



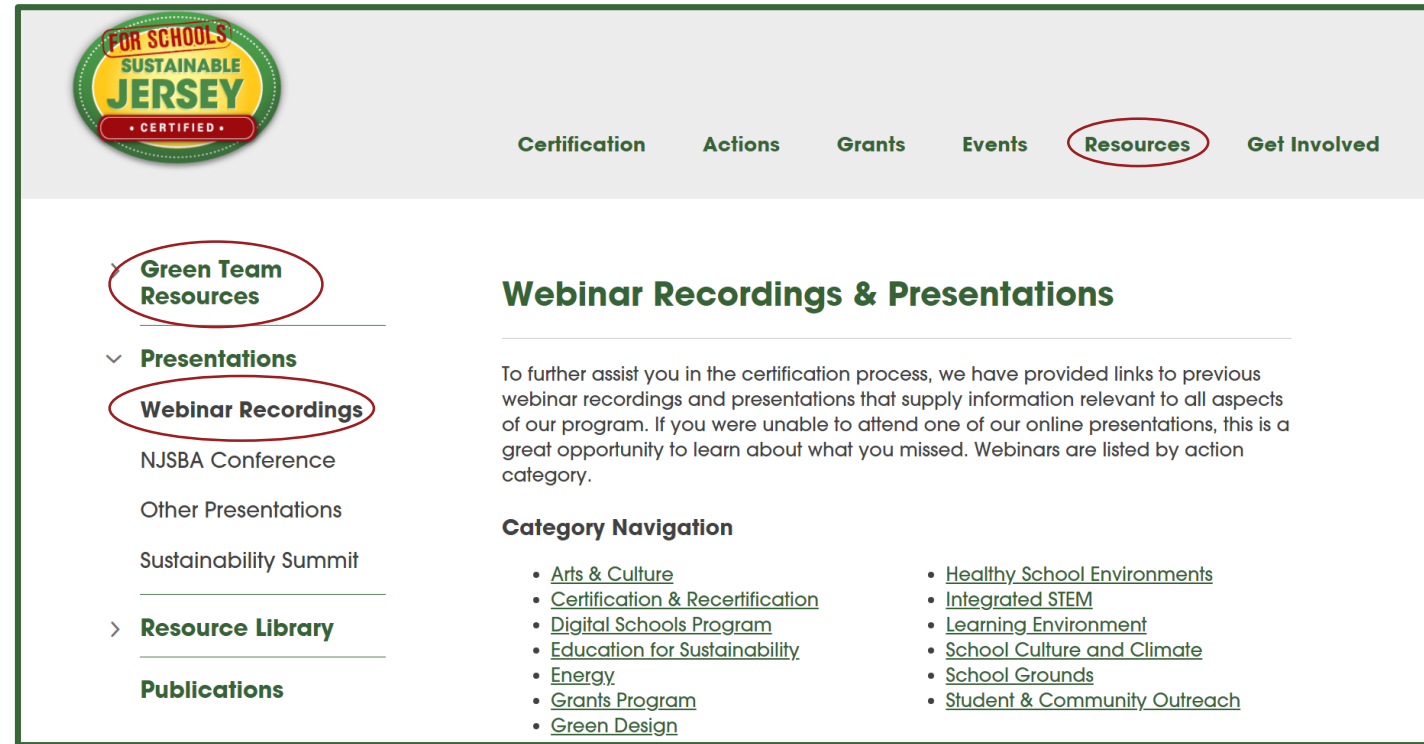
WEBINAR:
ADVENTURES IN
SCHOOL FOOD WASTE
FEB 05, 1:30PM TO 2:30PM



February 05, 2024

Webinar Housekeeping

- All attendees are muted.
- Questions? Enter them into the Questions box or “raise your hand” and we will answer them at the end of the presentation.
- The recording and slides will be posted on the [Webinar Recordings page](#) within a few days.



The screenshot shows the 'Resources' page of the Sustainable Jersey website. The page features a navigation menu with 'Resources' highlighted in red. The main content area is titled 'Webinar Recordings & Presentations' and includes a paragraph explaining the purpose of the recordings. Below this, there is a 'Category Navigation' section with two columns of links. The left column lists 'Arts & Culture', 'Certification & Recertification', 'Digital Schools Program', 'Education for Sustainability', 'Energy', 'Grants Program', and 'Green Design'. The right column lists 'Healthy School Environments', 'Integrated STEM', 'Learning Environment', 'School Culture and Climate', 'School Grounds', and 'Student & Community Outreach'. The left sidebar contains a menu with 'Green Team Resources', 'Presentations', 'Webinar Recordings', 'Resource Library', and 'Publications', with 'Webinar Recordings' highlighted in red.

