

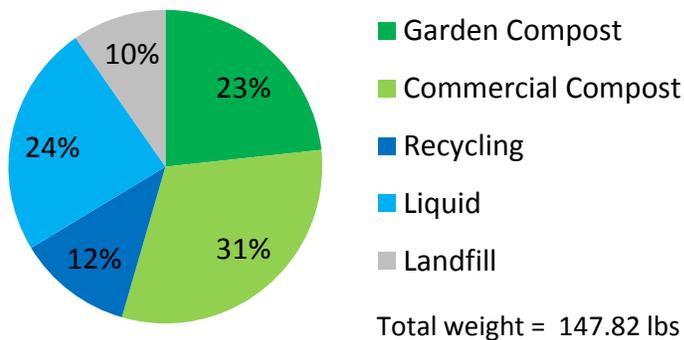
Waters Elementary School Zero Waste Program Launch



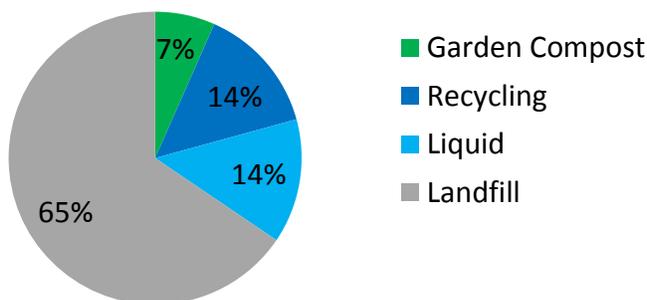
Taking a bite out of food waste, Waters Elementary School launched a zero waste program with commercial composting, garden composting, and recycling in the cafeteria and kitchen. The program started on November 23, 2015, and what a difference we are making!

Launch Day Waste Assessment

Cafeteria & Kitchen 11/23/15
(percentages by weight)



Before Program Launch Baseline Waste Assessment 11/9/15



Waters Makes A Difference!

In One Day

268 milk cartons recycled
34 pounds composted for garden
46 pounds commercially composted
134 pounds diverted from landfill

Potential for One School Year*

48,240 milk cartons recycled
6,120 pounds composted for garden
8,280 pounds commercially composted
24,120 pounds diverted from landfill
*Based on 180-day school year

Before program launch, Waters sent 8 bags of cafeteria trash to the landfill.
Now Waters sends only 1 bag of cafeteria trash to the landfill!

What is Commercial Composting?

Commercial composting is the practice of using a hauling service to transport organic waste (food scraps) from the school property to a processing facility where it will be turned back into nutrients for the soil. Unlike garden compost bins or worm composting, commercial composting can handle the volume of food and paper waste that comes out of a school cafeteria every day and can also accept meat, dairy, cardboard, bones, and more.



Why Is This Program Important?

CPS generates over 40,000 tons of waste each year, approximately 37% of which is food scraps. Developing programs to keep food scraps from the landfill and turn them into compost will have a big environmental impact! Setting up an affordable, simple and sustainable system for food scrap composting is a challenge both in individual lunchrooms and district-wide. What we learn in this pilot program will help guide CPS as this program is expanded to other schools in future years.

How Does This Change Things at School?

Students sort resources (recycling, garden compost, and commercial compost) from waste (landfill) in the cafeteria after lunch and afterschool programs.

Kitchen staff sort resources (recycling, garden compost, and commercial compost) from waste (landfill) for all meals.

Check out the new cafeteria sorting station:

