

March 2019

2018-2019 Organics Report

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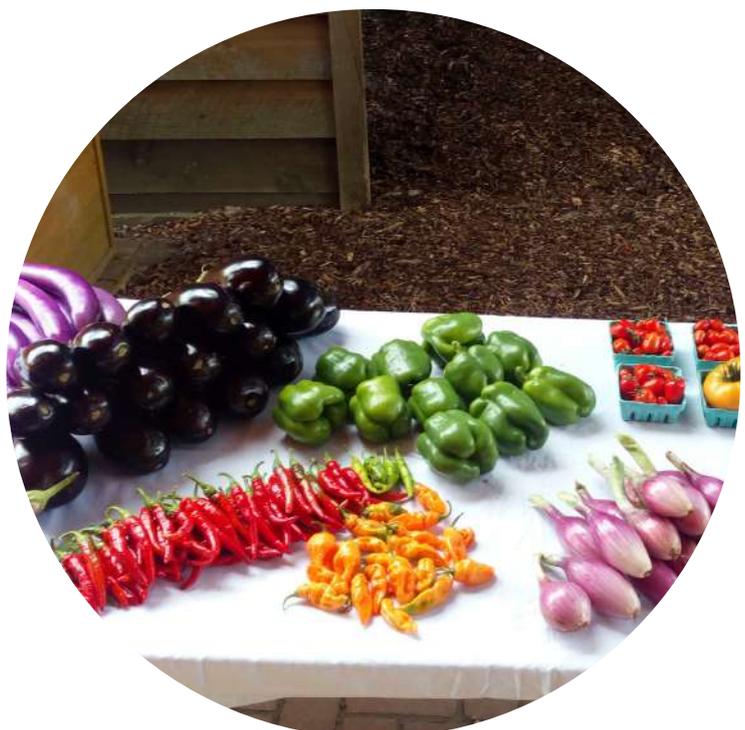


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Acknowledgements

This year has been monumental for organic waste diversion at the University of Guelph. Working in partnership with the Guelph Centre for Urban Organic Farming and Hospitality Services, we've created a circular food system for our campus community. I'd like to thank all of our amazing staff and student volunteers for their hard work and dedication, especially on the cold days. Thank you for helping us incubate this program. We couldn't have done it without you.



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Our Story: Towards A Circular Food System

In 2013, a student named Carolyn Chan brought a small wagon of coffee grinds from the MacLaughlin Library to the Guelph Centre for Urban Organic Farming (GCUOF). Six years and over 100 volunteers later, the composting program at the University of Guelph has transformed from a humble grassroots initiative to a large-scale operation, with a mission to divert organic waste from the entire University of Guelph campus.

In 2018, our circular food system began to form. Vijay, Executive Chef of Level Zero kitchen in the University Centre, began to purchase produce from our campus farm.

Today, all the food grown on the fields of the GCUOF is purchased by Hospitality Services. Scraps and peels left over after processing are brought back to our farm, where they are turned into nutritious compost. Staff at the GCUOF apply the compost to the fields the next year, so that more vegetables and flowers may grow.

This circular food system provides local food for the U of G community, and allows us to return nutrients back to the soil.

Within this system, food scraps are no longer a waste product that we ship away to landfill; they're now a valuable resource.

Our Programs

Back of House Program (*Kitchen Waste*)

In October of 2017, we launched a pilot project at Creelman Hall. The goal was to collect organic waste from Creelman kitchen, and bring it to the Guelph Centre for Urban Organic Farming for composting. Then we asked, is this scalable? After the success of this project, we expanded to Level Zero Kitchen in the University Centre, as well as multiple other locations across campus. This year, the volume of organics diverted from landfill across campus has doubled. Staff have been overwhelmingly supportive, and we bring a contamination-free product daily to the GCUOF. Today, this program services 8 large and medium-sized kitchens.

Coffee to Compost

Coffee to Compost is our coffee grind collection program. This program accounts for 53% of the weight of organics gathered through our program. This fall, we extended the service to include all 14 coffee shops on campus.

Backyard Bins

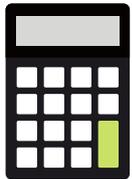
Our Backyard Bin Program serves low-volume locations, such as offices in Day Hall and Raithby House. It also serves residence communities such as Wellington Woods and East Residence, and small kitchens like Pj's Restaurant in the Atrium. Currently, this program diverts waste from 63 locations across campus.

