



STATE OF SUSTAINABILITY

REPORT CARD 2018

FOOD

- UM Dining introduced the new Dollar Coffee Club program which helps reduce waste while raising money for student sustainability scholarships. 100 percent of the \$3 membership fee goes into a scholarship fund for students engaged in sustainability work. The program has already raised \$2,900 for student scholarships this semester.
- The James Beard Foundation recognized UM Dining for its blended burger, which blends diced mushrooms with Montana raised grass finished beef. The diced mushrooms help reduce the amount of red meat being used across campus and contribute to the department's goal of promoting more plant-forward diets. Dining is proud to source all of its ground beef from Montana ranches that raise cattle on pasture and use holistic management practices.
- UM Dining introduced a new program that aims to expand the department's approach to sustainability. Called Just Eats, the program brings together various initiatives across the department to address issues related to the social, environmental and economic aspects of the food system. The new program takes on issues across the food system through six targeted subject areas: agriculture, food access, menus, procurement, education and waste.



ENERGY

- Facilities Services invested in a new Heating, Ventilation, and Air Condition Unit (HVAC) in the Chemistry Building. This was primarily a safety project to improve indoor air quality, particularly in laboratory spaces yet. Despite installing larger exhaust fans, the use of higher efficiency equipment plus re-commissioning the building resulted in an 18% reduction in energy use. Prior exhaust fans were under-sized for the facility and resulted in poor ventilation.
- Through strategic energy conservation and the purchase of carbon offsets, the recreation center is the first carbon neutral building on campus.



GREEN BUILDINGS

- Missoula College Riverside Campus – This new and attractive facility earned LEED gold certification and was a substantial upgrade from the old east campus buildings it replaced.
- Champions Center – This new, state-of-the-art athletic facility opened in the Fall of 2017. It is still in the process of LEED certification and projected to be a Gold-rated facility.
- Phyllis J. Washington Addition – Construction is underway for the newest expansion of the Phyllis J. Washington education building. The project architects will be pursuing LEED gold status.
- After strategically implementing new recycling bin locations and reducing total waste generation, the university's waste diversion rate has increased to 26%!

STUDENT INVOLVEMENT

- In 2017, the KRELF Committee approved three projects to be funded by the student sustainability fee: Upgraded heaters in the ASUM bus garage, installed covered bike parking, and an improved sprinkler system outside of the Liberal Arts Building.
- In an effort to analyze our waste stream and save money on our waste contract, an Energy Corps service member (and UM graduate) working for the Office of Sustainability weighed dumpsters around campus that can be used to inform campus wide waste reduction and diversion goals.
- This spring, a group of students in Robin Saha's Enviro Citizenship class collected survey and interview data from administrative offices on campus to identify interest in a green office program. These students are designing a social marketing strategy to encourage UM employees to adopt more sustainable behaviors in the workplace.
- 35 Climate Change Studies students completed an internship or a self-designed practicum project. Students also launched the first Climate Art and Science Showcase where six students performed or shared original works in dance, song, audio, drama, and visual art.



STARS REPORT

- Our university received a "Bronze" rating from the Association for the Advancement of Sustainability in Higher Education this past Fall. This ranking associates us with many of the most sustainability-committed educational institutions in the country and establishes clear academic, research, and operational sustainability goals.