FOR SCHOOLS SUSTAINABLE JERSEY • CERTIFIED •

Certification Actions Grants Events **Resources** Get Involved

Green Team Resources

✓ **Presentations**

Webinar Recordings

NJSBA Conference

Other Presentations

Sustainability Summit

✓ **Resource Library**

Publications

Webinar Recordings & Presentations

To further assist you in the certification process, we have provided links to previous webinar recordings and presentations that supply information relevant to all aspects of our program. If you were unable to attend one of our online presentations, this is a great opportunity to learn about what you missed. Webinars are listed by action category.

Category Navigation

- [Arts & Culture](#)
- [Certification & Recertification](#)
- [Digital Schools Program](#)
- [Education for Sustainability](#)
- [Energy](#)
- [Grants Program](#)
- [Green Design](#)
- [Healthy School Environments](#)
- [Integrated STEM](#)
- [Learning Environment](#)
- [School Culture and Climate](#)
- [School Grounds](#)
- [Student & Community Outreach](#)

<https://www.sustainablejerseyschools.com/resources/presentations/webinar-recordings/>

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Agenda

1. Food Waste Overview
2. Long Branch's Story
3. Delran's Story
4. Newton's Story
5. Q&A



From Cafeteria to Waste

30 to 40 percent of the U.S. food supply, ends up as food waste

- Schools in the US waste over 1 billion pounds of food each year
- In a 2021 study of 3 NJ schools, the average food waste per school was 20,700 pounds per year



“Food waste has profound environmental consequences” (ReFed 2023)

- In 2022, surplus food contributed 6.1% of U.S. greenhouse gas emissions, equivalent to driving 86 million passenger vehicles – more than the registered cars in California, Texas, Florida, and New York combined – for a year (ReFed, 2023).
- Nearly 60% of all landfill emissions of methane (a potent greenhouse gas) is from food waste (EPA)

Social & Economic Impacts of Food Waste

- Wasted food could be used to feed families in need. Over 190,000 children in NJ experienced food insecurity in 2019.
- Getting rid of food waste costs money.

Project Overview

Sustainable Jersey with ***Rutgers Cooperative Extension***

Funded by New Jersey Department of Environmental Protection

Project Dates: 2/01/2021- 06/30/2023

Goal: Develop replicable models to help K-12 schools reduce food waste and increase food waste reuse, while also promoting healthy food and addressing food insecurity.

Research on best practices for K-12 food waste reduction with pilot studies at 3 schools:

- George L. Catrambone School, Long Branch
- Halsted Middle School, Newton
- Delran Middle School

Project outcomes:

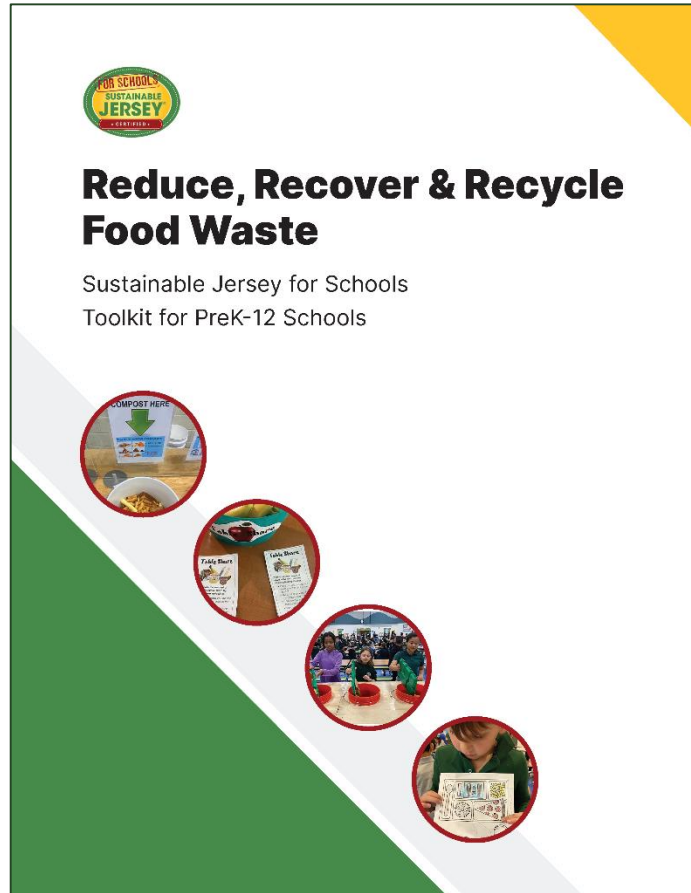
- Comprehensive K-12 Food Waste Toolkit
- New and upgraded food waste actions embedded in the Sustainable Jersey for Schools Certification program that reference the toolkit.

