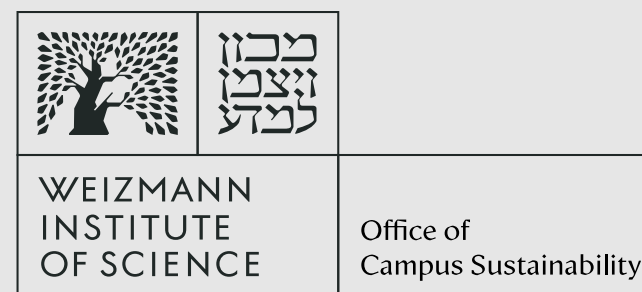


The Weizmann Institute Switches Over to Reusable Dishes FAQ



1. Do I need to bring reusable dishes from home to the office?

You can, but it is not necessary. Most kitchens are equipped with reusable utensils.
(Please note, washing up of dishes is the individual's responsibility).

2. What should I do with the remaining stocks of disposable dishes?

Use up the remaining disposables until they run out.

3. I keep kosher. How can I manage with reusable utensils at the Institute?

You can purchase a set for your own personal use, or use glassware provided.
Keep a dishwashing sponge separate to wash your kosher dishes at the office.

4. Can I bring reusable dishes for takeaway meals in the cafeteria?

Bring a personal mug or thermos cup for cold/hot drinks. Takeaway food can still be purchased in disposable dishes for the time being. There will be a pilot program in the future for reusable dishes for takeaway meals.

5. Washing dishes also has an environmental footprint (ie. water usage/soap/electricity). Why are reusable dishes the better alternative?

Environmental impact is measured throughout the lifecycle of a product. While the lifecycle of reusable dishes includes washing with water and soap (and electricity if you are using a dishwasher), this has a much lower environmental impact overall than disposable dishes. Disposable utensils become polluting waste after a single use. Treating this waste is very costly, from both an economic and environmental standpoint.

6. Why are reusable dishes preferred over biodegradable disposable dishes?

All disposable utensils, biodegradable and non-biodegradable, cause damage to the environment because of the resources needed for production, packaging, transportation and end-of-life treatment, all for just one-time use. Overall, the use of biodegradable utensils leads to waste production and therefore to environmental damage.

7. I'm organizing an event with refreshments.

How can I make sure that no disposable utensils are used?

- The caterer that is contracted by the Institute is obligated to use reusable dishes.
- From other caterers we recommend ordering finger food, which will eliminate the need for cutlery and plates, and include a request on the invitation that guests bring their own drink bottle/mug and personal utensils.
- If tableware is necessary, it can be rented from Institute vendors that drop it off at the event's location and pick up the dirty dishes. The Sustainability Office has experience working with such vendors and can be contacted for assistance.
- When using the Institute's dishes for an event, you can employ a housekeeper in coordination with the Head of Administration or Regional Manager for washing up at the end of the event.
- The Sustainability Office has a stainless steel set that you are welcome to borrow (for up to 50).

8. I'm interested in taking part in other environmental initiatives of the Institute's Sustainability Office. What should I do next?

Thanks for your interest! Please contact Stav Gilutz from the Sustainability Office to find out more about the various activities: sustainability@weizmann.ac.il.

To learn more:

[Article about plastic contamination on the Davidson Institute website](#)