Greening the WM Campus



SUSTAINABILITY Living and working so as to minimize our long-term impact on the environment Ideas Expertise Communit Y



Why should we care? Sustainable approaches can...

- conserve energy and resources
- save money and jobs, increase efficiency and reduce waste
- help us work more efficiently and live healthier lives
- reduce our carbon footprint and help save the planet

The President's Committee on Sustainability (COS)

What is it?

- COS is a committee of committed students, faculty, staff, and administrators volunteering and serving together to green WM
- COS taps into the expertise and passion of the College
- COS now involves more than 120 volunteers from throughout the College

How did it start?

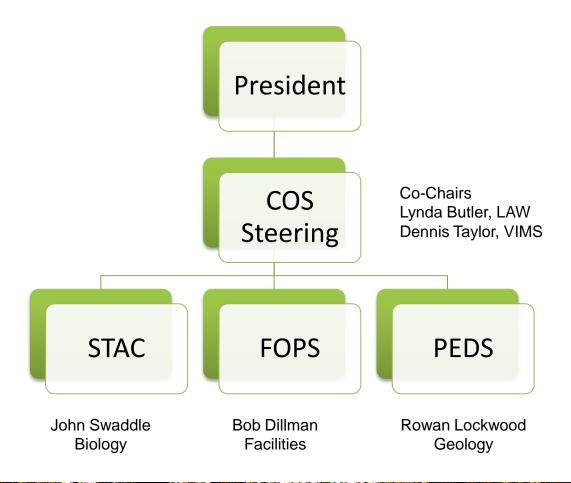
 COS was designed as a response to the President's policy on sustainability and the student commitment to the Green Fee

What is its purpose?

 - "... to meet the College's present needs without compromising the ability of future generations to meet their own."



How is it organized?

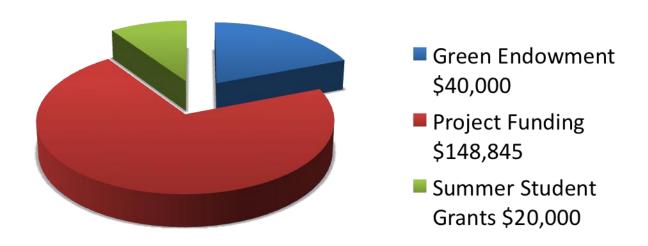




Green Fees 2008/2009

 In the current academic year, the Green Fee generated \$208,845

Green Fee \$





GREEN FEE PROJECTS

Fall 2008

- Energy Meters in Randolph Complex
- Light Sensors in SWEM Library
- Campus Recycling
- Solar Cell Project on Small Hall
- Stormwater Management Research



SPRING 2009

- Tyler Hall HVAC Upgrade
- Washington Hall HVAC Upgrade
- Swem Library Towel Dispensers
- VIMS: Lighting in Hargis Library
- Eco-House Energy Monitoring
- Reduce Your Use-Athon
- Campus Kitchen Green Containers
- Eco-Ambassador Program
- Green Roof Feasibility Study
- GreenBoard
- Reusable Takeout Pilot Study
- VIMS: Green Team Motion Sensors
- Waste Receptacle Pilot Study
- Student Life Signage

2009 Summer Research Grants

- Judi Sclafani and Tyler Koontz: Research on alternative cost options and possible obstacles to a self-sustaining campus-wide recycling program. Advisors: Rowan Lockwood (Geology) and Sandra Prior (Facilities Management)
- Erica Hart: Research to develop a GIS map layer of the campus to inventory habitat, wildlife and ecosystem services. The layer will be incorporated into the integrated GIS mapping of the College. Advisors: Randy Chambers (Biology/Environmental Studies) and Stuart Hamilton (Center for Geospatial Analysis)
- Connor Horne: Research in collaboration with Dining Services to develop a
 program for sustainable food procurement emphasizing increased reliance on
 locally produced foods, and sustainably grown agricultural products. Advisors: Eric
 Engstrom (Biology) and Larry Smith (Dining Services)



Looking Ahead In COS

- COS leverages Green Fee \$ to operate more efficiently
 - Washington Hall HVAC project will save \$7,600/year and has a payback on investment of 3 years
- COS leverages support from other campus, local and regional organizations to expand our impact
 - SEAC, Aramark, Back Porch Energy, CCAN, Real Food, VIMS Green Team
 - Aramark will fund 3 student interns (\$20,000 in kind contribution)
 - Real Food is collaborating to increase our use of locally produced foods
- COS stimulates the integration of teaching, research and service throughout the W&M community
 - Students are working with staff and faculty to establish Eco-House as an experiment in sustainable living
 - Eco-Ambassadors will pair students and staff to green departments and units across the College

Looking Ahead In COS

- Our future agenda includes development of a green procurement guide, analysis of greenhouse gas data, evaluation of our recycling program, and continued greening of food services
- Sustaining the COS effort
 - Build from community involvement
 - Strengthen the administrative structure
 - Improve communication and outreach

