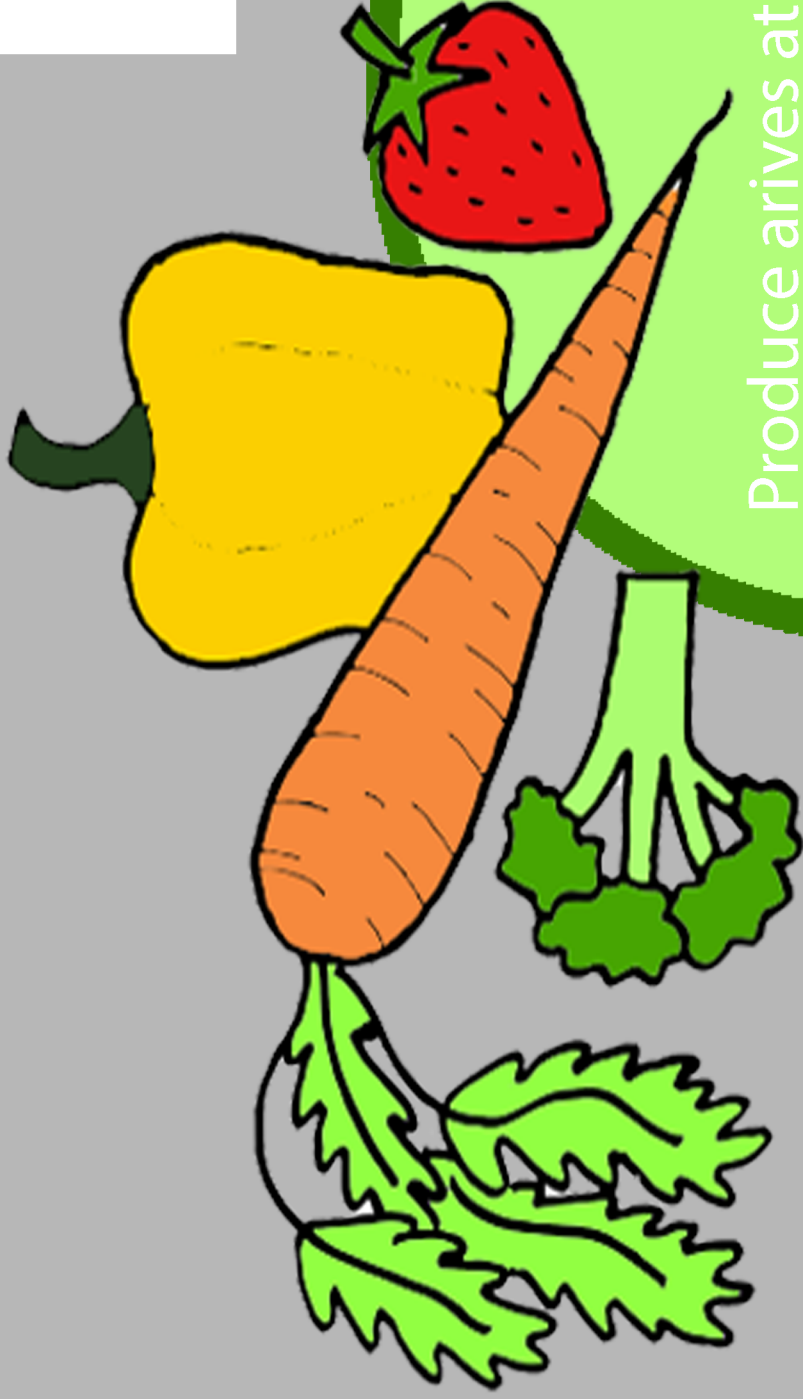


The 'Dirt' on WKU's Compost



Use this printable bulletin board to educate campus members on WKU's composting collaboration! Print the content and cut around each image to create a complete bulletin board.



Produce arrives at the dining location to be washed and prepared into a meal. Upon arrival, some of this produce is expired or substandard - so it is not suitable for consumption.



