

**BCK** Programs, LLC<sup>TM</sup>  
ENVIRONMENTAL EDUCATION

# Students Making Change



# Experienced Recyclers





# Zoning Out





# Composting in the Zone

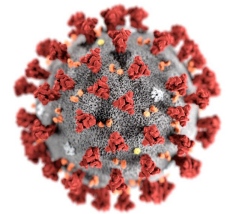


# Composting Continues





# Covid Safety, More Waste





# Pre-Packed Sack Lunches



# Making Methane

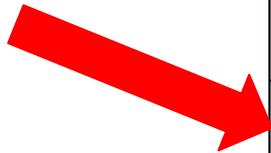


# It's The Law

**Mandatory Recycling &**

**Mandatory Organics Recycling**

**This includes schools!!**



Relevant Waste Diversion Legislation in California	
Assembly Bill 341	Requires municipalities and businesses to set up recycling programs. Statewide goal to recycle 75% of all materials sent to landfill.
Assembly Bill 1826	Requires businesses that create organic waste to arrange for organic waste recycling services, and local governments to implement a commercial organics recycling collection program.
Senate Bill 1383	Requires 75% reduction of organic waste disposal from 2014 levels by 2025 (includes schools, hospitals, all businesses that generate solid waste).



# Climate Action Goals

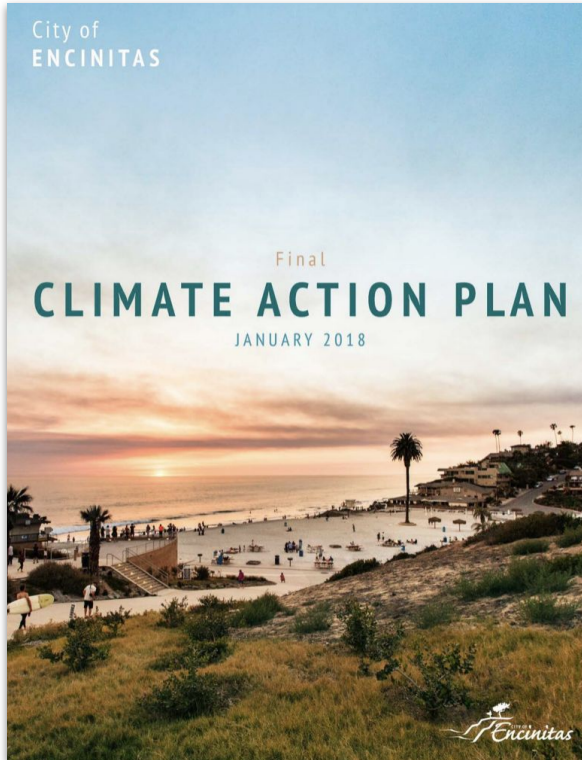


Table 3-8 Strategy 6: Zero Waste

Goal 6.1: Divert Solid Waste

City Action: ZW-1 Implement a Zero Waste Program

Implement a Zero Waste Program to reduce waste disposal from residents and businesses in the community.

Target Year	Performance Metric	GHG Reduction Potential (MTCO <sub>2</sub> e)
2020	Divert 65% of total solid waste generated (equivalent to 5.3 pounds per capita per day waste disposal).	2,830
2030	Divert 80% of total solid waste generated (equivalent to 3 pounds per capita per day waste disposal).	11,921

Supporting Measures for Goal 6.1:







- Implement an Organic Waste Recycling Program through the following measures:
  - Support regional efforts to plan for and develop residential and commercial food scrap composting programs.
  - Facilitate the establishment of fully-permitted community appropriate compost facilities in the City.
  - Continue to support at-home management of food waste through educational workshops and subsidies of compost bins and worm bins.
- **Continue to support Zero Waste programs at local schools.**
- Provide free audits of restaurants and grocery stores to reduce waste generation.
- Develop City Hall waste audits and consider pilot composting project based on audit results.
- Develop education program for textile recycling.
- Evaluate and expand existing recycling requirements at City permitted events and activities.
- Expand outreach and education on the City's C&D Ordinance that has a lower threshold for covered projects.
- Expand product stewardship and extended producer responsibility initiatives.