Overview: Fall Semester 2018

Kitchens and and Coffee Shops*



Fall 2017: 15.6 Tonnes Diverted
Fall 2018: 31.5 Tonnes Diverted



Fall 2018 (tonnes)	
Kitchen Program	14.5
Coffee to Compost	17.0
Total Organics Diverted	31.5



Total organics diverted 2018	57.5
2019 projection (tonnes)	80

*This data excludes Backyard Bin Program tonnage (listed on page 7)

Current Back of House Locations

University Centre – Level Zero Kitchen
Catering Services, Coffee Services
OVC Cafeteria Kitchen
Gryph's Sports Lounge Kitchen
Creelman Hall Kitchen
Brass Taps Kitchen

Mountain Hall Kitchen
Prarie Hall Kitchen
Lennox-Addington Cafeteria Kitchen

PJ's Restaurant in the Atrium
The Bullring

Second Cup – College and Gordon
Windows Coffee Shop – Mountain Residence
Pages Coffee House – MacNaughton
The Daily Grind – University Centre
Second Cup – Science Complex
Mack's – Mackinnon

Starbucks – Lennox-Addington
Starbucks – University Centre
Starbucks – Library
Tim Hortons – Thornbrough
Tim Hortons – Athletic Centre
Tim Hortons – University Centre



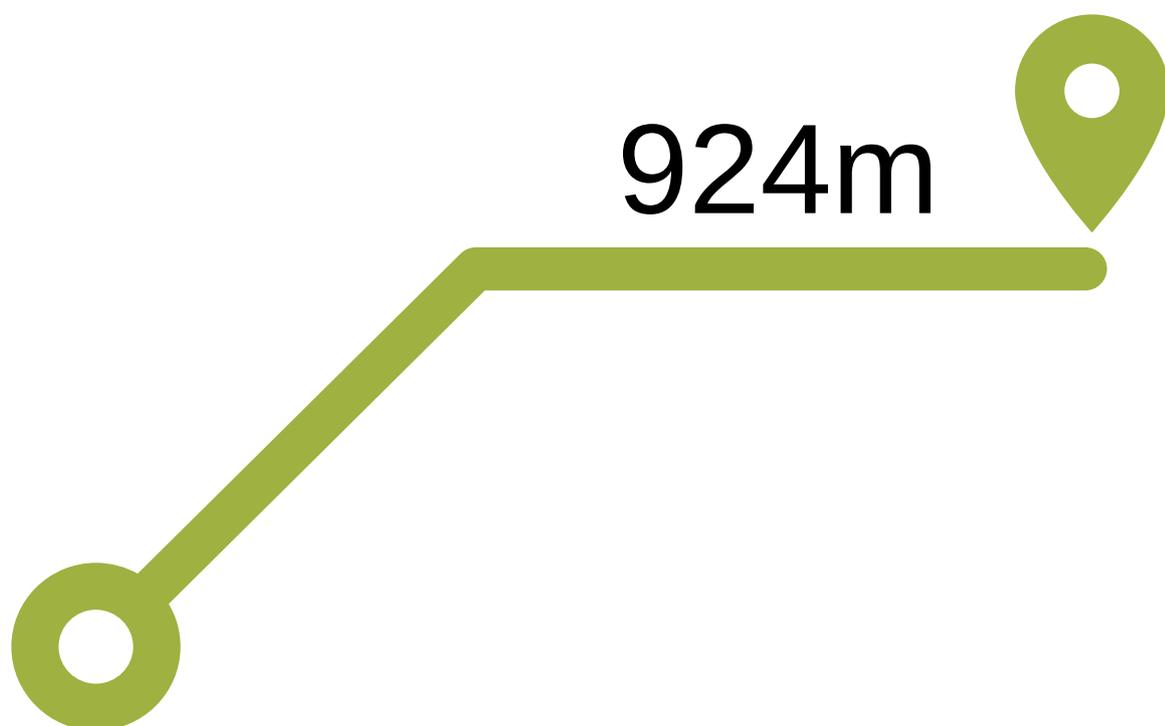


Picked earlier that day

Fresh produce on its way from the
Guelph Centre for Urban Organic
Farming to Level Zero Kitchen



Distance
from
farm to
table:



