GOAL: DEVELOP A SIMPLE SYSTEM FOR COMPOSTING FOOD WASTE PRODUCED BY RESIDENCE HALLS ON THE WPI CAMPUS

FOOD WASTE GLOBALLY & NATIONALLY:

44% of all waste produced globally is FOOD WASTE (1)

22M LBS. OF FOOD WASTE are generated by college campuses in the U.S. (3)

2 GASES AND LEACHATE are produced by food in landfills (2)

AT WPI:

Food waste is sent to Tyde Brook Farm from Morgan Dining Hall, The Goats Head, and Ruben Campus Center.

WPI DOES NOT SUSTAINABLY DISPOSE OF FOOD WASTE FROM RESIDENCE HALLS.

First year students at WPI create a total of 84,255 lbs. of green waste. (4)

RESEARCH:

1. Waste streams at WPI: informed by Gary Antinarella, Liz Tomaszewski, and Joe Kraskouskas
2. Sustainable Universities: in Worcester, MA and across the U.S.
3. Survey of Freshman Waste Habits

IMPLEMENTATION:

A PILOT PROGRAM IN WPI’S FIRST YEAR HALLS

INFRASTRUCTURE:

1. Compost Bins $540
2. Compost Bags $1200 (per year)

Composting would cost: $1740 1st year

MAINTENANCE:

Freshmen Orientation: Students introduced and informed on the residence hall composting program

Appointed Position: One elected to composting leadership position per floor

OUTCOMES & EVALUATIONS OF SUCCESS:

- Negligible food waste in trash bins
- Significant food waste collected
- High levels of student participation

SURVEY RESULTS:

Do you waste food in your dorm room?

Yes
Never

Will students participate?

Definitely

Definitely Not

Sources: