

Excerpt Slides used in campus-wide presentation, demonstrating expansion of program and enhancement of additional features to measure supplier diversity usage and sustainability.

What's New - ATG

ATG Volume (as of 10/18/19)

Transactions: **4,667**

Dollars: **\$2,300,000+**

- **69 live vendor menus.**
 - **New:** Carrabba's Italian Grill, Emily's Donuts, Extraordinary Cupcakes, Justified Bakeshop, Leon Nixon Catering, Moe's Southwest Grill
 - **Coming Soon:** Cafes
 - **Removed:** Chanello's Pizza

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ATG – SWaM Enhancement

- Focus on SWaM through dashboard, filters and vendor tile logos.



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ATG – Sustainability







Low Waste: over 50% of the non-food items for every event are compostable, reusable, and/or recyclable from this vendor.

- Zero Waste as a filter option. Zero Waste, provided on request, is 100% of the non-food items for an event are compostable, reusable, and/or recyclable.



Local & Sustainable: restaurant offers multiple dishes featuring food sourced from within a 250 mile radius, 500 mile radius for meat, and/or that is otherwise sustainably certified (ex: organic, humanely raised)





Green Restaurant Association Certified: the GRIA (<http://www.dinegreen.com/>) standards provide a transparent way to measure each restaurant's environmental accomplishments, while providing a pathway for the next steps each restaurant can take towards increased environmental sustainability

- Vendor Outreach
- Portal Update
- Sustainability Dashboard
- Education
 - Food Recovery
 - Composting

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ATG Dashboards





William & Mary's commitment to sustainability and impact driving sustainability. The university is committed to becoming a net-zero campus by 2050, reducing greenhouse gas emissions by 50% by 2030, and achieving net-zero emissions by 2050. The university is also committed to becoming a net-zero campus by 2050, reducing greenhouse gas emissions by 50% by 2030, and achieving net-zero emissions by 2050.

Learn more about W&M's commitment to sustainability, our impact driving sustainability, and other sustainability initiatives. www.wm.edu/sustainability

Key Data:

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