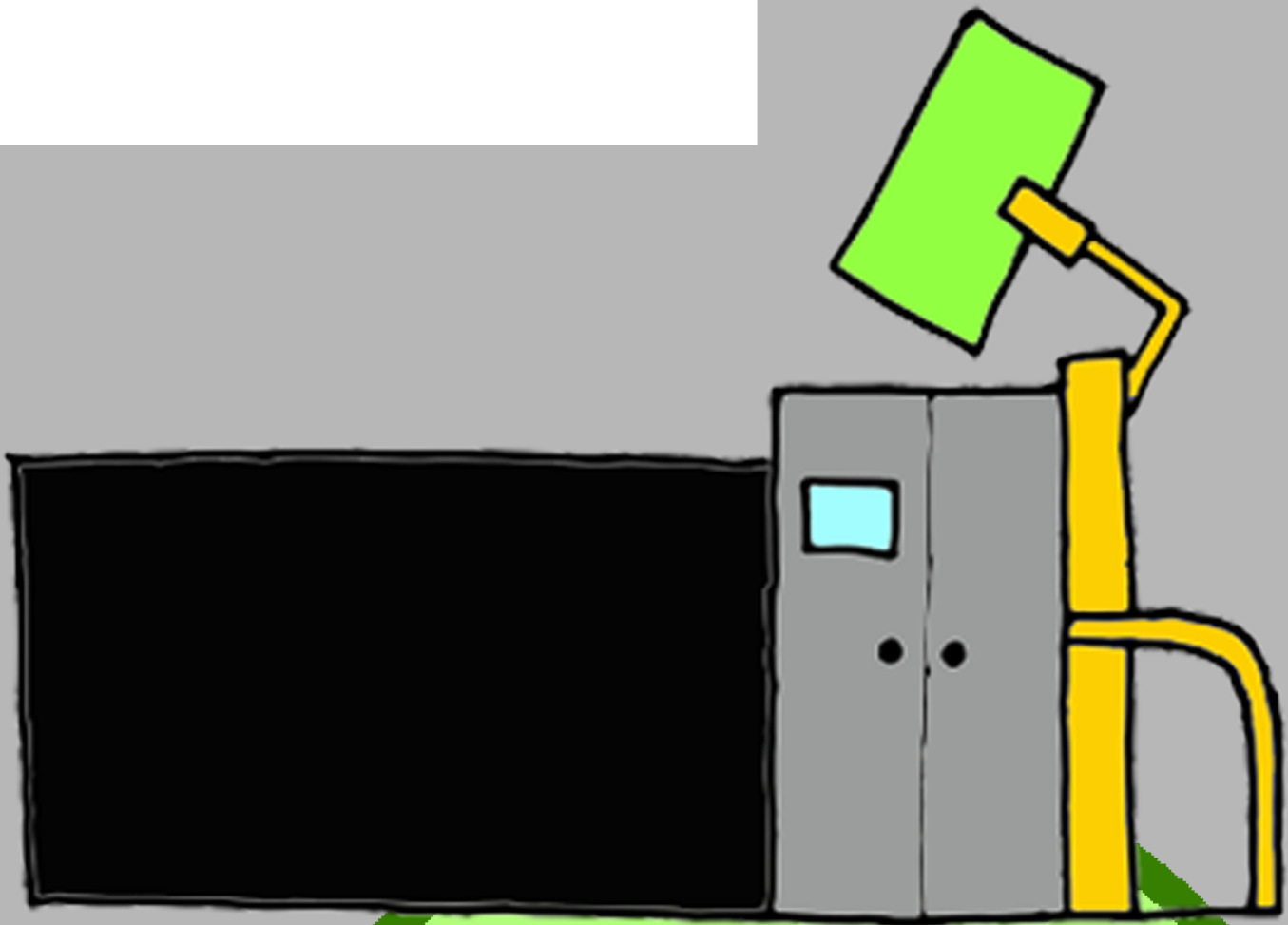
Some food waste is generated during production - examples include trim waste, contamination, and overproduction.



Food waste is placed in green bins located in the kitchen of each dining location on campus. In some locations, they are also bins in the eating area.