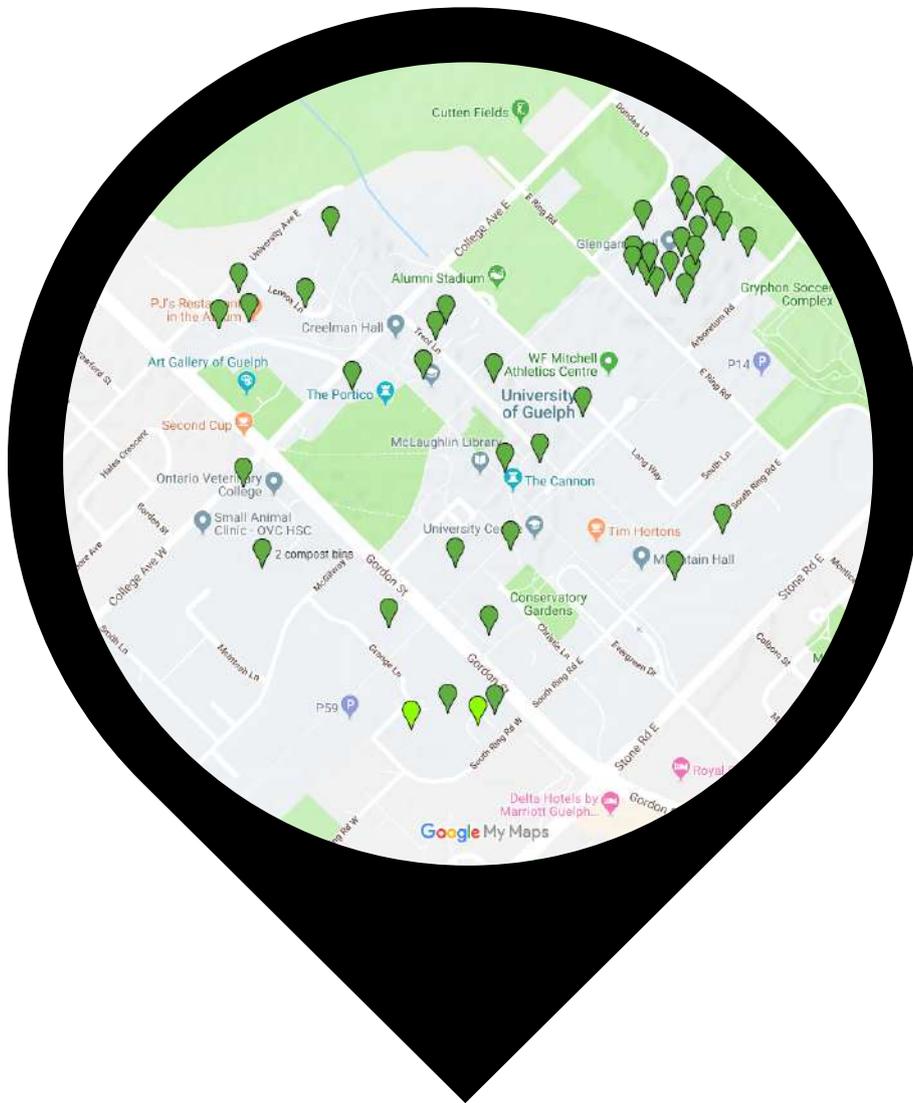
Backyard Bin Program

63 locations across campus

3058L harvested this fall

12997L ready for harvest summer 2019

**PJ's in the Atrium · Childcare and Learning Centre · East Residence
Wellington Woods · College Avenue Residence · Co-op Bookstore · OpenEd
Hutt Building · Raithby House**



Office and Residential Composting

Our backyard bin program has been running for over 10 years. This program is a **low-cost and low-labour solution for low-volume locations**. The FreeGardenEARTH bins used on campus hold 311.5L. The bins are monitored weekly and harvested annually. The food scraps in these bins require time and heat to

mature. During the maturation process, water evaporates and the volume of materials decreases significantly. As a result, each composter has a remarkable capacity. One composter can serve a small building such as Raithby House or Blackwood Hall for over a year without being emptied - no daily pick-up required!

