



Sustainability at W&M

2008



2014



The Committee on Sustainability (COS)

STEERING COMMITTEE

Co-Directors: Lynda Butler, Dennis Taylor

Members: Bob Avalue, Randy Chambers, Steve Cole, Andy Fisher, Dave Shepard,
Sharon Hartzell, Zander Pellegrino, Ira Calos

COS Fellow: Patrick Foley

Administration: Ginger Ambler, Sam Jones, Anna Martin

- **Science and Technical
Advisory Committee
(STAC):**

Working Groups:

- Greenhouse Gases
- Stormwater Management
- Land Use

- **Operations (OPS):**

Working Groups:

- Energy
- Green Cleaning &
Procurement
- Recycling/Waste Management

- **Programs and Education
(PEDS):**

Working Groups:

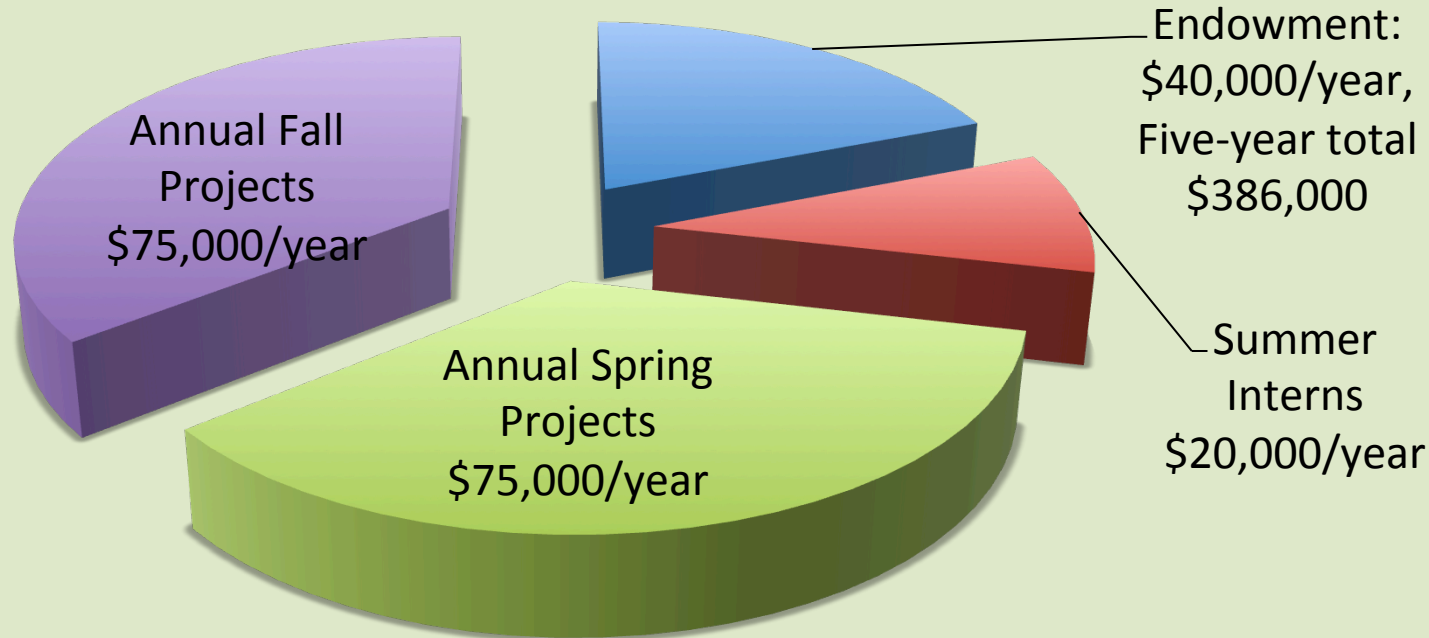
- Education and Outreach
- Food Services

Some History

- **Spring 2008:** Campus-wide student referendum in support of Green Fees
- **Fall 2008:** President Reveley formed COS following BOV approval of the Student Green Fee
- **COS Charge:** Management of the Green Fees in ways that develop, plan and implement strategies for sustainable operations and integrate sustainable practices into the fabric of the College
- **Students, Faculty and Staff:** Only College program to draw on the intellectual capital of its students, faculty and staff at all levels
- **Some Current Programs and Activities:** Eco-Ambassador Program, Annual GHG Audit, Sustainability Summit, Dining Services Interns, Recycling and Earthweek

