uor_logo.gif THE SUSTAINABILITY COUNCIL

**University of Redlands Sustainability Programs and Initiatives**

(Nov. 2013, partly revised 3/1/17 Draft)

* Charter signee, American College & University President’s Climate Commitment (ACUPCC)
* Charter member of the Association for the Advancement of Sustainability in Higher Education (AASHE)
* Co-generation facility completed in 2006, reducing campus carbon footprint by over 25%
* Campus-wide green building commitment—two new buildings, Lewis Hall and Center for the Arts, have received LEEDS ratings of silver and gold, respectively.
* Comprehensive self-study of campus sustainability proposed as part of STARS 2.0 (AASHE)
* Merriam Hall; green residence hall experiment—Fall 2007-present
* Long-established campus recycling program
* SURF—“Sustainable University of Redlands Farm” established 2009
* Student-led initiatives for composting, environmental justice, recycling, water conservation, fossil fuel divestment, renewable energy and efficiency improvements
* Sustainability officer(s) as part of student government (ASUR)
* Students for Environmental Action club that sponsors Green Week on campus
* Other student organizations and chapters (e.g., U.S. Green Bldg, Council, Greek orgs. , etc.)
* Proposals for infusing sustainability across the curriculum and developing a minor in Sustainability Studies
* Proposal for new Center for Sustainability Studies in 2012
* New transit station for south campus being planned and designed
* Business & Sustainability joint-accelerated BA/MBA degree program being planned
* Better integration of sustainability goals with Race & Ethnic Studies, as well as campus diversity program
* Food service provider Bon Appetit’s sustainable food initiatives (Farm-to-Fork, Eat Local Challenge, Marine Stewardship Council Sustainable Seafood, Fair Trade, Low Carbon Diet Calculator, Cage-Free Eggs, Crate-Free Pork, etc.)
* Formation of University-wide Sustainability Council in 2013 (revitalized 2016)
* Guidelines for sustainable investment practices being developed
* Energy improvements: co-gen upgrades, LED lighting upgrades
* Composting program proposal for SURF, plus Bon Apetit post-consumer composting bin
* Additional dining service improvements proposed, such as half-portion options, eliminating disposables, increasing clamshell use, shifting to digital receipts, partnering with Inland Harvest/Food Recovery Network to donate excess food for the needy
* Suggestions for creation of sustainability coordinator position – staff professional
* Suggestions for creating work-study sustainability positions for students