Tips for an Eco-Friendly Kitchen/Common Area

Save it:

Unplug appliances such as toasters, microwaves and coffee makers when not in use, or plug them all into a surge protector to make it easier to flip one switch.

Bulk up:

Buy environmentally safe cleaning supplies, food and other goods in bulk or concentrated form to avoid unnecessary packaging and additional transportation.

Make it last:

Use reusable dishes and cups instead of using paper or plastic. Dishes and cups are not the only thing that can be replaced with reusable options: mops, batteries, zip-lock bags, and paper towels.

Recycle:

Plastics 1-7, glass, metal and paper can all be recycled in the green bins on campus. Returnable bottles can be recycled in the blue bins. The funds are used to support the recycling program.

Share it:

Promoting a "sharing economy" has many benefits, and can start in your office kitchen with community fridges, coffee pots (instead of single-serve brewers), and even condiments. It saves money, emissions, and resources - and builds community.

Compost:

Start a compost bin for organics. Make a plan with office mates to take turns bringing the waste to the bins outside the dining halls on both campuses. This Garbage to Garden webpage provides the details of what's compostable and how to "close the loop".

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