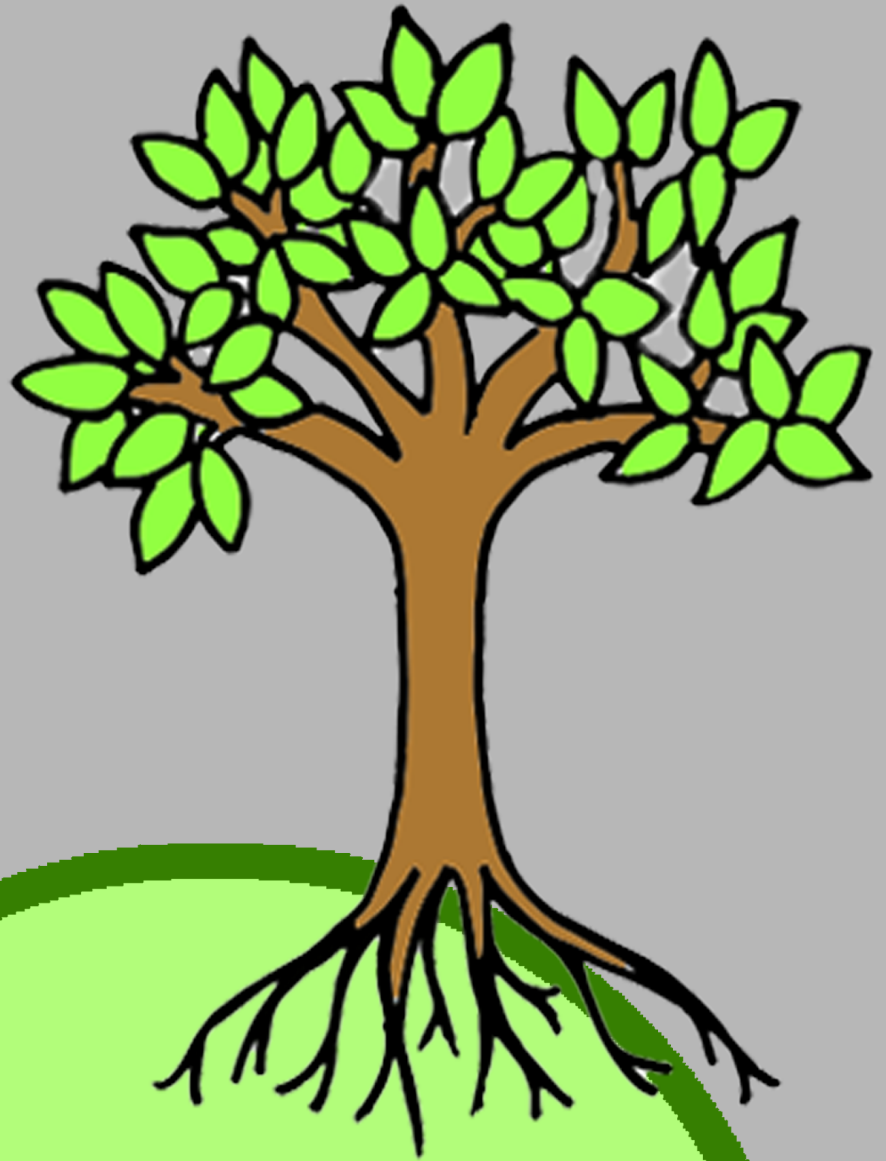
WKU Facilities Management
picks up the full carts
and replaces them with
clean, sanitized carts
daily.



The carts are taken to Baker Arboretum or the WKU Ag. Farm. At Baker, the food waste is composted in an In-Vessel Digester. At the WKU Farm, it is incorporated into their existing pile composting operation.



In both operations,
the food is broken down
to make a nutrient rich soil
amendment-COMPOST!



Finished compost is used
in landscaping projects on
WKU's campus,
at Baker Arboretum,
or is sold to fund student
scholarships.

Pre-Consumer Waste

Food waste generated from food preparation.

- Trim Waste
- Overproduction
- Expired Food



Portion your plate

Post-Consumer Waste

Food waste generated after being served.

- Leftovers
- Food Residue



Eat what you can

Why Compost?

- Nearly 40% of all food is wasted.
- Most food waste is disposed of in a landfill.
- Landfilling food produces more CO₂ than natural decomposition.
- We can use finished compost on landscaping projects.



COMPOST the rest!

