MU students, faculty present strategic plan achievements

By Katie Yaeger
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COLUMBIA — MU showed off the progress of its strategic plan Monday, calling on past and current students and faculty to talk about their successes.

In one case, an MU student started a medical biotechnology company. In another, an engineering lab is collaborating with researchers across the country on sanitation practices.

Several dozen people turned out for a noon update in the Memorial Union on "One Mizzou: 2020 Vision for Excellence."

Global networking

Funding from Mizzou Advantage has helped associate professor of biological engineering William Jacoby and MU students in his lab network with engineers around the world.

Jacoby's lab, called the Carbon Recycling Center, looks at ways to use biomass as a resource for carbon and implement biomass in refinery.

Marc Deshusses, a professor of civil and environmental engineering at Duke University, called Jacoby a few months ago after reading a paper he published, Jacoby said. Deshusses was working on a proposal for the Bill and Melinda Gates Foundation for money to research sanitation technologies for developing countries and asked Jacoby and his team to collaborate with him.

The engineers received a $954,000 grant from the Gates foundation, Jacoby said. Doug Hendry, a Mizzou Advantage sustainable energy postdoctoral fellow, will join Deshusses at Duke to work on the project. The engineers have also traveled to Europe and Asia to present their ideas.
Mizzou Advantage has made it possible to send other graduate students to universities across the country, Jacoby said. For example, a student sent to the University of Southern California will be returning to MU to work on engineering projects.

**Learning about different cultures**

Zahra Rasool, a senior majoring in journalism, said she became interested in multicultural issues and social justice when she taught a Freshman Interest Group her sophomore year. Then, she was introduced to the Multicultural Certificate.

Housed in the College of Arts and Science, the student-run certificate program requires students to take 15 credits of courses that examine issues such as gender, race and ethnicity on a national and global level. More than 600 courses count toward this certificate, Rasool said.

The certificate program has received national and international recognition, Rasool said. Leaders of various universities have inquired about the program because they are interested in implementing similar ones.

"It's not just that there's a need for a program that exposes multiculturalism and social justice, but that there's a great demand for it," Rasool said.

More than 1,200 students have graduated with this certificate since the program began in 2007, Rasool said. She said she hopes another 500 students will graduate with the certificate next month.

Next year, the certificate program is collaborating with Freshman Interest Groups to promote early interest in the certificate, Rasool said.

**Starting a business**

MU graduate Luis Jimenez said that when he came to MU to pursue a master's degree in business administration, he had no idea that he would help start a company that would give him a full-time job.

One of his class projects conducted in the MU Life Science Business Incubator was selected to compete in the Rice Business Plan Competition. The project, EternoGen, focuses on designing and manufacturing a collagen structure to use in soft-tissue therapy, according to its website.
Jimenez said he worked unpaid on the project for two years as its interim CEO. In February 2012, two months after he graduated, he received about $500,000 to help fund EternoGen.

The resources MU has are extremely important for students’ success, Jimenez said.

"I think Mizzou's doing great things here," he said.

**Faculty Council**

MU Faculty Council chairman Harry Tyrer discussed two council issues that have helped fulfill goals of the strategic plan.

The council facilitated the vote that passed to change MU’s definition of faculty and give nontenure-track faculty members voting rights in campus issues. Previously, some colleges and schools have better incorporated nontenure-track faculty into decision-making processes than others, Tyrer said.

Similarly, some colleges and schools have been incorporating cultural competency into lessons better than others, Tyrer said. After the faculty voted down a proposal to add a diversity course requirement, the council looked at other ways to make sure diversity was being incorporated into classes.

Last week, the council’s Diversity Enhancement Committee published statements from MU schools and colleges explaining how they incorporate diversity.

The committee is also working with Vice Provost for Undergraduate Studies Jim Spain to implement a nationally normed assessment for freshmen and seniors, Tyrer said. This assessment will measure how students’ cultural competency has changed during their time at MU.

The assessment should be in place next year, Tyrer said.

