

The University's
sustainability newsletter

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UIS staff get busy building bee houses for West Cambridge

After four decades of working in the concrete and brick environment of the New Museums Site, University Information Service (UIS) staff found the greenness of trees, shrubs and lawns of their new premises at the Roger Needham Building in West Cambridge a welcome sight.

Determined to optimise their location for wildlife, staff organised a bee house-building workshop at lunchtime on Friday 17 April.

Armed with plastic bottles, plant pots, corrugated paper, short lengths of bamboo cane, bubblewrap, twine and gardening wire, they made an array of rather desirable residences for these essential insects.

Solitary bees live alone rather than in hives. Some live for just a few weeks, a very short time in which to mate, nest and lay eggs. They are an essential part of the ecosystem, contributing hugely to vital pollination as they collect nectar and pollen to feed their offspring.

As the honeybee population faces an increasingly uncertain future due to parasites, disease and other factors, the solitary bee's contribution becomes even more essential.

With their potential for insect hibernation



(spiders, earwigs, beetles, etc), the bee houses also add to the overall biodiversity of the West Cambridge site.

More than 30 bee houses were built at this workshop, with 15 being immediately located in the shrubbery surrounding the Roger Needham Building, and the rest being taken home for location in private gardens.

The workshop was also an extremely good team-bonding exercise and UIS thoroughly encourages other sections of the University to organise one. Beehouses are extremely easy to make.

If you would like an instruction

leaflet, please contact Al Kitching on (01223 3) 34487.

UIS are one of over 30 departments and colleges taking part in this year's Green Impact award programme. They have been working through a number of criteria over the last few months which have been designed to make their workplaces more sustainable. The annual Green Impact award ceremony is taking place on 10 June.

If you would like to find out more about Green Impact please visit: <http://www.environment.admin.cam.ac.uk/getting-involved/green-impact>.



Safe, successful and sustainable laboratories

S-Labs is holding a one day event in Cambridge to highlight and share good practice and to strengthen connections between the many science facilities in the area.

The one day conference "Good Practice and Great Networking to Inform and Inspire" will take place on 8 June at the University Centre and staff at the University are encouraged to attend.

S-Labs, which stands for safe, successful and sustainable laboratories, shares best practice in laboratories across the commercial and public sectors to promote sustainability.

The organisation has three streams of work looking into improvements that can be made from design, operation and use.

Key to their work is the emphasis on the synergies between safety, business success and sustainability rather than compartmentalising or seeing them as competing with each other - a



successful and safe laboratory is also a sustainable one.

This unique regional conference aims to highlight and share good practice and to strengthen connections between the many science facilities in the Cambridge area, and beyond.

The Keynote speech "World Class Science at Cambridge: Current Plans and Future Trends" will be delivered by Professor Jeremy K. M. Sanders CBE FRS, Pro-Vice-Chancellor for Institutional Affairs, University of Cambridge with other plenary sessions being delivered by Peter James, Director, S-Lab, David Peet, Head of Technician Development and Apprenticeship Project, HR Division, University of Cambridge and Paul Smyth, Director of Programmes, Salix Finance.

It has a wide range of content which will appeal to all stakeholders connected with laboratories and includes presentations and discussion on:

- Career and skills development amongst, and workforce planning for, laboratory technical staff.
- Effective and efficient use of laboratory equipment and consumables such as autoclaves, dryers and freezers.
- Good design of new and refurbished laboratories and their ventilation systems.
- Good laboratory practice with regard to biosecurity, costing, resource efficiency and other parameters.

At the end of the day there will be several optional tours including the University of Cambridge Chemistry Building, Department of Engineering, and the Gurdon Institute.

This event is free for staff at Cambridge. To book tickets visit: <http://www.effectivelab.org.uk/s-labcambridge.html>.

We are recruiting an Environmental Officer

The role holder will be responsible for the development and implementation of policies and projects to minimise the environmental impact of University operations, to comply with HEFCE and other regulatory requirements and to achieve the objectives set out in the University's Environmental Sustainability Policy and Strategy.

The successful candidate will have significant experience of management of environmental sustainability matters at a senior level, and be an experienced manager with excellent communication and interpersonal skills.

For more information, and how to apply, please visit: <http://www.jobs.cam.ac.uk/job/6871/>

We are recruiting a Living Lab Coordinator

You or someone you know may be interested in joining our team as Living Laboratory for Sustainability Project Coordinator.

Key elements of the role include: coordinating the identification and implementation of Living Lab projects; building and maintaining relationships with stakeholders including relevant academics, students and staff; facilitating the dissemination and embedding of results around the University estate.

For more information, and how to apply, please visit: <http://www.jobs.cam.ac.uk/job/6829/>



Annual Cambridge spring clean event recycles 20 tonnes of e-waste

Staff, students and the University have all helped to raise awareness of the importance of recycling electrical equipment.

More than 20 tonnes of e-waste was collected at an annual recycling event in Cambridge as university staff, local residents, businesses, colleges and students came out in force to recycle their broken or unwanted electrical items.

The annual e-waste recycling event is organised to raise awareness of the need to recycle electronic equipment and was held this year on 11 and 12 of March at the University of Cambridge's Sidgwick Site.

