

ZERO food

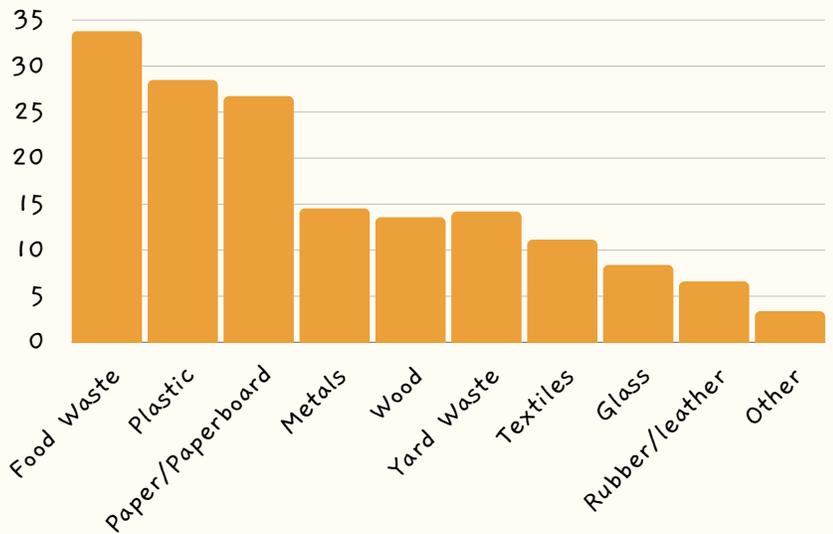
NADIA WILSON
KARMYN FLESCH
EMILY RHODES
GABRIELA SANCHEZ
KFLES4@UIS.EDU
GROUP 18

1 WASTE CHALLENGE

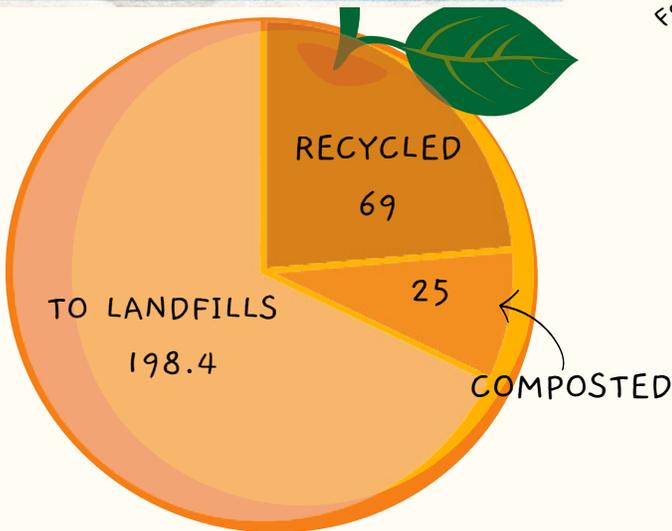


FOOD WASTE HAS ALWAYS BEEN A COMMON ISSUE, ESPECIALLY ON COLLEGE CAMPUSES WHO AVERAGE 22 MILLION POUNDS OF FOOD WASTE PER YEAR (NRDC, 2017).

SOLID WASTE DISCARDED (BY MATERIAL) IN 2010 (IN MILLION TONS)



292.4 MILLION TONS OF FOOD WASTE PRODUCED IN 2018, BROKEN DOWN



IMPLEMENTING COMPOST IS THE FIRST STEP TOWARD MORE SUSTAINABLE CITIES AND COMMUNITIES. BEING AWARE OF FOOD WASTE IS KEY TO BEING A RESPONSIBLE CONSUMER.

