Illinois Campus Efforts to Reduce Wasted Food, Recover and Donate, and Compost Food Scraps

Midwest Food Recovery Summit 2018

Photo Credits: The Campus Kitchens Project at Northwestern University
Project Name:
Building Illinois’ Local Food Shed Through Advancing Food Scrap Composting

Funder:
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Partners:
Outline

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CASE STUDIES

Triton College: Reduce Food Waste

Parkland College: Food Recovery

College of Lake County: Composting

Lewis & Clark Community College: Composting
Benefits from Reducing Campus Food Waste

- Cost savings
- Feeding people
- Improved waste reduction and landfill diversion
- Environmental impact
- Community partnerships
- Student engagement and education - service and work opportunities
Food Waste Reduction on Campus
Planning to Reduce Waste

Menu Planning
- On campus sourcing
- Utilizing inventory

Reservations and Records
- Prepare to minimum pars
- Cook-to-order
Making Every Crumb Count

1. Repurposing scraps and leftovers
2. Feeding the community
3. Composting
4. Returning nutrients to grow cycle

“Taking leftover and scraps and adding value to them distinguishes a chef from a cook. Our students are constantly challenged to think outside the box, get creative and have fun dreaming up ways to repurpose leftovers and scraps.”
- Chef Christopher Clem
Food Recovery and Donation

13 percent of college students at four-year schools are food insecure, which mirrors the national average of the entire population.

21 percent of students in two-year and vocational schools are food insecure.

August 2, 2017 “Assessing food insecurity on campus: A national look at food insecurity among America’s college students” Kristin Blagg, Craig Gundersen, Diane Whitmore Schanzenbach, and James P. Ziliak. published online by the Urban Institute.
Food Recovery-Parkland College
Food Recovery Network unites students on college campuses to fight food waste and hunger by recovering perishable food that would otherwise go to waste from their campuses and communities and donating it to people in need. 230 chapters, 44 states and DC. More than 2 million pounds of food recovered.

**ILLINOIS CHAPTERS:**
Elmhurst College
Illinois State University
Knox College
Loyola University of Chicago
Northern Illinois University
Olivet Nazarene University
Parkland Community College
Quincy University
University of Chicago
University of Illinois Chicago
The Campus Kitchens Project (CKP) is a national leader in community service for students.

ILLINOIS AND NEARBY SCHOOLS:
The Campus Kitchen at Northwestern University, Evanston
The Campus Kitchen at Augustana College, Rock Island
The Campus Kitchen at SIUE, Edwardsville
The Campus Kitchen at Marquette University, Milwaukee
The Campus Kitchen at Saint Louis University, St. Louis
The Campus Kitchen at Washington University in St. Louis
The Campus Kitchen at IUPUI, Indianapolis
The Campus Kitchen at University of Wisconsin-Madison
Illinois Campus Composting

**On-campus:**
- Composting Bins/Tumblers
- Vermicomposting
- In-vessel composter
- Dehydrator
- Anaerobic digester

**Off-campus:**
- Commercial composting
- Farm composting
Which Food Scraps to Compost

**Back-of-house / pre-consumer**
- Food prep in kitchen
- Unserved food from kitchen

**Front-of-house / post-consumer**
- Plate waste
- Cafeteria food scraps
What to Send Where?
College of Lake County

Campus Farm Composting
Food prep in kitchen and coffee shops (veggies, fruit, coffee and filters)

Off-Campus Commercial Processor
Plate waste, cafeteria food scraps
Food Scrap Composting in Illinois

43 IEPA permitted compost processors
- 12-14 of these accept food scraps

187 We Compost partners
- restaurants, institutions, businesses, schools and municipalities now compost food scraps

State policies enacted to support hauling and processing of food scraps
Illinois Campus Composting

Off Campus

We Compost Gold
Benedictine University
DePaul University
Elmhurst College
Kendall College
Loyola University
North Central College
Principia College
Roosevelt University
College of Lake County

We Compost Silver
Columbia College Chicago
Lewis & Clark Community College
Lewis University
School of the Art Institute of Chicago
University of Illinois at Chicago
Northwestern University

North Park University - not a We Compost partner

On Campus

Eastern Illinois University - tumblers
Joliet Junior College - digestor
University of Chicago - digestor
University of Illinois Champaign Urbana
# Illinois Campus Composting

## Off Campus

**We Compost Gold**
- Benedictine University
- DePaul University
- Elmhurst College
- Kendall College
- Loyola University
- North Central College
- Principia College
- Roosevelt University
- College of Lake County

**We Compost Silver**
- Columbia College Chicago
- Lewis & Clark Community College
- Lewis University
- School of the Art Institute of Chicago
- University of Illinois at Chicago
- Northwestern University

North Park University - not a We Compost partner

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Build a Team, Set Goals

1. Form a food waste task force or committee with key stakeholders
2. Determine options and costs/benefits
3. Gain management support
4. Set measurable goals
5. Partner with dining service and food vendors, hauler, compost processor
Make a Plan to Meet Goals

1. Food Waste Reduction
   a. menu planning
   b. repurposing

2. Food Recovery and Donation
   a. food collection system
   b. feed hungry students and/or feed community
   c. partner with local soup kitchen/food pantry

3. Composting
   a. food collection system
   b. partner with hauler, processor
   c. finished compost back to campus

4. Curriculum Connections

   “Campus sustainability plans in the USA are extremely diverse.
   Environmental aspects are most prominent in these plans, and social equity aspects are least prominent.
   Campus operations receive more attention than do academic or administrative aspects.”
   - Stacey Swearingen
Engage, Educate, Implement

1. Engage and educate students and staff
2. Celebrate early success
3. Improve and grow your program
How do you get your people on board?

- Ambassador Program – students and staff
- First couple weeks of the semester
Repetition of Visual Cues

- Colors
- Shapes
- Icons
- Signage
- Pictures
- Words
Composting at Lewis and Clark

Launched in 2014
- Earth Week Pilot Project – April
- Full Implementation – May
- IFSC Silver Partner – June
**Tools and Resources**

**IGEN website**
http://www.igencc.org/resources/sustainability-resources/

**AASHE Sustainability Hub**
https://hub.aashe.org/

**RECYCLING WORKS: A Tool Kit for Reducing Waste in the Workplace**

**USEPA Waste Reduction Model**
https://www.epa.gov/warm

**Seven Generations Ahead**
www.sevengenerationsahead.org

**Illinois Food Scrap Coalition**
www.illinoiscomposts.org
Thank You!

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Founding Member, Illinois Wasted Food Solutions Task Force