**Continue to support Zero Waste programs at local schools**

# City of Encinitas Funding

## Organics Educational Programs Outline

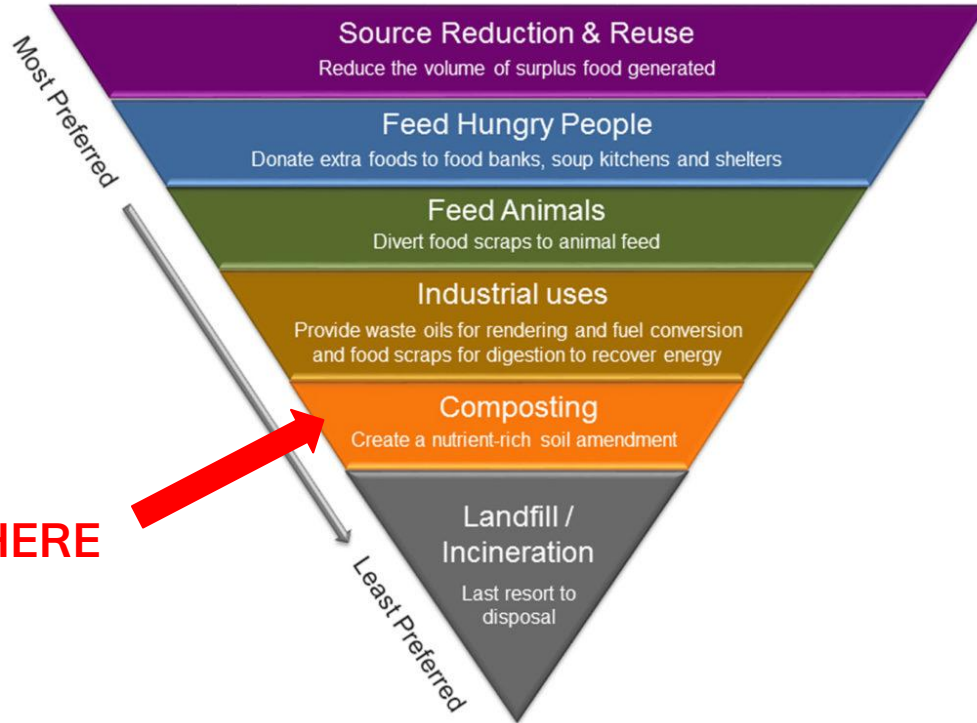
Designed for in-school delivery, some actions have a home component.

<b>Track #1 Organics Recycling Action Plan (ORAP)</b>  Putting food waste to work as soil amendment	<b>Track #2 Food Recovery Action Plan (FRAP)</b>  Changing individual/family behaviors & setting up school food rescue programs
<b>Introduction:</b> <a href="#">The What and Why of Organics Recycling</a>   <b>Action 1: A Liter of Landfill</b> Make a mini landfill model to see methane form inside a balloon from food waste placed in a closed system.  <a href="#">Instructions</a> <a href="#">Data Sheet</a>  <b>Home Activity:</b> <a href="#">Compost in a Jar</a>	<b>Introduction:</b> <a href="#">Food Waste to the Rescue</a>   <b>Action 1: How Big is Your Foodprint?</b> Students answer a series of questions to find out if their eco-friendly choices balance out their greenhouse gas-emitting behaviors.  <a href="#">Instructions</a> <a href="#">Printable Question Cards</a> No Data Sheet  <b>Home Activity:</b> <a href="#">How Big is Your Foodprint?</a>
 <b>Action 2: What a Waste</b> Conduct a food waste audit at school during lunchtime to collect data showing how much food is going into the trash each day.  <b>Home Activity:</b> <a href="#">Instructions/ Data Sheet</a> School <a href="#">Home Food Waste Audit</a>	 <b>Action 2: Acquired Waste or All in Good Waste</b> Students conduct individual waste audits of their own lunches and then compare them with their classmates to paint a lunch waste picture of the entire class.  <a href="#">Instructions</a> <a href="#">Data Sheet</a>  <b>Home Activity:</b> <a href="#">Home Dinner Audit</a>

# Highest and Best Use



## Food Recovery Hierarchy



**WE WERE HERE**



# Audit Everything



## Food Waste Audit

### Food Waste Audit

#### Action Overview

Food waste is a very big problem throughout the world, and even more so in the United States. 40% of food produced in the US does not get eaten. It is estimated that the average American creates one pound of food waste per day. This staggering number is made even worse when you also consider that 52 million Americans don't have enough to eat every day. Food waste is the single largest type of waste sent to landfills. In addition to overlooking how some of that wasted food could be used to address local hunger issues, food waste buried in a landfill and deprived of oxygen creates methane, a potent greenhouse gas.



