



**HAWAII
GREEN**
10-ENTRY LEVEL

2022
**BUSINESS
PROGRAM**



**HAWAII
STATE
ENERGY
OFFICE**



Board of Water Supply



HAWAII STATE
DEPARTMENT
OF HEALTH



Background:

Starting with the freshest local ingredients, Hawai'i Pacific University's on-campus dining Pier Nine by Sam Choy turns the kitchen inside out to create an environment where chefs craft every dish to order in front of the guest. Modeled after an open marketplace, this approach allows for the freshest and most customized experience, delivered every time. Pier Nine features indoor and outdoor seating adjacent to Honolulu Harbor.

Highlights:

- Incorporated engineering more plant based options to curb the use of meat proteins in the menu.
- Adjusted operational food service processes to include more “made to order” options in order to reduce waste.
- Use compostable, plastic, and biodegradable containers.
- Recently switched to-go program to use a multi-use container that gets switched out when returned, reducing the use of single use disposables.
- Eco Friendly dish detergent, sanitizer, disinfectant and floor cleaners from Eco Lab and Premium Inc. Diversey
- Pick up service from Hawai'i Foodbank to reduce food waste
- Use of a waste mitigation program that helps prevent over or under ordering