Financial Elements

**Green Fees Collected \$210,000 Annually,
\$1,050,000 to Date**

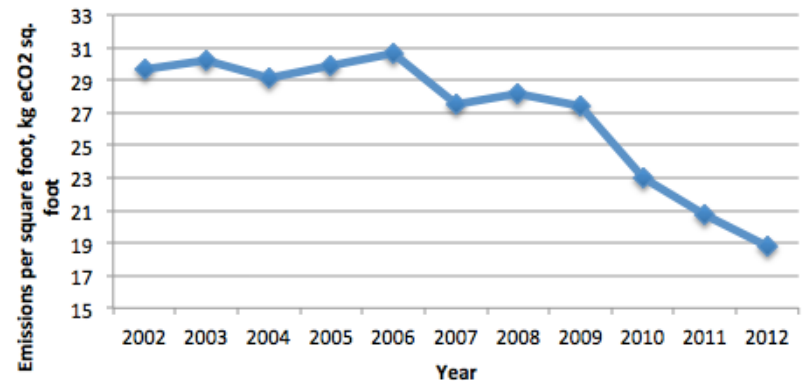


Actual Savings – Some Project Examples: From energy (e.g., Swem's VRD's savings of over \$40,000/year est.) to food services (e.g., composting's savings of \$3,000 over 2.7 years est.) to operations (e.g., e-Catalogue's savings of \$12,000/year est. and recycling assessment's savings of \$45,000)

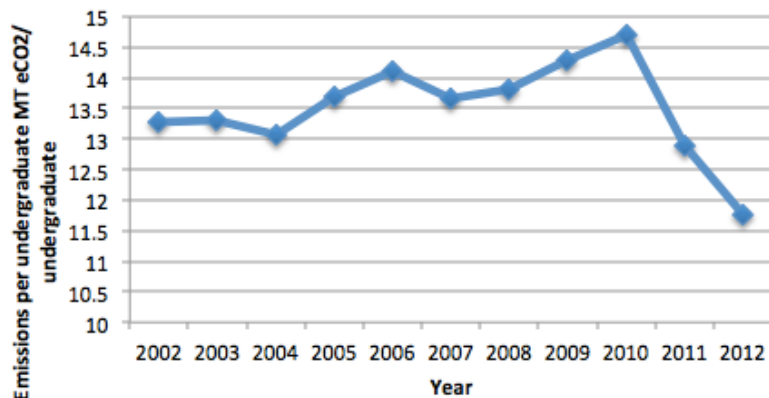
1. Value Added: Energy Use

- W&M has reduced annual Greenhouse Gas Emissions (GHG) as the campus has grown.
- COS support has accelerated the introduction of energy efficiencies.
- Energy conservation now generates approximately \$1.4 million in savings annually, and \$14 million since 2003.

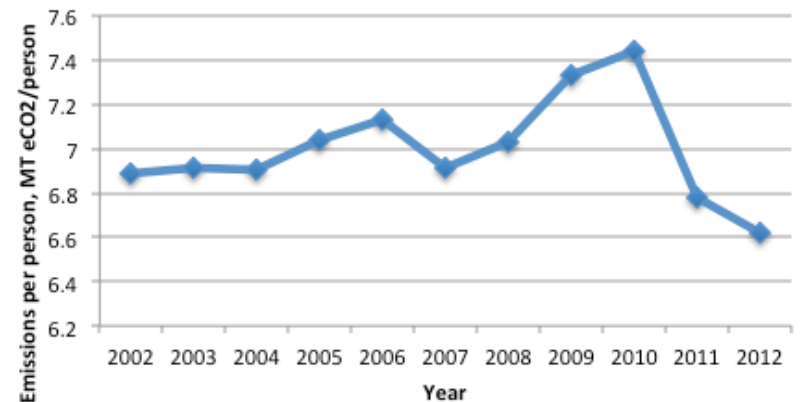
Emissions per square foot



Emissions per undergraduate



Emissions per person



2. Value Added: Food Services

- **Successful Partnership with Aramark:** W&M is a leader in sustainable dining service nationally.
- **Recycling and Composting:** We are one of the few universities now recycling over 80% of trash and composting 100% of organic waste. W&M was #1 among universities in Virginia in the RecycleMania competition for the past 4 years.
- **Student Dining Interns:** Sustainability savings led to vendor support for student internships in Dining Services resulting in innovative practices that support sustainable food sourcing, local producers, oil recycling, campus dining events to educate the community, campus gardens, and community outreach (e.g., Campus Kitchens, Real Foods and the Williamsburg Farmers Market).
- **Dining Footprint:** The W&M Dining Footprint has shrunk to within a 500-mile radius of the College.
- **VIMS Success:** VIMS supports a Community Garden program and, with combined support from COS and Virginia Sea Grant, has initiated a Seafood CSA for the region.