New & Updated Actions To Reduce School Food Waste

- Waste Audit (updated) **10-20 points**
- **NEW:** Campaign To Reduce School Food Waste **10 points**
- **NEW:** Food Recovery - Share Tables & Donation **10-20 points**
- **NEW:** Food Service Training & Best Practices to Reduce Food Waste **10 points**
- Food Waste Recycling/Composting (updated) **15 points**

View all actions at: <https://www.sustainablejerseyschools.com/actions/>

Reduce, Recover & Recycle Food Waste Toolkit for PreK-12 Schools



<https://bit.ly/FoodWasteToolkit>

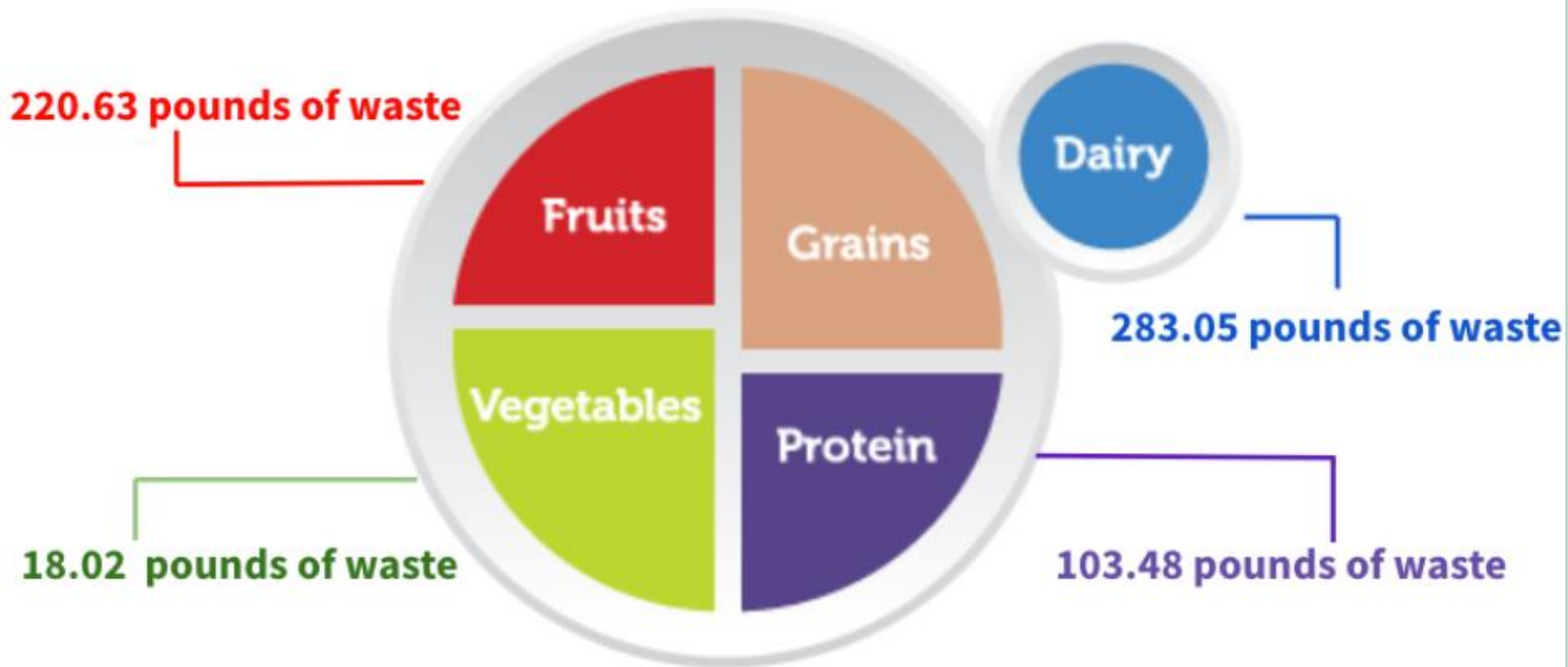
George L Catrambone School



- Long Branch, New Jersey
- Elementary School built in 2014
- House Kindergarten - 5th Grade
- 725 Students currently
- District 5,568 Students
- Over 75% of students on free and reduced lunch