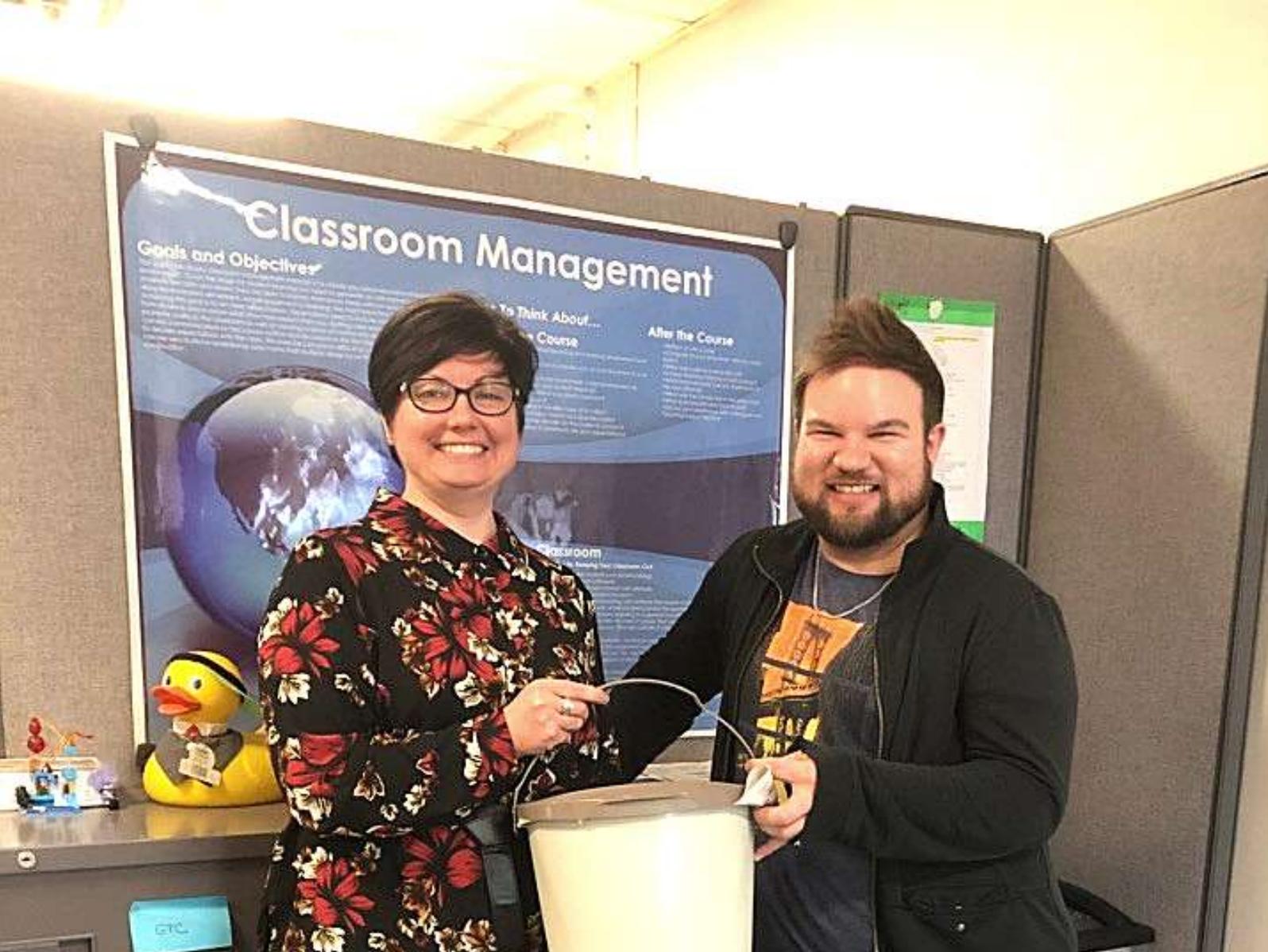
♥ Katherine Drotos and 2 others liked



CCLC @UofG_CCLC · Jul 24

We are thrilled with the new composters @sustainableUofG set up for us! We are able to use the fruit and vegetable scraps from our kitchen to create our own **compost** to use in our Community Garden next year! #ece #earlylearning #sustainability #environmentalawareness





In the past, outreach initiatives for our composting program were mainly student-oriented. In order to make composting on campus more accessible for staff, we are currently developing a **Green Office Program, scheduled to launch September 2019.**

First step: a compost bin for each office!

Left: Jeni Spencer, Educational Analyst
Right: Tommy Mayberry, Educational Developer
Open Learning and Educational Support (OpenEd)
Location: Day Hall



**How does the U of G
community feel about
composting on campus?**



Vijay Nair
@UofGChefVijay

Following



Manager and Chefs @HospitalityUofG on a tour of the amazing #learningfarm @gcuof 🙏🙏🙏 Martha and @sustainableUofG . Great to be part of the composting program and be able to use your exceptional produce for meals on campus @100milemark @plantagguelph @SustainableRest



5:04 PM - 23 Aug 2018

6 Retweets 26 Likes



Ed Townsley, Food Day Canada, Chef John Higgins and MENU Magazine



This year, we participated in the Infrastructure Canada **SmartCities Challenge**.

Guelph-Wellington is currently a finalist for one of two \$10 million dollar prizes. Learn more [here](#)

University of Guelph

The University of Guelph runs a circular composting program that repurposes several tonnes of food waste from their Hospitality Services program to nourish the fields at the Guelph Centre for Urban Organic Farming on campus.



Article: "The University of Guelph rethinks waste through collaborative campus food systems"

Route
3

Route
1



**What's next for the
organics program
at U of G?**



What's Next? Planning for the Future

Winter 2019

- As of March 2019, all kitchens and coffee shops at the University of Guelph now divert their organic waste from landfill

Summer 2019

- Finish installing Backyard Bins in low-volume locations across campus
- Engage with staff in each building to further develop the Office Composting program based on data collected during Fall 2018
- Work with Residence Life to expand composting services to all residences

Fall 2019

- Launch new **Green Office program**
- Begin rolling out **Front of House Composting** across campus, beginning with the University Centre and Creelman Hall



Want to get involved?



SUSTAINABILITY
OFFICE



PHOTOGRAPHY

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Megan Timmins
Vijay Nair
Sara Fulmer



U of G Sustainability Office



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QUESTIONS/COMMENTS?

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