*Supervising editor is Elizabeth Brixey.*
Elimination of trays decreases food waste in dining halls

Campus Dining Services recorded a 15,000-pound decrease in food waste over the past two years after eliminating trays from dining halls.

The trayless initiative not only decreased food waste but also decreased water waste by 100,000 gallons per year, according to an MU news release.

Campus Dining has been weighing food waste for a few years now, said Michael Wuest, marketing manager of Campus Dining Services. A random sampling of 100 plates is conducted after various meals every month and measured for waste.

The trayless initiative began around 2008, with strong support from the Missouri Students Association and the Residence Halls Association.

“The MSA and RHA presidents at the time were adamant about making the change,” Wuest said. “At first, students weren’t in favor of the transition. It came off as an inconvenience.”

Wuest said Campus Dining has received more positive feedback than negative feedback about going trayless since the change went into effect.

Although the initiative is ongoing, the Plaza 900 dining hall still uses trays. The hall uses about one tray per patron to collect plates, cups and cutlery for cleaning.

Senior Jarrett Seifert said Plaza 900’s continued use of trays was one of the reasons students weren’t completely supportive of the dining halls originally going trayless.

“I saw the benefit of it, but it really seemed like a bigger hassle because they still had to use the trays to take the dishes to the back,” Seifert said. “Sometimes it seemed pointless.”

Plaza 900 currently isn’t equipped with the right kind of plate collection belt to eliminate trays completely, but the belt should be replaced within the year, Wuest said. Plans for Plaza 900 renovations have already been filed, as they needed to be completed before the belt is replaced.

The Pavilion at Dobbs dining hall is the next big project, Wuest said. Dobbs is scheduled to be renovated in the next few years but has used different types of compostable disposable ware that is similar in cost and utility to the current plastic options.

When Dobbs was built, it was designed to be primarily a retail venue, similar to the food service in the MU Student Center, Wuest said. It was built without a dish room, and its kitchen still cannot accommodate washing the number of dishes that Rollins or Plaza 900 can.
“Rollins is almost the model in terms of our food waste reduction,” Wuest said.

Rollins also has a pulper in its kitchen, which is a machine that grinds up food waste. Food pulpers make food wastes much easier to handle and compost, according to the MU Bradford Research and Extension Center website.

For almost a year now, much of the food waste produced in the dining halls has been sent to Bradford Farms to be composted, Wuest said. Bradford Farms, located 6.5 miles east of Columbia, is part of the Bradford Research and Extension Center and the MU College of Agriculture, Food and Natural Resources.

All of the food waste that goes to Bradford Farms and the fresh vegetables campus dining buys from the farm are transported in trucks powered by biodiesel fuel, which has been converted from the 3,000 gallons of waste vegetable oil produced in the campus dining kitchen.

Senior Mariah Hibbard, who ate in the dining halls when the trayless push began, said the university initiative is not a bad price to pay.

“If it is going to prevent waste then it is a good idea,” senior Mariah Hibbard said. "We had trays all year, so 'no tray' days were kind of a pain. It’s a good kind of inconvenience, and the freshmen now probably don’t even notice.”
Truman State briefly goes on lockdown

NO MU Mention

KIRKSVILLE (AP) — Truman State University temporarily went on lockdown after a report of a man with a gun, but police said neither students nor the public was ever in danger.

KTVO-TV reported a text message was sent to students sometime after 9 p.m. Saturday advising them to stay inside until further notice. Two hours later, university police Chief Tom Johnson told reporters the lockdown had been lifted but officers would continue patrolling the campus.
MU group to hold electronics drive

Sustain Mizzou is hosting an electronic waste recycling drive this week to help students and Columbia residents get rid of old and unwanted electronics.

The drive is taking place tomorrow through Friday on the north side of the MU Student Center on Rollins Street in Columbia. Drop-off hours are 10 a.m. to 2 p.m. each day.

Products that can be considered for recycling include but are not limited to: laptops, computers, cellphones, microwaves, keyboards, calculators, hair dryers and virtually anything with a cord or battery, Sustain Mizzou said in a news release.

All of the items will be recycled through Mid-MO recycling, headed by Stanley Frederick, the news release said.