School Buildings and Grounds as Sustainability Learning Labs

FOOD WASTE MEASURES



625.17 pounds

TOTAL FOOD WASTE IN 3 VISITS

FOOD WASTE TOTALS

In the initial food waste audit we found that George L. Catrambone Elementary wasted a total of 625.17 pounds in 3 visits. That is approximately 208.39 pounds of waste per day, approximately 1,042 lbs of waste per week, and 37,510.20 pounds every school year. That is an alarming amount of wasted food.

In addition, the cost of the dumpster is \$95 for a daily pick up.

RECOMMENDATIONS

Using the Smarter Lunchroom Movement, we suggest to implement a few changes or "nudges" to the food and beverage options being offered in the cafeteria. A "nudge" can be a small, simple modification that results in a big change in food waste. Below are a list of some of the "nudges" we suggest. All these nudges are low cost or no cost ways George L. Catrambone Elementary can reduce food waste.

FRUIT

- Offer cut or sliced fresh fruits rather than whole fruits or fruit cups in syrup.

MILK

- White milk should represent at least 1/3 of all milk.
- Give students the option to not take milk.
- Have a designated milk cooler where student can return unwanted milk cartons.

COLD ENTREE

- Offer pre-cut, assembled bagels instead of bagged whole bagels.
- Offer half-portion sandwiches.

HOT ENTREE

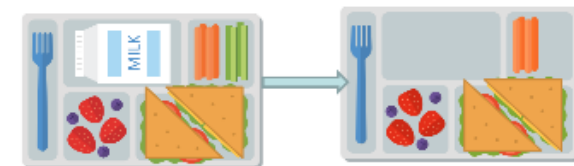
- Take note of which hot entree options are less popular amongst students and adjust offerings accordingly.

Suggested Changes

RUTGERS

USDA's Offer versus Serve Guidelines

- Offer versus Serve (OvS) Guidelines
 - Allows students to DECLINE some of the food offered in a reimbursable lunch or breakfast.
 - Does not affect the unit price for Breakfast or Lunch
- School is reimbursed for a meal if a student takes:
 - 3 or 4 of the 5 food components offered for lunch
 - As long as, there is at least a 1 cup of the fruit or vegetable component.



Typical Lunch



Education

George L Catrambone School
Understanding Food Waste

BE A FOOD WASTE WARRIOR

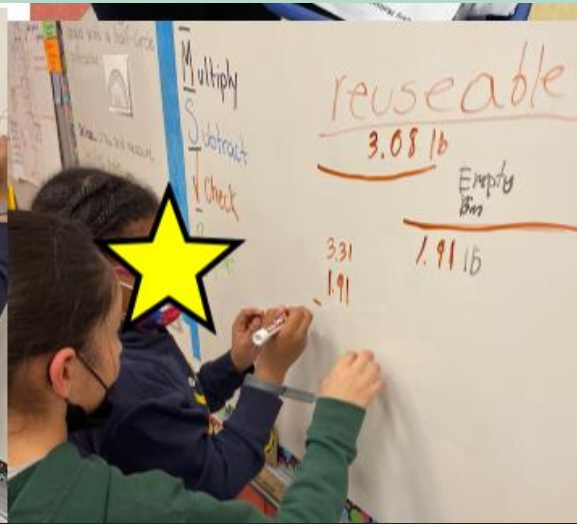
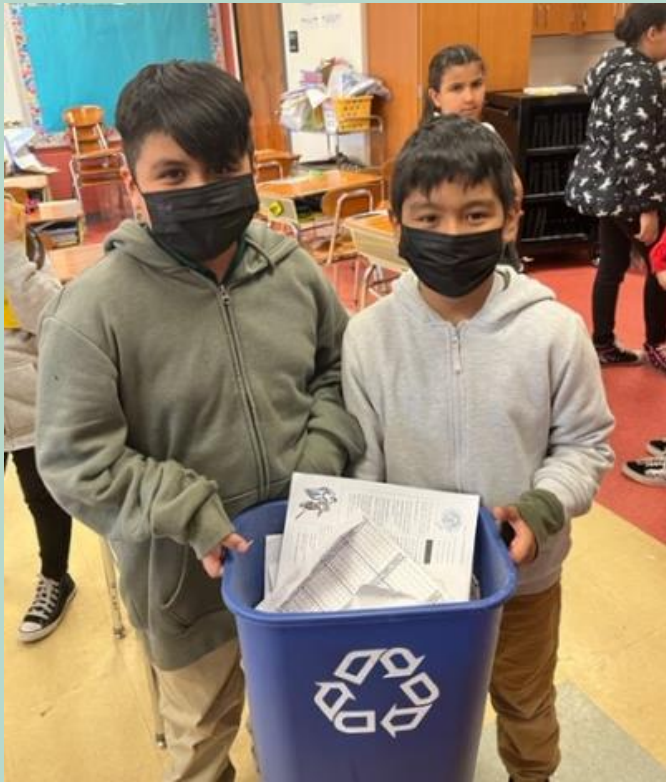
World Wildlife Fund

