The Eco To-Go Program was first developed by Meredith Debow. As an aspiring businesswoman that upholds sustainability efforts, she noticed a lack of awareness within UT dining facilities. Eager to eliminate styrofoam and plastic to-go containers, this program was soon put into action. As for herself and partner, Sara Wilkes, they began advertising and working with professionals to increase awareness of the program and encourage students to support a better to-go container option. Many students and staff members are in favor of Eco To-Go containers and find it refreshing as an option. As a result, our team continues to develop this program into the next school year in order to reach our mission, which puts an end to all styrofoam and plastic to-go container usage across the UT campus.
02. 

**Madeline Cain**  
*Program Participant*

"This is the first step to make UT more eco-friendly."

03. 

**Overview**

**Problem**

For decades, UT dining facilities continued to offer styrofoam and plastic to-go containers.

These particular products have a lifelong decompose process. Additionally, continuing the use of these containers only adds more unwanted waste to landfills and oceans.

**Before Eco To-Go**

UT did have a similar program in past years, however, there were many defaults that resulted in the end of the program.

Due to people's mindset at that particular time, many did not see the importance of offering a reusable to-go container.

**Why Eco To-Go**

Introducing the Eco To-go Program will allow those who opt-in, receive a reusable to-go container at UT dining facilities. Our team strives to implement and promote a greener campus by the development of this program.

The amount of nondecomposable waste will dramatically decrease if these efforts are followed.
The Eco To-Go Program expects to **increase its involvement** all across UT campus, in order to eliminate the use of styrofoam and plastic to-go containers.

**PROGRAM CHALLENGES**

Although our team was persistent with marketing procedures including posters, social media posts, and promotions, there were a couple of complications:
- Communication with front line employees
- Internal operations (container and return process)
- Individual’s lack of care and awareness of the program

**PROPOSED SOLUTION**

As our team plans to continue this program into the following semester, many adjustments will be made:
- Proper training for front line employees
- Increased awareness and knowledge of why the program exists
- Track participation data through VolCards
- Introduce a Sustainability Manager to oversee the implementation and maintain efficiency

**NEXT STEPS**

The Eco To-Go Program will focus on its growth across UT campus by taking into account elements that need to be adjusted and being open to feedback. We hope to see this program achieve success through the eyes of UT students and staff.
The Eco To-Go program is a huge step in the right direction toward reaching UT's zero waste goal. Students and staff that have participated in the pilot program are helping shape the program into a successful and continuous one.

- Cassie Austin
Eco To-Go Program coordinator and participant

Within a few months after the launch of this program and continuous marketing efforts, both students and staff were excited to be involved!
Eco To-Go Program is a growing and sustainable option that focuses on helping the environment and encourages greener practices across the UT campus. With a determined team and continuous support from students and faculty, this program has the potential to be implemented in all UT dining facilities, a step closer to our mission.