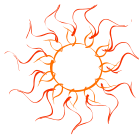




Environmental Effects of Tray-less Dining



- Conserves energy and water
- Reduces food waste
- Saves 1/3 –1/2 gallon of water per tray
- Decreases the amount of waste put into landfills and wastewater treatment plants
- Reduces the amount of chemicals used
- Reduces the university's and your own carbon footprint



Food Services

Consumer Services
University of Saskatchewan
Marquis Hall
97 Campus Drive
Saskatoon, SK S7N 4I3

Phone: (306) 966-6789
Email: foodservice@usask.ca

The content of this pamphlet has been approved by a Registered Dietitian.
2010 ©

Marquis Hall Food Focus



T
R
A
Y
-
L
E
S
S

D
I
N
I
N
G





Tray-less Dining Contributes to Social Awareness



- Promotes continual education and awareness of environmental issues and concerns
- Supports the University's sustainability initiatives
- Encourages students to participate in a green initiative that has benefits for both them and the community
- Reinforces environmental awareness on a daily basis



Food Services Has Gone Tray-less

As of September 2010 Marquis Hall Food Services has decided to remove trays from the dining halls.

This is part of an ongoing effort to operate using sustainable practices to minimize the carbon footprint left by food services.



Trays will still be available to individuals that need them due to limited mobility or disabilities.

The savings to food services will be used to increase the variety of choices available to the diners.



Economical Benefits of Tray-less Dining



- Reduces water usage
- Saves energy which is no longer needed to heat the water
- Limits the amount of chemicals used in the dish room



- Eliminates the cost of trays
- Reduces food costs
- Reduces the costs associated with food waste removal