

COMPOSTING AT



IN THE BEGINNING

- 2014 we started diverting our food waste
- We had early success in our dish rooms & kitchen prep spaces
- We experimented with “front of house” collection systems
- We experimented (3 pilot projects) with collections from residence halls with kitchens



IT'S ALL ABOUT THE SYSTEM

- Our previous hauler was not as committed as we were in making sure that our food waste was following the EPA's Food Recovery Hierarchy
- University contracts take a long time to be reworked

THE PROOF IS IN THE PUDDING

- FY'23: 23 tons of food waste collected
- FY'24: 60 tons of food waste collected and used to feed both animals and a compost operation
- FY'25: Estimated 70 tons of food waste



PROJECT CLEAN PLATE

- Existing program done for the past 10 years, one time per year
- Targeting two events each semester to showcase the need to continue to be mindful throughout the entire year
- The goal is to **REDUCE** the amount of food waste leading to less food being produced and purchased



WE GET BY WITH A LITTLE HELP FROM
OUR FRIENDS

Geoff Kinder
Paradox Acres

SOMETIMES IT'S
BETTER TO USE
A VIDEO





MASSACHUSETTS CAN ALSO BE THE “SHOW ME” STATE

- Let's go take a tour of how we do things here at our main dining commons

THANK YOU

Jamie Jacquart

508-999-8880

jjacquart@umassd.edu