To truly reduce food waste, you must approach it from multiple perspectives. First, with careful planning try to reduce food waste at the source - your shopping cart. Planning meals in advance and purchasing only perishables that you will need for the week is a great start. Next, after meal preparation see if you can give food scraps a second life. Perhaps your carrot tops, onion bottoms and chicken bones can simmer in a pot and transform into a delicious broth. Overripe bananas can be made into a moist banana bread. And finally, after you have used the above strategies to reduce as much food waste as possible, you can compost whatever is remaining. In this way you will give your uneaten food scrap a chance to become a powerful tool in building healthy soil. The first step to this food waste liberation is to understand your waste stream.

With a little detective work, you can determine what is going into your trash, and then learn tips to prevent food waste in your home. Follow the instructions provided to conduct an at-home waste audit and challenge yourself to make changes to reduce food waste. If every household takes on this challenge, we could all make a difference in the amount of food waste sent to the landfills.

# Recoverable Food



# Hunger in America and Down the Street



FEEDING  
AMERICA

**1 in 6** struggles with hunger  
**5 in 6** can help



# Best Practices



# Student Choice



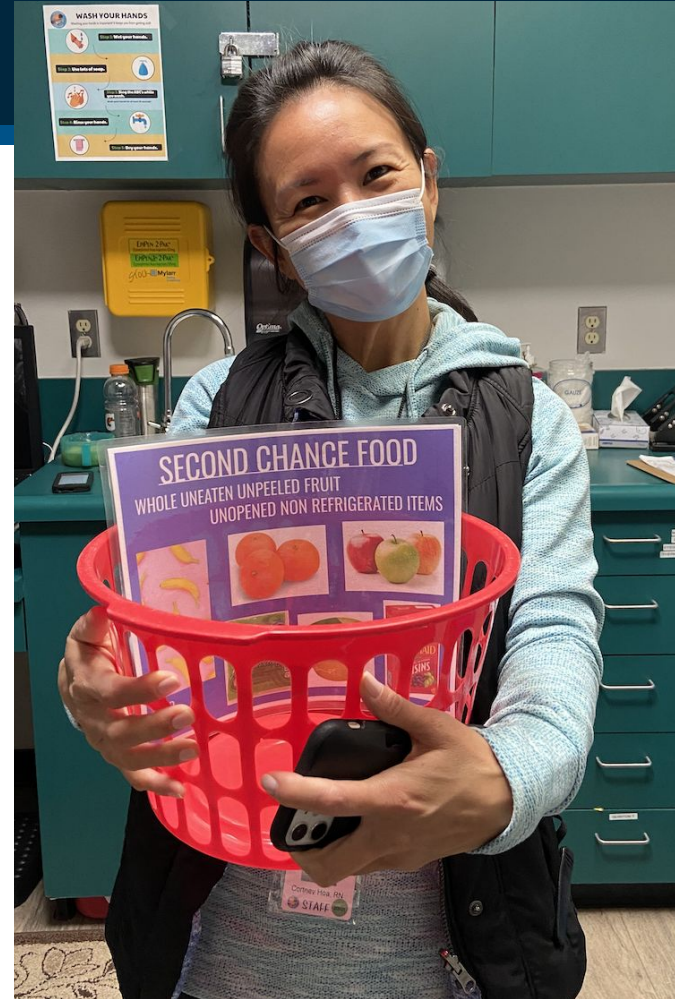


# Pack it Back





# Second Chance Food Bins



# Pilot School Site





# Giving Food a Second Chance



## SECOND CHANCE FOOD

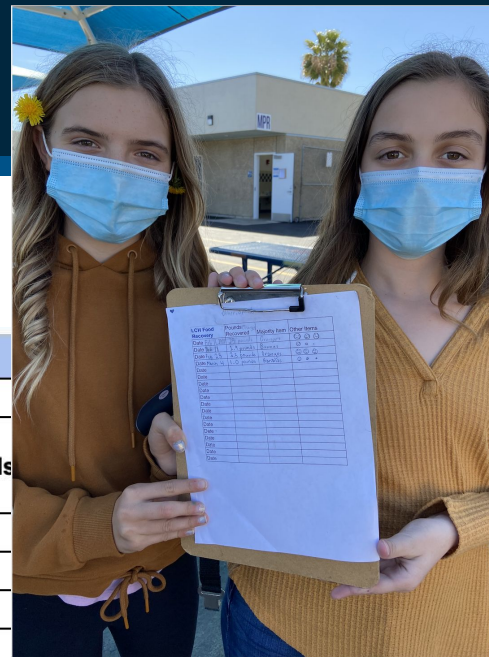
WHOLE UNPEELED FRUIT & UNOPENED PACKAGES



