



From plate to soil

In this fifth year of the food waste composting program, a total of 654 tons of food waste was collected, an increase of 79% over 2007 (366 tons).

The 79% increase was due in large part to the compostable serviceware items offered by Housing and Food Services (HFS). Throughout 2007, HFS procured many to-go compostable items. In January 2008, following the replacement of all polystyrene cutlery with compostable cutlery, 80% of their to-go serviceware line was compostable.

At the start of fall quarter, HFS continued the residence hall floor pilot program by providing compost bins on each floor of Lander Hall and having Custodial service them. The student group SEED worked with residents to increase participation and lower contamination rates.

Bay Laurel, the Housing and Food Services catering company, began offering compostable serviceware. Because of this, Recycling & Solid Waste received approximately double the amount of requests for special event composting containers as compared to 2007.

The voluntary, self-serve office/kitchen compost program expanded this year, with staff in eight additional campus buildings requesting food waste totes for their loading dock, bringing the total to 55 service locations.

The UWMC kitchen began pre-consumer collection of food waste this year.

During the seven Husky football home games, a total of 7.44 tons of pre-consumer food waste was collected from the Sodexo concession stands, Starbucks tents, and lemonade stands.

Staff on campus can participate in the voluntary, self-serve office/kitchen compost program



Housing and Food Services and UWMC kitchens collect pre-consumer food scraps for composting



Housing and Food Services provides a comprehensive line of compostable to-go serviceware

History

- 2003 The University contracted with a consulting company to perform a comprehensive waste characterization study. Results showed that 28% of the material in the landfill-bound waste stream was organics. This prompted the creation of a food waste composting pilot program for 2004.
- 2004 Early in 2004, coffee grounds and pre-consumer vegetative food scraps collected by UW Club were transported to our vendor's composting facility, and coffee grounds and pre-consumer vegetative food scraps from three Housing and Food Services (HFS) kitchens were brought to a demonstration composting facility near the Center for Urban Horticulture. By the end of the year, two additional HFS kitchens were collecting food waste and all material collected on campus was transported to our vendor's composting facility.
- 2005 Throughout the year, additional HFS kitchens and coffee shops joined the food waste program. Because of the increased volume of material being collected, all campus locations changed from on-call to at least one time per week service. Because meat, fish, and dairy are permitted when service is at minimum one time per week, the kitchens then were able to collect these items and the total amount of material diverted increased. Also this year, Recycling & Solid Waste began a partnership with the Fisheries Department to compost their fish carcasses.
- 2006 The University of Washington Medical Center joined the composting program by collecting coffee grounds. A *UWeek* article featured two College of Forestry Resources students who developed a food waste collection program within the college. As a result of this article, Recycling & Solid Waste received numerous requests from office staff groups who wanted assistance in creating their own voluntary, self-serve food waste collection programs. Also this year, a new organics contract was awarded to Cedar Grove Composting for the collection and composting of food waste, landscape debris, and clean wood.
- 2007 Recycling & Solid Waste worked closely with Housing and Food Services (HFS) throughout 2007 on a program for collection of post-consumer food waste and compostable serviceware. By September, all HFS dining facilities were participating. The student group SEED ran pilot programs for food waste collection on several floors of two residence halls.

Local composting facility

Food and other organic wastes from the University of Washington and surrounding Northwest partners is converted into compost and soil amendment products at Cedar Grove Composting's facility in Everett, Washington.

Special events



Recycling & Solid Waste provides ClearStream containers for indoor events and totes for outdoor events

Food waste collected