	1st- 2nd Grade	3rd- 5th Grade
Objectives:	<p>STUDENTS WILL LEARN . . .</p> <ul style="list-style-type: none"> • what food waste is and why it isn't good. • the resources that go into producing food. • three ways to reduce food waste. <p>Share the results of the GLC Food Waste Audit to show how much waste we produce. https://drive.google.com/file/d/1dGlv-kZ8obuRJKIGQQ0QjUC9k5CwHPwH/view?usp=sharing</p>	<p>STUDENTS WILL LEARN . . .</p> <ul style="list-style-type: none"> • what food waste is. • how food waste negatively impacts our environment. • two strategies for reducing food waste at school and at home. <p>Share the results of the GLC Food Waste Audit to show how much waste we produce. https://drive.google.com/file/d/1dGlv-kZ8obuRJKIGQQ0QjUC9k5CwHPwH/view?usp=sharing</p>
Lesson Idea	<p>What is Food Waste Lesson with presentation:</p> <p>Plans: Food Waste Warrior (page 3) Presentation: Slide Show K-5</p>	<p>What is Food Waste with Presentation</p> <p>Plans: Food Waste Warrior 3-5 (page 3) Presentation: Slide Show K-5</p>
Lesson Idea	<p>Food is NOT Trash Food Waste Warrior (page 5) additional supports at the end ** Please note you will not use page 4 in the guide to do the waste audit. It has already been done for the school.</p>	<p>Top Left Over Chef Food Waste Warrior 3-5 (page 5) additional supports at the end ** Please note you will not use page 4 in the guide to do the waste audit. It has already been done for the school.</p>
Lesson Idea	<p>Where Does our Food Come From Food Waste Warrior (page 6) additional supports at the end</p>	<p>Grown From Garbage Food Waste Warrior 3-5 (page 6)additional supports at the end</p>
lesson Idea	<p>Be a Food Waste Warrior Design a Poster Showing How you are a Food Waste Warrior for GLC</p>	<p>Be a Food Waste Warrior Make a commercial, poster, poem, or a jingle to show how you are a Food Waste Warrior for GLC. <i>This would be an awesome opportunity to use the new GLC Creative Workstation in the computer lab.</i></p>



<https://www.worldwildlife.org/>

Waste Audits



Name TWO strategies to reduce food waste at school.

If you have leftover water you can pour it in your plants. You can also cut the top off of the water bottle and use it for a plant.



Waste Audit Results



Student suggestions:

- Waste station on each floor - separate bins with picture labels for each recycled item. Be very specific. Pictures should show exactly what should be thrown in the bin.
- Student volunteers can monitor this waste station during high volume times of the day (after breakfast, after lunch)
- Recyclable paper bins should have a slot that paper can only fit in (so other material will not fit.)
- Use recycled material for school projects.
- Create a space for scrap paper in the classroom.
- Assembly, video, or newscast to raise awareness - students are not aware of what can be recycled, what cannot be recycled, where it all is moved to, etc. Weekly reminders to students should be put out and make the whole school aware of alternatives to common wastes used on a daily basis.