FOOD  
RECOVERY



# Records and Safety



EUSD Food Recovered										
	Pounds Recovered by Site									
Date of pick up and majority items collected	Capri	ECC	FV	LCH	ME	OPE	PEC	PDL	FARM LAB	Total Pounds Recovered
1/7-bananas		20								
1/14- bananas?	20	40	10							
1/21- mandarins		40	40lbs							80
1/28 mandarins	10	40	50		30		30			160
2/4 celery & carrot bags	5	30	30		30	20	20	20		155
2/11- mandarins + celery packets	15	40	25		15+10	20	15	20		160

**TOTAL: 555 POUNDS**

# Getting the Word Out



# Data Sharing

Safari File Edit View History Bookmarks Window Help

docs.google.com

BCK Drive Resource LIN... Google Docs Sustainability Ideas TSheets :: TSheets Guide Weather SDCCU BCK Contract...Google Docs Aeries: Portals TVIA Conference Sessions

https://www.ep... 4. Let's Do This... Shared drives ~... Organics Educ... Scrap Cart Sig... FRAP 4. Let's D... Food Recovery... 7-Day Forecast...

Food Recovery Instructional Slides ☆ 📁

File Edit View Insert Format Slide Arrange Tools Add-ons Help Last edit was 3 minutes ago

Background Layout Theme Transition

20 21 22 23 24 25

Breakdown of Bagged Waste by Weight

Plastic Grocery Bags 7.6%

Recyclable Materials 20.2%

Unopened/Uneaten Whole... 40.1%

Landfill Waste 6.8%

Partially Eaten 11.5%

On-site Compostable Foo...

All Waste Totals

Click to add speaker notes

00:00 | 11:36

Barbara Larson

camille@bckprograms.com

Brian Charles



# Best Practices Accepted

The image shows a Google Slides presentation with two slides visible. The top slide is titled 'Notes from Mrs. Bonelli' and the bottom slide is titled 'Uneaten/Unopened Food'.

**Notes from Mrs. Bonelli**

- Kids actually don't have to take a serving size of fruit BUT important for kids
- Speed of lunchline is a problem because kids only have so
- Fruit and veg need to go into the bag to speed up the line
- Is unpeeled fruit able to be donated?-from central kitchen y individual sites
  - As long as someone is able to deliver it or get picked up
  - After placed on table- can not be given back to kids or

**Uneaten/Unopened Food**


**116 Mandarins!**

**Why do you think the perfectly good food was not eaten?**

- People do not like it
- People have to take it even though they do not intend to eat it
- Kids go for just the main entree
- Food is hard to open, peel
- Some kids have braces and it is uncomfortable
- Get full before they get to the fruit
- Sometimes the fruit is not always good but you wouldn't know unless you opened it
- What if you don't like bananas and lasagna together?
- They think they can't save it

**What are possible solutions?**

- Pack it back- bring it back home and can use it another time
- Save it for Later-
- Shoe thing on the door- Save it for Later Cubby
- Could be put on the classroom door or wall
- Could be hung on the pillars in the lunch table area
- Students can have the job to bring the cubby out to the lunch area and then back in to the class



# Results Are In

With Student Choice,  
Second Chance Food Collection, and  
Composting,

EUSD can divert over 80% of all food waste from  
the landfill.

Recoverable food waste was reduced by 90% at  
sites with Student Choice and Second Chance  
Food Collection.



# CNS Director, Lea Bonelli





# Student-Powered Changes



Photographs taken pre-COVID

# National City Shines

**12 RESPONSIBLE  
CONSUMPTION  
AND PRODUCTION**



**We support**



**THE GLOBAL GOALS**  
For Sustainable Development



**SAY NO!**  
to Plastic Straws

Did you know that...?

