



AN ALLIANCE
TO SAVE
ENERGY
PROGRAM

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THE GREEN INSIDER

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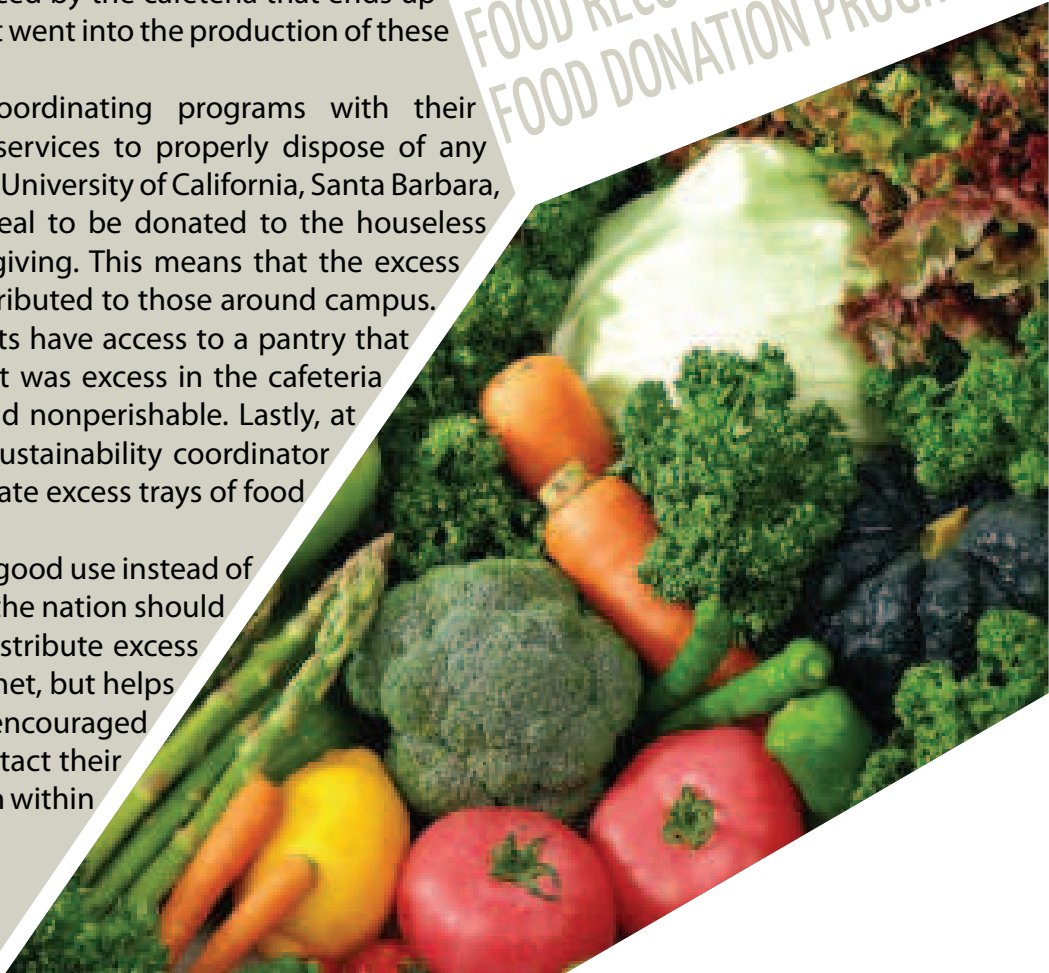
BY JOMEL BAUTISTA

A question that many college students should start asking themselves is where does all their waste go? One area where students have a plentiful of waste is in their dining cafeterias. Many students are given a dining plan ranging from a certain having number meal swipes for the quarter to having a 10 meals a week plan. No matter what the plan, there is always an excess of food that is produced by the cafeteria that ends up being wasted. This means everything that went into the production of these foods is also wasted.

In response, many campuses are coordinating programs with their sustainability coordinators and dining services to properly dispose of any waste by giving it to those in need. At the University of California, Santa Barbara, students have the ability to swipe a meal to be donated to the houseless during holiday seasons such as Thanksgiving. This means that the excess food that produced can be properly distributed to those around campus. At University of California, Davis, students have access to a pantry that allows students to receive free food that was excess in the cafeteria kitchens. Most of this food is canned and nonperishable. Lastly, at the University of California, Irvine, the sustainability coordinator has worked with local food banks to donate excess trays of food to be donated locally.

In the end, all of the excess food is put to good use instead of just becoming landfill. Campuses across the nation should invest in a program that will properly distribute excess food in a way that not only helps the planet, but helps others. PowerSave Campus Interns are encouraged to reach out to local food banks and contact their dining services to implement some action within dining and sustainability.