LACK OF KNOWLEDGE



LACK OF ACCOUNTABILITY



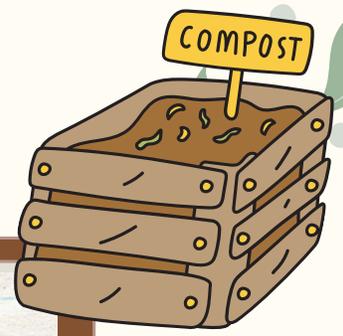
LACK OF GROUP AND STUDENT INVOLVEMENT



ERADICATED COMPOST EFFORTS AT UIS

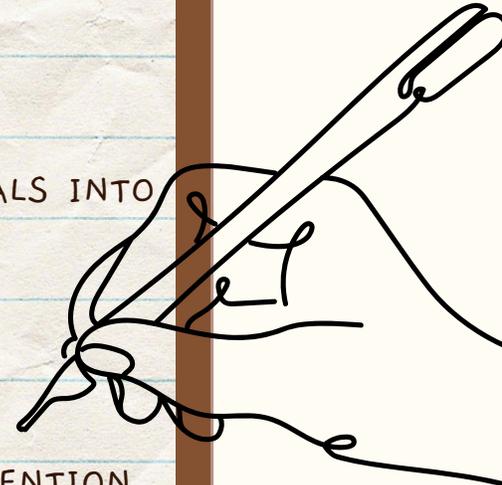
2

SOLUTION

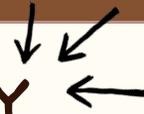


FOOD WASTE AUDIT

- MEET WITH HEAD OF FOOD SERVICES
- SET GOALS AND CREATE A TEAM
- GATHER MATERIALS NEEDED FOR AUDIT
- SORT AND SEPERATE FOOD AND MATERIALS INTO GROUPS
- WEIGH AND RECORD WASTE
- ANALYZE AND SHARE DATA
- ACT AND IMPLEMENT FOOD WASTE PREVENTION IDEAS



CASE STUDY



SOUTHERN ILLINOIS UNIVERSITY CARBONDALE, WITH THE HELP OF A \$150,000 GRANT FROM THE ILLINOIS DEPARTMENT OF COMMERCE AND ECONOMIC OPPORTUNITY, ESTABLISHED A VERMICOMPOSTING CENTER IN 2006

- UTILIZES WORMS TO COMPOST FOOD WASTE FROM THE CAFETERIAS
- USES THE COMPOST IN THEIR SUSTAINABLE GARDENS
- COMPOSTS APPROXIMATELY 12,800 POUNDS OF VEGETABLE WASTE PER YR





IMPLEMENTATION



VERMICOMPOSTING

THE PROCESS OF COMPOSTING USING WORMS TO BREAK DOWN ORGANIC WASTE

FAST

2LB OF WORMS COMPOST 1LB OF WASTE EVERY 24HRS

VERMICOMPOSTING



EASY TO MAINTAIN
DOES NOT NEED TO BE FLIPPED OFTEN

COST EFFICIENT
FEW MATERIALS NEEDED

EFFECTIVE
1LB OF WASTE BROKEN DOWN PER 1 SQ FT OF CONTAINERS

FUTURE COMPOSTING AT UIS

1. FOOD WASTE AUDIT

2. INFORMATION

3. DELEGATION AND ACCOUNTABILITY

4. VERMI-COMPOSTING

1. CONDUCTED TO SEE FOOD WASTE HABITS ON CAMPUS
2. INFORMING STUDENTS ABOUT THE DATA FOUND
3. DELEGATING GROUPS TO HANDLE THE COMPOST, AND HOLDING THEM ACCOUNTABLE
4. USING VERMICOMPOSTING TO HANDLE THE FOOD WASTE



SOURCES

- ALATTAR, M. A., & MORSE, J. L. (2021). POISED FOR CHANGE: UNIVERSITY STUDENTS ARE POSITIVELY DISPOSED TOWARD FOOD WASTE DIVERSION AND DECREASE INDIVIDUAL FOOD WASTE AFTER PROGRAMMING. *FOODS*, 10(3), 510. <https://doi.org/10.3390/foods10030510>
- APPENDIX F: FOOD WASTE AUDIT GUIDE STEPS TO A FOOD WASTE AUDIT STEP 1: DEVELOP GOALS FOR YOUR AUDIT. (N.D.). NOVEMBER 9, 2023, RETRIEVED FROM <https://hotelkitchen.org/wpcontent/uploads/2017/11/appendixf-foodwasteauditguide.pdf>
- GUNDERS, D. (2019, JANUARY 28). WASTED: HOW AMERICA IS LOSING UP TO 40 PERCENT OF ITS FOOD FROM FARM TO FORK TO LANDFILL. NRDC. <https://www.nrdc.org/resources/wasted-how-america-losing-40-percent-its-food-farm-fork-landfill>
- SELDEN, P., DUPONTE, M., SIPES, B., & DINGES, K. (2005). SMALL-SCALE VERMICOMPOSTING. <https://www.ctahr.hawaii.edu/oc/freepubs/pdf/HG-45.pdf>
- US EPA, O. (2017, OCTOBER 2). NATIONAL OVERVIEW: FACTS AND FIGURES ON MATERIALS, WASTES AND RECYCLING. <https://www.epa.gov/facts-and-figures-about-materials-waste-and-recycling/national-overview-facts-and-figures-materials#:~:text=of%20the%20MSW%20generated%2c%20approximately%2069%20million%20tons>
- VERMICOMPOSTING CENTER | SUSTAINABILITY CENTER | AGRICULTURAL SCIENCES. (N.D.). COAS.SIU.EDU. RETRIEVED NOVEMBER 9, 2023. FROM <https://coas.siu.edu/research/university-farms-forestresearch/sustainability-center/vermicomposting.html>
- ADVISING FROM HEATHER LATINO, CLINICAL INSTRUCTOR, HARVARD UNIVERSITY FOOD LAW AND POLICY CLINIC. HLATINO@LAW.HARVARD.EDU