Mistakes, Lessons Learned



The Lunch Line

- Students offerings / selection
- Spices for veggies to encourage eating selections
- Options for milk white vs chocolate at lunch
 - More opportunities for recycling
 - Unwrapped whole fruits
 - Milk empty stations
 - Share tables

The Cafeteria









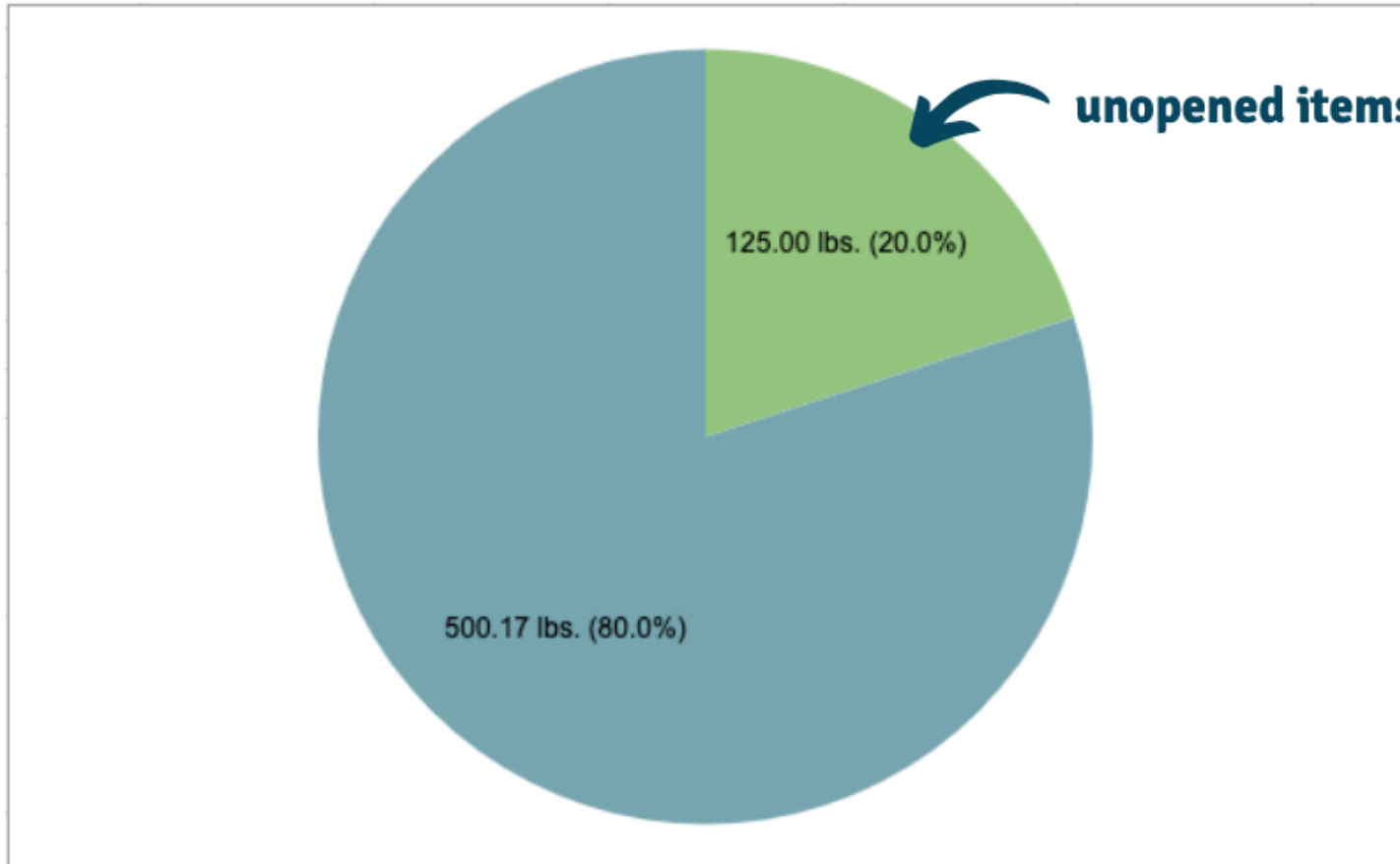




Feeding Hungry Kids

FOOD WASTE MEASURES

Unopened Items Wasted



125.00 pounds of unopened items wasted

TOTAL IN 3 VISITS

SHARE TABLES

Share tables are a designated areas where students can place any unwanted, unopened items. This allows these items to be repurposed rather than contributed to waste. Items on the share table can be offered to students during after-school programs or be sent home with students who experience food insecurity at home. 1 in 10 children in NJ live in households experiencing food insecurity (NJDOH, 2021) and would benefit from receiving the excess food.