"This year has seen another great success with huge quantities of e-waste collected, saving landfill and providing valuable recyclable material which can be turned back into new products." Toby Balson, Environmental Officer

For the fourth year running, the event was hosted by the University of Cambridge, Cambridge Business Improvement District (BID), Cambridge City Council, and European Recycling Platform (ERP).

The four partners work hard to promote the annual initiative and, to date, the four "spring clean" events have amassed nearly 100 tonnes of broken or unwanted electronics for recycling.

All items will be treated in the UK



to recover the metals and plastics which they contain, and the recovered materials will be sent on to manufacturers and used to make new products.

Toby said: "The University is always pleased to support this event, and this year has seen another great success with huge quantities of e-waste collected, saving landfill and providing valuable recyclable material which can be turned back into new products."

Jas Lally, Head of Refuse and Environment at Cambridge City Council, said: "I'd like to take the opportunity to thank all residents and businesses that took part for making the event such a success. The weight equivalent of approximately 20 family cars was collected and this proves how popular this event has become in the community. It also highlights the importance of recycling e-waste items that cannot be placed in regular bins."

ERP offered everyone who attended the event the opportunity to win £250 worth

of vouchers from a local bicycle store by entering a new competition called Selfiee. The competition is open until 30 April. More details can be found here: www.facebook.com/erpuk/app_218644431644050

Nationwide Metal Recycling Ltd provided the logistics for the event, supporting the public by unloading equipment from vehicles.

More information:

For more on the University's e-waste collection service go to the Environment and Energy Section's web pages: <http://www.environment.admin.cam.ac.uk/what-are-we-doing/recycling-and-waste>.

Residents in Cambridge can recycle their e-waste for free at any time. Visit www.cambridge.gov.uk/recyclingpoints to find your nearest recycling bank for small appliances, or household waste recycling centre for larger items, or contact the council on wasteandstreets@cambridge.gov.uk or 01223 458282.



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Cambridge kicks off Love Food Hate Waste Campaign

By Shilpita Mathews, Green Impact Project Assistant, Department of Land Economy

This year Cambridge will be participating in the national Love Food Hate Waste Campaign, which will incorporate various events throughout the year starting from this month.

Love Food Hate Waste is a national campaign to draw attention to the seven million tonnes of food and drink wasted from our homes every year, the majority of which could have been eaten. It's costing us £12.5bn a year and is bad for the environment too.

Bev Sedley of Cambridge Sustainable Food expressed the importance of the campaign: "Food waste is one of the great scandals of our time. Growing food is responsible for around a third of our global greenhouse gas emissions and nearly a third of that food, food that is fit to eat, is wasted at different points along the journey from field to fork".

Bev added, "UK households on average waste £60-worth of food a month - we might just as well be buying £60-worth of food and throwing it straight in the bin when we get home from the shops. Cutting back on food waste is a complete no-brainer, saving money and greenhouse gases."

In Cambridge various organisations are partnering with Cambridge Sustainable Food and the Cambridge City Council Recycling Team to put on events to raise awareness of this issue within the city, including Cambridge Carbon Footprint and Foodcycle.

Headline events include a talk on 21 May on the "Global Food Waste Scandal"



Photo credited: Foodcycle Cambridge by charismatic food waste campaigner Tristram Stuart, founder of Feedback, which includes Feeding the 5000, The Pig Idea and The Gleaning Network.

This talk will link into activities already underway at Cambridge such as Cambridge University's College Catering Managers' annual environmental awards, which has a strong focus on food waste.

On 22 May there will be a sight not to be missed down at the river: a punt loaded with food representing what the average family wastes in a year!

In addition to the awareness raising we need to also take action as a city. Last year Cambridge City Council introduced a commercial food waste collection, whereby food waste collection is charged by the sack which is aimed to reduce amount of total food waste. This type of initiative can drive a change in culture.

Students can get involved in numerous ways. For example, they can volunteer with NGOs like FoodCycle or The Gleaning Network, which collect food discarded by supermarkets and farmers to cook meals for vulnerable people. Students can also more generally volunteer to help out with events and stalls organized by Cambridge

Sustainable Food and Cambridge City Council during the year.

Other events

- Eat Well Cambridge on 9 May, 3 - 5pm
Over a healthier tea, find out from local postgraduate students what a good diet is and why it can be hard to follow one. Discover from local projects who isn't getting a good diet in Cambridge and why. Join in the discussion of how we can work together to identify the barriers to eating well, and how we could better support Cambridge residents in accessing surplus fruit and veg. Book free here: <http://www.eventbrite.co.uk/e/eat-well-cambridge-tickets-16181179343>.

- What Shall we Have for Tea Tonight? 14 May, 7:30 - 9 pm
A talk and discussion about where our food comes from, and how the choices we make can help to develop a fairer and more sustainable food system, as well as contribute to our own health and well-being. Come and find out about food that is good for us and good for the planet! Free though donations are welcome! Please book via email: mitfry@hotmail.co.uk.

For more information visit the website: <http://www.cambridgesustainablefood.org/>.

Subscription: If you'd like to receive *Greenlines* directly please contact us on the details below.



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