

Composting in Your Hall

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 residence hall kitchen has been provided with a **composting container** lined with a **biodegradable bag**

Follow these simple instructions to participate!

1. 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



Compost



All Food



Food-Soiled Paper



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