Waste is anything at your event that needs to be thrown away. This includes, but is not limited to: food, dinnerware (plates, cups, utensils, napkins), brochures, giveaway/promo items, prizes, decorations, centerpieces, signage, raffle tickets, wrappers, beverage bottles and cans.

Zero Waste means throwing away as little as possible in the trash, which goes straight to the landfill.

Zero Waste can be achieved through reusing, recycling, reducing and composting.

START BY TELLING EVERYONE (CATERERS, VENDORS, TABLERS, ATTENDEES) THIS IS A ZERO WASTE EVENT!

CATERERS/FOOD SERVICE 🍽 - Choose reusable if the option is available and affordable (i.e. dinnerware, platters, beverages and condiment dispensers). - Avoid individual serving size items (i.e. water bottles, soda cans, chip or cookie bags, wrapped popsicles or candy bars, wrapped utensil sets). Choose disposable items that are: - Recyclable: plastic dinnerware, bottles & cans - Compostable: brown paper dinnerware, wooden utensils & stirrers, tea bags, sugar packets

VENDORS/TABLERS 🌟 - Encourage the reuse of common supplies such as tablecloths, decorations, games and props - Avoid single use items like balloons, streamers, printed event materials with specific data info - Handouts: print smaller flyers (1/4 letter sheet) that are double-sided to maximize space, or print one flyer with a QR code that attendees can scan with their phone. - Giveaways/promo items: offer reusable, practical items rather than simple use ones; consider the packaging the item comes in (film sleeves, wrapper) and avoid individually wrapped item

ATTENDEES 🎉 - Bring reusable bags, beverage vessels, and utensils - Don’t take or accept items that you don’t plan to use - Know how to dispose of items properly and pay attention to recycling/waste signage

BE PROACTIVE ABOUT MAKING YOUR EVENT ZERO WASTE!

Market your event in digital forms. This includes social media, websites, Eventbrite pages, and campus marquees. Click for access to University Center’s Digital Announcement options.

Register for the Free Food Notification App with Basic Needs to send a message to students when there is leftover food from events.

Know what disposables will be at your event. Ask caterers what type of dinnerware they provide and vendors/tablers what they will be handing out. Create custom signage to direct attendees which disposables go where.

Use QR Codes wherever possible. Attendees can scan using their phone’s camera.

Provide proper (waste, recycling, composting, specialty) receptacles in strategic locations. Limit the number of stations available to reduce confusion. Assign and train volunteers at the stations to assist in proper disposal.

Determine who is responsible for emptying the receptacles. Agree before the event who will weigh the waste streams immediately following the event and how.

THE STAFF SUSTAINABILITY NETWORK (SSN) IS A UC SAN DIEGO STAFF ASSOCIATION AFFILIATE GROUP. FOR MORE INFORMATION EMAIL SSN@UCSD.EDU

MORE INFO

MORE INFORMATION REGARDING RECYCLING AND ANIMAL WASTE AS DISPOSAL PRACTICES CAN BE FOUND AT RECYCLE.UCSD.EDU

GET UCSD TO ZERO WASTE

WHAT IS ZERO WASTE?

Start by setting the expectations.

Establish the fundamentals.

Zero Waste means throwing away as little as possible in the trash, which goes straight to the landfill.

Register here.

Event 5/31!