



Wharton  
UNIVERSITY of PENNSYLVANIA

# A Green Facility

WHARTON | *San Francisco*

“Wharton is committed to reducing our environmental footprint and continues to advance our sustainability efforts through operational improvements and the commitment and innovation of the Wharton community.”



Wharton | *San Francisco's* new expanded facility is located in the historic Hills Brothers Plaza at the base of the Bay Bridge, overlooking the San Francisco Bay.

The relocation is part of a broader strategic emphasis by Wharton to expand its presence on the West Coast. The new campus at Hills Plaza will be 30 percent larger than Wharton | *San Francisco's* current space to accommodate planned growth in Wharton's MBA Program for Executives, increased activity by Wharton Executive Education and Wharton Entrepreneurial Programs, and continued emphasis on speakers, panels, programs and events that showcase Wharton, its faculty, and its students and alumni.

As part of our commitment to sustainability, Wharton is pursuing LEED certification for the renovation of the new Wharton | *San Francisco* campus. Leadership in Energy and Environmental Design (LEED) is a third-party green building rating system that verifies adherence to strategies aimed at achieving high performance in key areas of human and environmental health: sustainable site development, water savings, energy efficiency, materials selection and indoor environmental quality.

### SELECTING A SUSTAINABLE SITE

- Our new location in Hills Plaza is located in a transit-rich part of San Francisco, and is currently pursuing a facility-wide LEED Certification itself. Hills Plaza has exceptional recycling and composting practices – over 78% of waste gets diverted from landfills!
- Nearly 80% of construction waste was diverted from landfills during our renovation.

low-flow fixtures result in a 30%  
water use reduction



[1]

## REDUCE, RECYCLE AND REUSE: MATERIALS AND RESOURCES

- Throughout the renovation, we sought out materials made of renewable, recycled and/or recyclable materials. All systems furniture is Green Guard certified, and most contain some portion of recycled content.
- In creating tiered platform seating in classrooms, we used steel 50-80% post-consumer recycled content.
- All gypsum and studs contained at least 20% post consumer recycled content.
- All ceiling tiles have a high light reflectance to reduce the need for lighting. They are all recyclable and contain a high portion of recycled content. Ceiling grids were purchased from a local manufacturer.
- All flooring used at Wharton | *San Francisco* is certified by either FloorScore or CRI Green Plus.
- We have created an integrated recycling and composting program throughout the facility with capacity to divert 442 gallons of waste daily. We expect diversion rates to match the rest of Hills Plaza at 78% or better.



[2]

## ENERGY AND WATER EFFICIENCY

- In the Warming Kitchen and Dining Hall, we've installed low-flow kitchen faucets and purchased EnergyStar dishwashers. Flooring in these areas is low VOC.
- In conference rooms and offices, we've taken extra measures to conserve energy. We've designed office spaces to take advantage of natural light, installed task lighting to reduce overhead light levels and installed motion sensors where appropriate to turn off unnecessary lights. Most office equipment is Energy Star, and we are phasing out older equipment over time.
- In the restroom, we have installed low-flow fixtures that resulted in a 30% water use reduction. All restroom accessories contain high percentages of recycled content.



## [3]

### INDOOR ENVIRONMENTAL QUALITY AND GREEN CLEANING

- We often spend as much time at work or school as we do at home so it's important that the air quality at Wharton is healthy. We thought about clean air in the construction and materials purchase process.
  - Low emitting materials were used in construction and for the finishing touches like carpets, paint, flooring, sealants and adhesives.
  - We have contracted with a low-toxicity carpet cleaning service and have included specific green cleaning parameters in our janitorial services contract.
- We have pursued an Innovation credit with LEED for our advanced Green Cleaning program. Our housekeeping team will:
  - Choose environmentally friendly cleaning products and equipment;
  - Minimize waste (using washable microfiber cloths and mop heads instead of disposable);
  - Minimize chemical usage where possible;
  - Reduce packaging needs by choosing concentrated cleaning products and products in bulk; and
  - Receive training in the benefits of using environmentally-friendly cleaning products and their proper storage, dispensation, use and disposal.

## [4]

### SUSTAINABLE FOOD PROGRAM: HEALTHY, LOCAL AND ORGANIC

- Wharton is pursuing an Innovation credit in LEED for our advanced Sustainable Food Operations program. In partnership with our café vendor, Guckenheimer, we seek to reduce the environmental and consumer health impacts associated with the sourcing, transporting, cooking and disposing of café foods, and to promote these actions in an educational program for café visitors. We work to provide healthy, smart food options for our students, staff and faculty.
- The café will focus on purchasing food and beverage that are produced seasonally and within 150 miles of our site, hormone- and antibiotic-free meat and dairy, vegetarian-fed beef, Certified Humane eggs and fish and Fair Trade and Certified Organic coffee.
- Entrees, sauces, salads, roasted meats, stocks, baked goods and vegetables will be prepared from scratch daily.
- The café will not use trans fats, peanut oil, or MSG; will serve entrees with portion control in mind; and will always have vegetarian options available.



seasonal food and beverage is  
purchased within  
**150 miles** of our site.



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For more information about Wharton's sustainability efforts visit:  
[sustainability.wharton.upenn.edu](https://sustainability.wharton.upenn.edu)  
or email us at [sustainability@wharton.upenn.edu](mailto:sustainability@wharton.upenn.edu).