purchases.	2018
		Develop strategies to increase the percentage of recycled paper purchased.	2018
3.7	Support Northwestern's Business Diversity Strategy, with a focus on increasing partnerships with diverse businesses year over year.		2021
<b>Initiative: Sustainable Food</b>			
3.8	Participate in the Real Food Challenge to achieve a 20 percent level of "real food" on campus.	Identify opportunities to increase purchases which meet the goals of the Real Food Challenge.	2020
3.9	Increase the use of sustainable food served in University dining facilities to 20 percent (from 2018 baseline) of total food purchases.		2021
		Develop criteria to define sustainable food and tracking mechanisms for reporting purposes.	2017
		Establish baseline for sustainable food purchases.	2018
		Establish partnerships with suppliers, local farmers, and producers to increase sustainable food purchases.	2018
		Expand student farm programs (e.g., hydroponics, urban farming).	2019
		Develop a strategy to measure and increase sustainable food purchases through caterers and outside dining providers.	2019
3.10	Achieve Green Restaurant Certification for all dining halls.	Support Green Restaurant Certification process with dining provider.	2018