Kitchens for Offices

The office breakroom uses energy, water, resources and generates food waste. But there are ways to make your work kitchen more sustainable.

What you can do

• Establish a co-mingled recycling bin with easy-to-read signage.
• Soft plastic recycling saves packaging from landfill and can be sent through UQ’s internal mail.
• The Green Office program offers organics collection at St Lucia. Simply request a caddy, fill it with kitchen organics, and empty it regularly in the larger collection bins on campus. Other campuses may have alternative composting schemes.
• Provide reusable mugs, dishes and cutlery for staff and visitors.
• Provide tea towels for drying. If disposable paper towels are needed, make sure they are composted (as they cannot be recycled).
• Use waterway-safe and environmentally friendly detergent for the sink and dishwasher.
• Make sure the dishwasher (and other appliances) is full before operating.
• Only buy extra appliances if existing ones are at capacity.
• Consider energy and water efficiency when purchasing new equipment.
• Unplug small kitchen appliances when not in use.
• If you see opportunities for energy or water efficiency in your breakroom, contact PF Assist on pfassist@pf.uq.edu.au

Why this is important

• Reducing energy, water and waste will decrease greenhouse gas emissions and conserve important resources.
• Majority of kitchen waste can be diverted from landfill via recycling and composting programs, conserving resources and preventing environmental pollution.
• Purchasing environmentally-friendly and reusable kitchen alternatives is more sustainable and saves money.