From: Jared Blumenfeld
To: Jared Blumenfeld
Cc: Teddy Ryerson
Subject: Fw: Colleges compost, urge students to reduce waste (news)
Date: 08/23/2012 02:12 AM

Sent by EPA Wireless E-Mail Services

From: Robert Reed [RReed@recology.com]
Sent: 06/15/2012 07:07 AM MST
To: undisclosed-recipients:
Subject: Colleges compost, urge students to reduce waste (news)

Why are universities natural locations to set up food scraps for compost collection programs? …The average waste from the 6,000 meals served a day was slightly over a quarter pound per person per meal and close to a pound per day, per person in the Dining Commons, according to Josef Quirinale, general manager of Keene State College Dining Commons…
Recology and the City of San Francisco started the Food Scrap Compost Collection Program in 1996. Recology expanded the program to Oakland, UC Davis and UC Berkeley. Stanford followed. Hundreds of others have picked up the baton.

Colleges lead in compost

By Jason Scheiber
Union Leader
6.15.12

The University of New Hampshire and Keene State College are taking a bite out of the piles of food waste filling landfills.

The two schools were recognized for their efforts to reduce waste through composting of food scraps at last week's Northeast Resource Recovery Association's two-day conference on recycling.

Keene State and UNH have joined the Environmental Protection Agency's year-old Food Recovery Challenge, which encourages organizations to reduce, donate and recycle as much of their food waste as possible.

Bates College in Maine, EcoMovement, the N.H. Sustainable Lodging and Restaurant Association, Northeast Resource Recovery Association's School Recycling Club, and the New Hampshire Hospital Association were also recognized for the steps they've taken to increase food recovery.

Keene State hopes to increase its 36 percent diversion rate to 50 percent by 2020.

Keene State College is trying to make students more aware of food waste and is urging them to be conservative in their choices to reduce waste.

The average waste from the 6,000 meals served a day was slightly over a quarter pound per person per meal and close to a pound per day, per person in the Dining Commons, according to Josef Quirinale, general manager of Keene State College Dining Commons.

The college has now negotiated with a Massachusetts company interested in turning its post-consumer waste into compost. Beginning this summer, Martin's Farm Recycling will haul the Dining Commons' post-consumer waste to its recycling plant where it will be processed and converted into saleable compost.

All food waste, as well as paper and cardboard, will be included in the recycling program.

“Keene State College is determined to be a leader in sustainability and prides itself in its green efforts,” Quirinale said. “Dining Services is a partner with the entire campus in their efforts to reduce waste and recycle wherever possible. The generated waste from 6,000 meals a day is enormous, making this a critical area in which to concentrate our efforts.”

UNH's composting program began in 1998 and has diverted and composted more than a half-million pounds of food waste. Some 25,000 to 40,000 pounds of food waste are diverted from the UNH dining halls every month through the composting program.

The program has been upgraded and expanded to provide an efficient operation supporting the effective management and utilization of nutrients and enhancement of soil health, according to Sara Cleaves, associate director of the UNH Sustainability Academy.

The program also provides opportunities for teaching, research and outreach on sustainable reuse of farm and food wastes.

“UNH's compost program is one example of how we 'walk the talk' as a model sustainable learning community and something of which our office, UNH Dining and COLSA are proud, as we were an early campus adopter,” Cleaves said. “Sustainability is about looking at the big picture and seeing how systems connect. Composting fits the bill as it turns what could be waste into usable resources, closing the food system loop. Our program … is part of UNH's overall sustainable food system work.”