



Scope IIIb PSC Sub-Committee

2030 OBJECTIVE: Develop a water conservation plan for all campuses.

2016 ACTION ITEMS:

- Incorporate stormwater plan development into the Master Planning process for each campus; and
- Continue to require LEED water standards and efficiencies in all new Bond construction.

2030 OBJECTIVE: Reduce solid waste generated by 50% by improving recycling, reuse and composting strategies.

2016 ACTION ITEMS:

- Continue pre-consumer composting at all campuses and expand post-consumer composting at all campuses;
- Increase the recycling and composting awareness campaign and outreach efforts at all campuses in coordination with ASPCC;
- Develop and implement a campaign to reduce demand for paper consumption;
- Develop methods to track and reduce the amount of waste produced in Dining Services' back of house and its current landfill-bound waste that is transported to landfill;
- Increase recovery rate of waste materials by a minimum of 50% from the baseline year (2006) of 7.45%. By 2030, the Scope IIIb sub-committee is charged with accomplishing a minimum district diversion rate of 75%; and
- Reduce demand and need for waste disposal by decreasing per capita (FTE) waste generation from the baseline year (2006) by 25%.

2030 OBJECTIVE: Reduce the amount of GHG emissions associated with Scope III supply chain purchases.

2016 ACTION ITEMS:

- Reduce college resource utilization by implementing PCC's sustainable purchasing policy at all campuses; and
- Develop methods to track and analyze utility usage associated with food services.

2030 OBJECTIVE: Increase sustainable food options district-wide by 10% above 2011 baseline.

2016 ACTION ITEMS:

- Incorporate more cost-effective, sustainable and local food option offerings in PCC cafeterias, by working with current vendors;
- Purchase 35% of all food from local vendors (within 250 miles), with 3% sourced from the Portland-metro area, if it's not cost-prohibitive for the consumer;
- Explore partnerships with local food providers and/or local growers throughout the Portland-metro area to achieve our purchasing goal;
- Implement Meatless Mondays; and
- Develop a labeling system for vegan and vegetarian options.



A student from the Sylvania Environmental Center waters a plot in the Sylvania Learning Garden.



Left: Pre-consumer waste is collected in color-coded buckets, by kitchen staff, district-wide.

Below: Sylvania campus is beginning to compost their pre-consumer waste onsite, using this worm bin.



SCOPE IIIb NARRATIVE AND ACCOMPLISHMENTS

The Scope IIIb sub-committee encompasses solid waste and supply chain emissions. This sub-committee replaces the previously existing Consumption & Solid Waste and Food & Agriculture sub-committees.

On July 14, 2011, a sustainability commitment was added to section 100 of the Oregon Community College Rules of Procurement and was approved by PCC's Board of Directors. The sustainability commitment states:

In accordance with the Oregon Community College Rules of Procurement, member colleges are committed to the use and purchase of environmentally and socially responsible materials and products which are fiscally responsible, reduce resource consumption and waste, perform adequately and promote human health and well-being. Recognizing their regional economic role, colleges shall seek opportunities to educate, encourage, and influence their respective markets by utilizing, where feasible, products and services including new environmentally preferable products, reusable products, recycled content and recycled products.

By adopting this commitment, PCC is taking a major step towards reducing its carbon footprint; however, the college has not yet begun its implementation. Thus, the Scope IIIb sub-committee has created a 2016 action item to **implement PCC's sustainable purchasing policy.**

In 2011, PCC began expanding and improving its current composting and recycling efforts. Previously, recycling containers and signage varied throughout the college. To address the inconsistencies, Facilities Management Services **standardized outdoor and indoor recycling collection bins and signage** district-wide. Various departments partnered with FMS to **expand and enhance the pre-consumer composting system** in place at the Rock Creek campus. In 2011, a district-wide program was developed which included the training of the Dining Services staff, the standardized signage and collection bins for pre-consumer waste for the PCC Vermiculture program and the "Portland Composts!" program. Through these efforts, PCC **reduced demand for waste hauling from 8 pounds per student in 2006 to 5 pounds per student in 2012.** This is truly remarkable as student headcount district-wide has increased 9% from 2006 to 2012, meaning that the demand for waste hauling per student has decreased 37.5%.

Learning gardens offer the college the opportunity to reduce carbon emissions, serve food grown on campus and support its service learning program. Since 2009, learning gardens have been planned or implemented at all 4 major campuses and centers. The Rock Creek and Sylvania Learning Gardens have been operating for several years, while the Cascade campus and SE Center began planning their own Learning Gardens in 2012. Additionally, Dining Services has increased the amount of food its purchases from **growers within 250 miles of Portland to 27% of its overall inventory.**