Composting in Your House

What is composting?

- Composting is nature's recycling a process which
 diverts food scraps and green waste from landfills to
 be repurposed for other uses
- Composted food scraps are anaerobically digested to generate electricity for our local water treatment plant





Why compost?

- Food is the largest single source of waste in California, making up 15.5 percent of the waste stream
- Composting takes us one step closer to achieving our goal of Zero Waste by 2020!

Composting in your Dorm:

 Each house kitchen has been provided with a composting container lined with a biodegradable bag

Follow these simple instructions to participate!

- Fill the bin with approved kitchen scraps (see list) as you go about your day and prepare food
- 2. The container will be emptied each day by custodial staff



Thank you for helping us compost!

Questions? Email ucirecycles@uci.edu



Acceptable Kitchen Scraps:

- All fruits and vegetables
- Meat, poultry & fish
- Bones
- All dairy products
- Fats & oils
- Bread & grains
- Flowers
- Coffee grounds & filters
- Tea bags
- Soiled paper products & napkins

DO NOT INCLUDE:

- Twist ties or rubber bands
- Plastic bags
- Plastic bottles
- Aluminum
- Glassware
- Styrofoam
- Ceramics



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