3. Value Added: Academics

- **Teaching:** Over 100 catalog courses identified as having sustainability content
- **Support for Undergraduate Research:** Substantial support provided by COS for undergraduate research in Environmental Studies and related disciplines
- **Support for Faculty Teaching:** Grant in 2012 from the Dominion Foundation to COS supported a major teaching experience in sustainable land use, design and stormwater management. More than 400 students participated, four student interns produced independent and honors research theses, and faculty and programs in the Arts, Humanities, and Sciences joined in the interdisciplinary effort.

4. Value Added: Operations

- **Waste Management Savings:** Comprehensive study by student summer interns in 2008 of the waste management practices of W&M and its contractors resulted in \$45,000 in savings in the initial program implementation.
- **Recycling Success:** W&M now recycles about 75%, reducing its waste stream.
- **Electronic Waste Disposal:** Student green fee projects and research led to the implementation of electronic waste disposal programs.
- **Transportation:** Students also have researched improvements in the Williamsburg/W&M transit system, developed a unique W&M Carbon Offset program, and laid the foundations for the campus bicycle program now being implemented.

“For things to remain the same, some things must change.”

The Leopard, Giuseppe di Lampedusa

- **A Fully Sustainable W&M:**
Essential to preserving the W&M traditions of citizenship and service and an irreplaceable element for strategic planning and development
- **Low-Hanging Fruit:** While significant, progress thus far has focused on the low-hanging fruit and placed W&M among the leading colleges and universities in sustainable practice.
- **Long-Term Strategic Initiatives:**
Long-term interests require strategic planning and goals that address challenging issues in renewable energy, land use, stormwater management, and the sustainable landscape design.

- **A Solar Solution is Competitive**

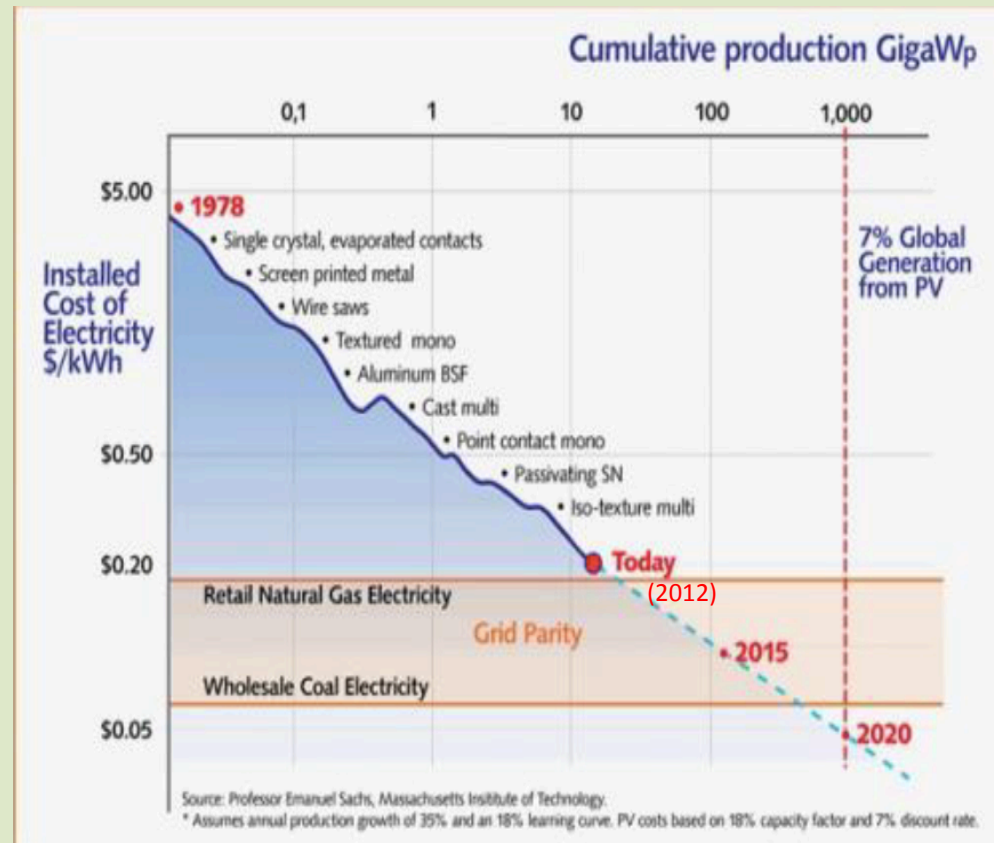


Chart from Emanuel Sachs of MIT. Note: This data is already two years old.)