

# Student Organic Garden Association (SOGA) Final Green Certification Report

## *Pre-requisites*

1. Sustainability Officer
  - ✓ Irene Saunders is SOGA's sustainability officer
2. Group hosts at minimum 25% Green Certified Events through the Office of Sustainability
  - ✓ The SOGA 40<sup>th</sup> anniversary party had vegan/vegetarian food options. They were placed in reusable dishware. Caterers were local food sources (gather, cheeseboard, acme –which are all vegetarian) and these were all donated. All of our food was either donated or purchased from local sources. All food waste at the 40<sup>th</sup> anniversary party was composted in the Garden's own made pile. Our event had no bottled water; we had people use reusable metal canteens for drinking water (that came from a tap). Our event was outdoors so no electricity was used. Our giveaways were all consumable so they did not need to be purchased. We advertised for the event through fliers and via email to students and alumni. We did not have any paper handouts at the event, however our group members talked about sustainable food systems with our visitors.



No electricity was used during the whole event. Even the live band did not use electricity.

3. Group pledges to do educational information sessions about their sustainable efforts within the group.
  - ✓ SOGA offers a decal in the spring that teaches over 100 students about sustainable living and food systems. It is the mission of our entire club to promote teaching and learning about sustainability in the community.

### ***Waste Management***

1. Group recycles all 1&2 plastics, glass bottles and cans within the office or at meeting (1 point)
  - ✓ SOGA does not have waste that needs to be recycled.
2. Group practices composting at all meetings and events/in the office or at meeting. (Must deposit in a compost receptacle) (2 point)
  - ✓ All food waste that is generated at meetings is composted.
3. Group offers compostable plates, cups, and utensils at events, meetings, and activities. Must deposit in a compost receptacle for point to be valid. (1 point)
  - ✓ All SOGA meetings occur potluck style and meals are served on reusable dishware.

### ***Advertising and Paper Reduction: Publicity Efforts to Reduce Waste***

1. Group emails meeting minutes/agenda instead of passing out paper copies (1 point)
  - ✓ SOGA takes electronic meeting minutes
2. Group advertises all events, meetings, and activities without the use of paper; digitally and verbally (i.e L.E.D Light Board (pending), Facebook, classroom announcements, etc) (5 points)\*
  - ✓ **Most** of our advertising occurs electronically via the Decal website.  
<http://www.decal.org/courses/1759>
3. Group prints advertisements for events, meetings, and activities on 1-side clean paper or quarter sheets. (1 point)
  - ✓ SOGA only advertises for itself once a year at the beginning of the spring semester. Usually the printed advertisements occur on quarter sheet fliers.

### ***Publications***

1. Group publishes 100% percent of newspapers, newsletters, and magazines online (Publications only) (4 points):
  - ✓ Almost 100% of our clubs newsletters occur online, via the SOGA website, tumblr and facebook account. <http://berksoga.tumblr.com/>
2. Group publishes or creates a column on group's website or newsletters that lists sustainable initiatives and ways to reduce their environmental footprint. (1 point)
  - ✓ SOGA has a group website that describes our sustainable practices (organic gardening, composting, permaculture etc) that help to inform

more green behavior.

### ***Transportation***

1. Group carpools (3 or more per vehicle) or uses public transportation for outings, activities and story coverage (1 point)
  - ✓ For the events that require transportation our members typically carpool in a single car OR use bikes OR use public transportation.

### ***Food & Dining at Meetings, Activities, and Outings***

1. Group offers reusable plates, cups, and silverware. (2 points)
  - ✓ SOGA's meetings occur with a potluck style and we use reusable plates, cups and silverware so that we do not need to throw away plastic dishware.
2. Snacks provided during meetings and activities are cooked or purchased with environmental impact in mind (See Resource Guide for description of "environmentally friendly snacks") (1 point)
  - ✓ Snacks provided at the meetings are always cooked by members as to limit environmental impact. This means limited purchasing of prepackaged food goods.

### ***Innovation Points***

1. SOGA grows its own organic produce (1 point)





2. SOG A hosts a Decal program in the Spring that teaches students about sustainable farming and cooking produce. (2 points)



SOGA builds and maintains its own compost pile year round so we have no food waste generated at any of our meetings or events. (1 point)