the
FOOD
is
Right



Share Table Delivery





Courtyard Gardens



Our Community



Connections





Delran Middle School's 2021-Today Food Waste Initiative

Erica DeMichele

edemichele@delranschools.org

*K-12 Supervisor of Science, Technology, Engineering and
Sustainability &
Co STEM Lead of the Delran STEM Ecosystem Alliance*



DEL-RAN STEM
ECOSYSTEM

The Audit Process at Delran Middle School

- 3 days- 18 total lunch periods
- 750 students
- 12 volunteers
- Interesting information:
 - Most food from the cafeteria was eaten!
 - Students could choose to take a snack
 - The most wasted snack, bagged apples



Surveying Students from Delran Middle School

- DMS Food Waste Audit October 2021- Qualitative Data (Responses)
- 272 student responses
- Shared with the Nutri Serve food services director and that information is driving change

Lunch period	Date	FOOD ITEM #1: What type of food, from your school lunch, did you throw away today? List first item only	FOOD ITEM #1: Why did you throw it out? Reason example: "I didn't like it" is not enough detail. A more detailed example is, "I don't eat carrots", "It's too mushy", "it didn't taste good".	FOOD ITEM #1: Do you have ideas for how to not throw this food item away in the future?
7	Wednesday, 10/13/21	Other		
7	Wednesday, 10/13/21	Other	My rice was still a bit raw-	To not get it in the first place
7	Wednesday, 10/13/21	Other	It taste like a dried out rat that had been eating trash all its life and is now being cooked in a garbage fire.	give it to someone who dosnt like it.
7	Wednesday, 10/13/21	Entree	The fries were bland and only tasted like bland potatoes all the other food was good.	The old fries from the begging of the year were the best fries ever if we could change it to them it would be great.
7	Wednesday, 10/13/21	Entree	i didnt have time	eat faster
7	Wednesday, 10/13/21	Other	It tasted raw and like it was made from rocks	Get me better food
7	Wednesday, 10/13/21	Fruit	because its always dry and too small	dont serve them
7	Wednesday, 10/13/21	Entree	i was done my lunch	give it to someone else
7	Wednesday, 10/13/21	Entree	I was done with the meal I was finished	I like how you put it on the table and if it is just trash throw it in the trash can
6	Wednesday, 10/13/21	Milk	My Milk was already empty, I finished all of it, it was good.	I could keep the milk and refill it without wasting it and throwing it out.
7	Wednesday, 10/13/21	Other	I don't like cheese sticks	feed it to my dog

Delran Sun Article on May 16, 2022

Delran students begin food waste composting program

Middle school got \$25,000 grant from state DEP

By The Sun Newspapers May 16, 2022



Delran Middle School celebrated Go Green Day on April 29 to kick off a new food waste/composting initiative at the school that began this month.



Roofers Tested 17 Gutter Guards (Here's What They Discovered) [Learn more](#)

Back in late June 2021, Sustainable Jersey invited schools from across the state to submit proposals for participation in "Sustainable Jersey for Schools" and to be part of its pilot program. The school was selected in early August as one of three in New Jersey to participate and it received a \$25,000 grant from the New Jersey Department of Environmental Protection.

"Delran Middle School was chosen because of our capacity to implement the program as well as our "Sustainable Jersey for Schools" certification history," said district STEM Supervisor Erica DeMichele. "We were deemed a successful applicant because we demonstrate buy-in and support from multiple stakeholders."

Those stakeholders include middle-school students and staff, school administrators and various other personnel such as the municipal recycling and facilities coordinators.

