

LOVE FOOD NOT WASTE

CAFE TO COMPOST PROGRAM

A program for your school garden! Collecting food scraps for the garden reduces food waste and creates nutrient-rich compost for healthy plants!

Let's get started!

Step 1: Approval

Get principal approval for composting on campus.

Step 2: Contact

Contact Janet Whited at jwhited@sandi.net

Step 3: Schedule

Create a pick up schedule. Work with kitchen staff to estimate the quantity and frequency of collection from the kitchen.



Step 4: Collection

Provide a container with lid, such as a 5-gal bucket, for collection. Check with the District first if a bucket can be provided.

Fruit & Veggies Only

Only fresh fruit and vegetables should be collected from the kitchen and salad bar.



Step 5: Compost!

Designate students or adults to pick up the scraps on scheduled day(s) and deliver it to the school garden compost system.



Step 6: Rinse & Repeat

Rinse out the bucket and return to the kitchen for the next scheduled pick up.



For more information, please contact the District's Recycling Specialist, Janet Whited, at jwhited@sandi.net





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Incorporating food waste into your school garden compost activities is a great way to minimize waste generated at school and provides additional nutrients for your garden.

There are two main sources of food waste at school:

- 1) Leftover food from the salad bar/school kitchen
- 2) Food waste from student meals (after it has been served to students or brought from home)

It's easiest to start a food waste collection program from the salad bar or kitchen area first, before attempting collection from student meals that have already been served. It's recommended that ONLY FRUIT & VEGETABLE waste be composted in school gardens to deter rodents or other scavengers, and to minimize odors. Other related items that could also be composted include coffee grounds, tea bags, napkins/paper towels, brown lunch bags, shredded paper, and lunch trays.

Salad Bar & Kitchen Food Waste: The District's Sandi Coast Cafe manages all food and associated leftovers from the school meal program. Following are more detailed steps to collect salad bar/kitchen food waste:

- 1) Get principal approval first 
- 2) Once approved, contact Janet Whited at jwhited@sandi.net
- 3) Work with the kitchen to estimate the amount of food waste that can be expected. Depending on composting capacity, arrangements could be made to collect waste only on certain days.
- 4) Set up a collection schedule with the kitchen staff and identify who will be collecting
- 5) Confirm where the collection container will be located for pickup
- 6) Collect waste on approved schedule

Tools you need to collect food waste:

- 1) A bucket with tight fitting lid & signage (can often be provided by the District)
- 2) A designated person to pick up the waste on approved schedule
- 3) A safe and secure place to compost waste at the school
- 4) Water source to rinse out the bucket every time it's emptied and prior to returning to the kitchen

Student Food Waste: Also called "post-consumer food waste" or "plate waste," this can be a significant contributor to the school's waste stream. Collecting this food for composting requires extensive education and a dedicated team of students & garden volunteers. To get started contact Janet Whited.

Contact Janet Whited: jwhited@sandi.net for more information or to get started