

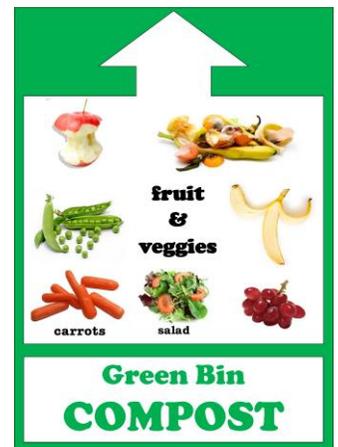
## Café to Compost - Food Waste Collection for Composting

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) Left over food from the salad bar and/or school kitchen, and 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 is recommended that ONLY FRUIT and VEGETABLE waste be composted in school gardens to deter rodents or other scavengers and minimize odors. Other related items that could also be composted include coffee grounds, tea bags, napkins/paper towels, brown lunch bags, shredded paper, and paper lunch trays.

### Salad Bar and Kitchen Food Waste

The District's Food Services Department manages all food and associated waste from the school meal program. Following are the steps to collect salad bar/kitchen food waste:

1. Ask your principal if composting on campus is an approved activity
2. If approved by the principal, contact Environmental Specialist, Janet Whited at [jwhited@sandi.net](mailto:jwhited@sandi.net).
3. Work with Food Services staff to estimate the amount of food waste that can be expected. Depending on composting capacity, arrangements could be made to collect salad bar waste only on certain days.
4. Set up a collection time table with cafeteria staff
5. Set up your collection station
6. Collect waste on the approved schedule



Tools you will need before you begin collecting waste:

1. A green\* container with lid and wheels or bucket with a tight fitting lid that stays in the cafeteria
2. Proper signage for the green container (showing fruits & veggies only)
3. A designated student and adult to pick up waste at least twice a week
4. A safe and secure place to compost waste on school site
5. Water source to rinse out collection container(s) every time it is emptied and prior to returning to the cafeteria

\*Color-coded bins help students and staff visually associate certain types of waste receptacles with the type of collection program implemented (i.e. green=compost, blue=recycling, black/gray=trash).

### Student Food Waste

Food waste from student meals that were already served (also known as “post-consumer food waste” or “plate waste”), can be a significant contributor to the school’s waste stream. Collecting this food for composting



requires extensive education and outreach, as well as a dedicated team of students and garden volunteers. If your school is interested in collecting student food waste for composting, please contact the District's Environmental Specialist, Janet Whited, at [jwhited@sandi.net](mailto:jwhited@sandi.net) or (858) 637-6268.