

MAKING COMPOST

USING FOOD SCRAPS FOR GARDENS & FARMS

Compost is organic matter like food, leaves or other material that has been decomposed and reused to fertilize and amend soil. A key ingredient in organic farming, compost is rich in nutrients and used for backyard gardens. Industrial scale composting

systems are increasingly being used, as part of water management efforts to reduce the amount of landfill waste. U-M Dining employees go through multiple steps, outlined here to save food scraps for composting and reduce waste to landfills.

According to the U.S. Department of Agriculture, food waste is the **single largest** component to municipal landfills.



When preparing food, employees remove the unnecessary or inedible food scraps and send this pre-consumer compostable material to be processed.



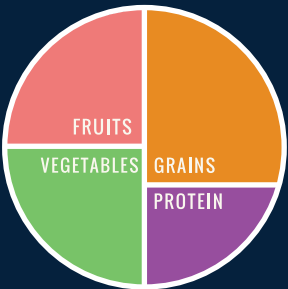
Compost can be used as a nutrient-rich soil additive for gardens and farms.



Compostable food is stored in a metal container packaged for transport to a local composting facility.



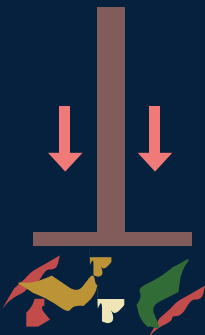
Employees use grey water to rinse off dishes after they're scraped before placing them into the dishwasher.



Students do not use trays, they use smaller plates; and USDA nutrition graphics encourage students to choose a healthy meal.



Students place dirty plates on a conveyor belt that sends them to the dish room.



Compostable food moves into an extractor machine to remove excess water and create grey water.

Employees scrape dirty plates and place compostable food in trough to be processed.