FOOD & SOCIAL EQUITY
ON COLLEGE CAMPUSES:
FOOD RECOVERY THROUGH
FOOD DONATION PROGRAMS



SUSTAINABILITY & THE FOOD SERVICE INDUSTRY

BY RYAN GOFF

The food service industry may not be known for its sustainability efforts but it seems that sustainability is becoming more and more prominent in the industry. In an interactive and engaging session at the California Higher Education Sustainability Conference (CHESC) attendees were educated on how the food service industry could be greened and made more sustainable in both its hardware and practice. Attendees of the session were taught about the inefficient freezers and steamers in most kitchens that waste water and could be replaced with more efficient options, and they were instructed on how to conduct an audit of a food service kitchen and the use of the tools needed. A tour of a nearby kitchen was at the end of the session where attendees were able to "audit" the kitchen and see firsthand the inefficient boiler based steamers and faucets that could be replaced, saving lots of water and money each year. With this new knowledge, hopefully many PowerSave interns across California will be able to make the food service kitchens on their campus green, and save lots of water and energy.

SUMMER WITHOUT THE AC?

BY ARPY KASPARIAN

We are at the end of a beautiful summer, but it is still HOT HOT HOT!!! Thank goodness for the air conditioner! But, did you know that HALF the energy used in a home goes to heating and cooling? According to Energy Star, heating and cooling alone costs the average homeowner about \$1,000 a year. In warm climates like that of Southern California, cooling accounts for most of those costs. Here are some tips to keep you cool during the hot summer days while minimizing the use of the air conditioner to save both energy and money!

Using the AC efficiently:

- Check your air filter to make sure it isn't dirty. A dirty filter results in poor air circulation which causes your AC system to use more energy to reach the set temperature. Extra energy used equals extra costs on your bills, too! Filters should be changed at least every three months, but should be checked monthly.
- Use a programmable thermostat. Are you at work most of the day? Don't blast your AC! Set your thermostat to 82 degrees when you're not home and 78 degrees when you are home.
- Replace your AC with an Energy Star model. This could cut down your cooling costs by 30%.

Keep the house cool:

- Minimize use of hot appliances like the stove or oven. These appliances can heat up the whole house and tempt you to blast the AC. Consider a simple sandwich or salad for lunch or fire up the grill outside for a BBQ.
- Use fans. Box fans can be pointed out a window to push hot air out. Ceiling fans can be adjusted so blades run counter-clockwise, pulling hot air up and out.
- Use the windows. Try opening windows at night to let cool air in and hot air out, and closing them during the day to keep the cool air inside. Close window blinds to minimize heating from the sun.
- Hang a wet sheet in front of an open window. If closing windows don't help, a wet sheet in front of an open window can bring down a room's temperature with every breeze.
- Turn off the lights. They give off heat. Take advantage of natural lighting if you can.

Keep yourself cool:

- Drink plenty of water to avoid over-heating your body.
- Apply ice to pulse points. Cool down fast by applying ice packs to your wrists, neck, elbows, ankles, and behind the knees.
- Keep your feet cold. Your feet are very sensitive to temperature. Keeping your feet cool can keep your whole body cool.
- Wear cotton. Cotton is a breathable fabric and allows for air circulation.
- Eat lighter meals. Heavy meals require your body to use more energy to break them down which can increase your body's temperature.

Check out www.energystar.gov for more tips on how to keep your AC running efficiently!
Stay Cool!



BY BRANDON SAUER

This month, we have an article written by the **PowerSave Campus UC Berkely Team**. Enjoy!

Electric cars have become the talk of the town lately, but no one really seems to know their origins, pros, cons, and why such a simple idea isn't already mainstream. Tesla Motors, an electric vehicle manufacturer founded in Silicon Valley by CEO Elon Musk, has developed some of the best battery technology in the world. Until recently, Tesla reserved this technology for use via a series of patents. Last week, however, Musk publicly announced that the company will no longer enforce their patent rights and regulations.

"Tesla Motors was created to accelerate the advent of sustainable transport," Musk said. "If we clear a path to the creation of compelling electric vehicles, but then lay intellectual property landmines behind us to inhibit others, we are acting in a manner contrary to that goal."

Electric vehicles have been around since the late 1800s, and the first mass-produced commercial product was GM's EV-1, which was pulled off the streets due to political and financial reasons in the late 1900s. Since then no electric vehicle managed to break the ice until Tesla, and now larger companies are playing catch-up with Tesla's technology. That being said, the release of patents is a big gamble for Tesla since this new information may expedite the speed at which larger automakers bring electric vehicles to the road. However, Musk believes that the electric vehicle is less than one percent of the fleet of mainstream automakers, and that such publicity will only help Tesla achieve their goals

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