

# WHAT?

A Zero Waste Event produces no trash that goes to the incinerator. Everything discarded at the event is either composted or recycled.

# WHY?

Homewood Zero Waste Events are free! All waste management fees associated with the event will be waived. Be green and save green!

Additionally, Zero Waste Events reduce JHU's carbon footprint and support healthier, non-polluted air.

# HOW?

Ensure that all disposable products given to guests at your event are compostable or recyclable by hiring a JHU Preferred Green Caterer or by supplying your own compostable disposables (see FAQs for additional information).

# QUESTIONS?

Recycling Coordinator:

Brigid Gregory

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Help prevent food waste by  
becoming a  
**JHU Free Food Alert  
Event Planner!**

**FREE FOOD**  
  
**ALERT**  
FIGHTING FOOD WASTE

Event Planners send out FFAs to alert Homewood campus faculty, staff, and students of free leftovers at catered events.

Subscribers have approx. 15 minutes to pick up the leftover food, which reduces your clean up *and* wasted food while also fighting food insecurity on campus!

Sign Up:

[freefood.johnshopkins.edu/#/signup](https://freefood.johnshopkins.edu/#/signup)

MADE IN *Canva*



# HOMEWOOD ZERO WASTE EVENTS

Planning Guide  
2019-2020



## STEP 1.



Select a caterer from the JHU Preferred Green Caterer List, a list of pre-approved caterers that have agreed to provide JHU events with only compostable service ware at no additional upcharge.

## STEP 2.



Request compostable or reusable guest service ware (cups, bowls, plates, and utensils) from your caterer.

## STEP 3.



When possible, request all drinks to be served via a pitcher/bubbler with compostable cups rather than individual bottles or cans.

## STEP 4.



Request all additional items to be served in bulk rather than individual packages (i.e. chips or condiments in a bowl vs. individual bags or packets).

## STEP 5.



Request event support at least 2 business days before the event to avoid a late fee: [jhfre.jhu.edu/recycling](http://jhfre.jhu.edu/recycling)

# WE DELIVER THE BINS



## JHU Preferred Green Caterers

- Atwater's
- Azafran Cafe and Catering
- Biddle Street Catering and Events
- Blue Pit BBQ
- Bon Appetit
- Bottoms Up Bagels
- Carma's Cafe
- Charles Levine Caterers
- Chef's Expressions
- Chesapeake Food Works
- City Seeds
- Copper Kitchen
- Culinary Architecture Partners
- Eddie's Market - Charles Village\*
- Eleven Courses Catering
- GnG Catering
- Graul's Market
- honeygrow
- Ida B's Table
- Jay's Catering
- La Prima Catering\*
- Larder
- Pantry Catering and Events
- ROUGE Fine Catering
- Stall 11
- The Classic Catering People
- Xquisite Catering
- Zeffert & Gold Catering
- Zia's

Yellow text: Denotes a HopkinsLocal caterer  
\*Denotes caterer that charges extra for compostable disposables

## FAQs

### Can my self-catered event be Zero Waste?

- Yes, if you purchase compostable service ware. Compostables are slightly more expensive but your event will be free!
- Purchase from Leonard Paper, Amazon.com, or JHU Student Affairs: [studentaffairs.jhu.edu/community-living/dining-programs/student-involvement](http://studentaffairs.jhu.edu/community-living/dining-programs/student-involvement).
- Make sure items are labeled as: ASTM D6400 and/or BPI.

### Is my pizza event Zero Waste?

- Yes, if you *only* order pizza and use paper plates.
- If you are also serve salads or another entree, your event will NOT be Zero Waste unless you follow the above self-catering guidelines.

### In which bins do my event decorations go?

- Decor made of paper/anything that once was alive is compostable.
- Decor that is plastic (i.e. plastic table cloth), is NOT recyclable and should be put in an incinerator bin.

### Is my boxed lunch Zero Waste?

- Yes, if you have a buffet line with bulk items and compostable to-go boxes.
- Boxed lunches that include individually wrapped items in plastic (i.e. chip bags, cookies in plastic wrap, and condiments) are NOT Zero Waste.

### Why isn't my favorite caterer on this list?

- Contact the Recycling Coordinator to see if your favorite caterer qualifies.