**one third  
of all food  
goes to  
waste**

That's why the Global Goals  
focus on responsible consumption



**Palmer Way School  
&**

**BCK Programs, LLC™**  
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## **Lunch Waste**

Pilot site for NSD Carton Recycling  
Creation of Original Carton Recycling Training  
Video  
Food Recovery Save it for Later Campaign  
Share Table Pilot

**SITE IMPACT: Divert 1,000 cartons from the landfill daily**



## **Campus Recycling**

Campus-wide waste audits  
Implement 1:1 campus-wide recycling  
Creation of educational signage used as  
model through the district

**SITE IMPACT: Reduction of Campus waste by 50%**



## **Composting**

Pilot Site for District Composting  
Pilot Site for large scale vermicomposting  
Sixth-grade service-learning program

**SITE IMPACT: Divert 30-40 lbs of food waste daily**



## **Garden**

Official Monarch Butterfly Way Station  
Location  
Pollinator Garden Beds  
Waterwise Succulent Garden Beds  
Mint/Stevia Tea Garden  
Spaghetti Sauce Garden

Bi-monthly in-season tastings with recipe  
distribution/Open garden days  
Eight dedicated produce beds to highlight eating locally  
Accompanying Grade level garden activities  
**SITE IMPACT: Increase children's knowledge about the  
benefits of eating fruit and vegetables.**



# Palmer Way Takes on Recycling





# District-wide Recycling



10,000 Cartons - EVERY DAY





# Major Waste Reduction





# Our School and Beyond



## Food Waste Audit

### Food Waste Audit

#### Action Overview

Food waste is a very big problem throughout the world, and even more so in the United States. It is estimated that the average American creates one pound of food waste per day. This statistic is made even worse when you also consider that 37 million Americans don't have enough to eat. Food waste is the single largest type of waste sent to landfills. In addition to overflowing landfills, food waste buried in a landfill creates methane, a greenhouse gas.

To truly reduce food waste, you must act. First, with careful planning try to reduce food waste. Planning meals in advance and preparing for the week is a great start. Next, after eating, scraps a second life. Perhaps your carrot scraps can simmer in a pot and transform into a delicious soup. And finally, reduce as much food waste as possible. This way you will give your uneaten food a second life in building healthy soil. The first step to reducing your waste stream.

With a little detective work, you can determine how much food waste you are creating. Then learn tips to prevent food waste in your home. To conduct an at-home waste audit or to reduce food waste, if every household makes a difference in the amount of food waste

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## Organics Recycling Action Plan SCHOOL

### Action 1: A Look into a Landfill

#### Overview

Why is reducing food waste such a big deal? Local and state leaders have been busy creating policies and passing laws to make sure businesses, schools and residents keep their organic waste out of the trash can. Remember, organic waste is anything that comes from either a plant or an animal. Some examples are: landscape waste, like grass clippings and leaves from your yard, food waste, food wrappers made of paper, paper towels, napkins and even some wood products.



Food waste is the single largest type of waste sent to landfills. It is estimated that the average American creates one pound of food waste every day. Try to imagine storing your family's food waste in a big pile. Every day each member who lives in your home adds one pound of food waste to it. How big would the pile be in one year. Where would it fit? Now picture piles like that for all the families who live near you. Now consider how that would look for all 328 million people in America. Will the landfills fill up? Will we need to keep building new ones? What about all of the methane gas released into the air from all of this food waste?

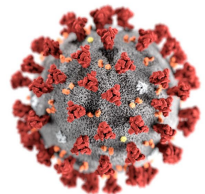
#### Food waste creates greenhouse gas

Remember, the food waste dumped at the landfill gets buried under thousands of pounds of other waste. It begins to decompose, which is a very normal thing for organic waste to do. But trapped under so much other waste at the landfill, the food waste does not get any oxygen. When food waste decomposes without air, it creates a gas called methane. Methane gas is released into the atmosphere where it traps heat and helps raise the temperature of our planet.


It's a big problem and that's why lawmakers are trying so hard to fix it. In 2016, the California State Legislature passed an important law to make sure we reduce methane emissions. Because organic waste in landfills is such a big source

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Organics Recycling Action Plan (School)  
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1 of 3



## Solution #1: Food Scraps Cookbook

<b>Food Recovery Cookbook</b> <b>From the Kitchen of Palmer Way Panthers</b>		
<div style="text-align: right;">  </div>		
<b>Chef:</b> _____ <small>(student name)</small>		
<b>Recipe Name :</b>		
<b>Ingredients:</b>		
<b>Directions:</b>		



## Solution #2: Curbside Composting





## Solution #3: Collect Cafeteria Food Waste



# Solution #4: Save it for Later

- Use when school returns to normal
- Plastic can be easily cleaned
- Individual space for each student
- Eat snack later in the day
- Better nutrition



# Thank You!

