

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.



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.



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 pffassist@pf.uq.edu.au

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