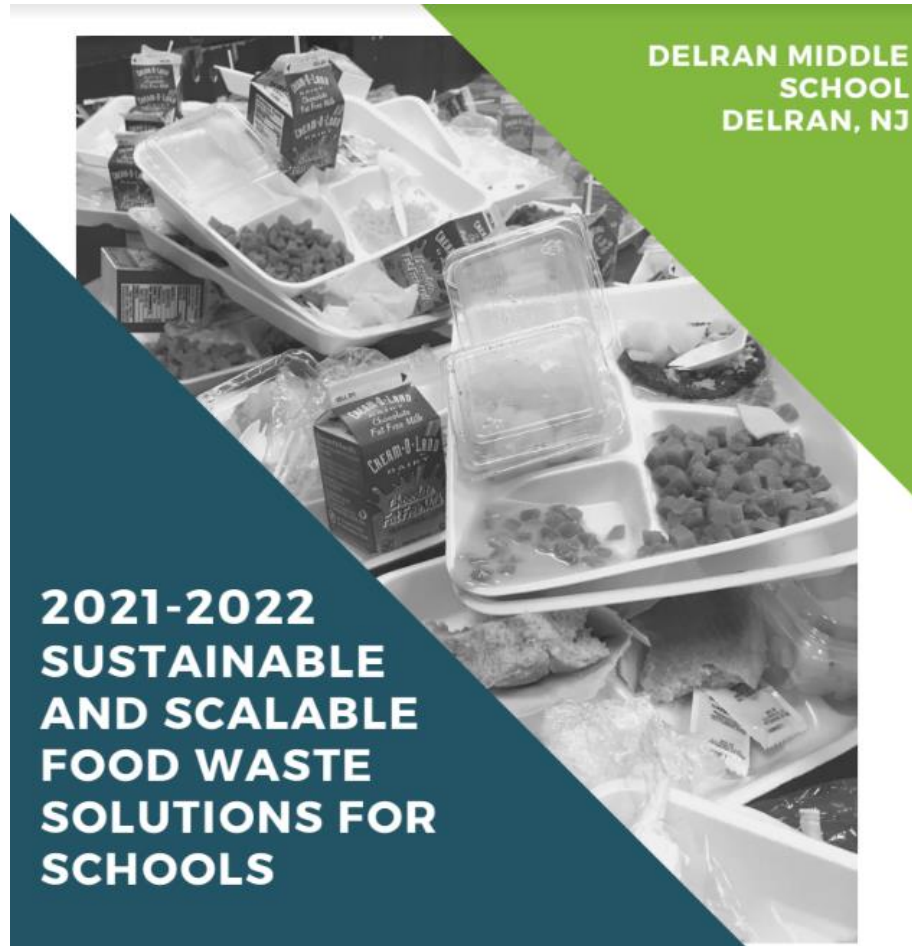
The DEP grant was used to purchase a composting system for the school, and the program itself is partnered with the Rutgers Cooperative Extension Food Waste Team, which did an initial survey in October about food waste within the school.

"The first food waste audit by Rutgers showed that our students have great appetites and that we had some minor improvements to increase consumption and lessen waste," DeMichele noted. "Some issues are pandemic/supply-chain related, but the staff are keen to purchase food the students want."

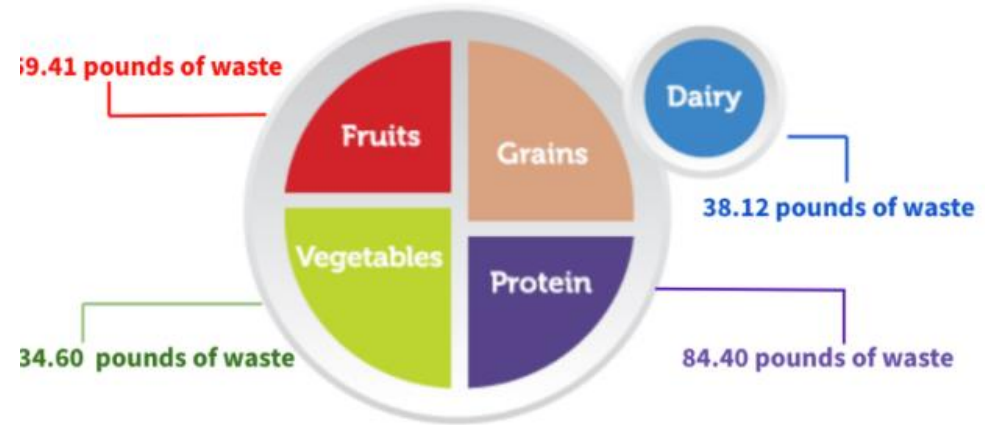
The composter itself was officially installed at the school in March and students and staff were trained on it through April. May 1 was the first day of usage. There are now just over 100 students who have so far been trained as Food Waste Warriors.

Participants of the program statewide "will be required to participate and share their experiences at the 2022 Rutgers School Food Waste Reduction Conference/Summit and the 2022 NJSBA Workshop," according to DeMichele.

Delran 2021 Food Waste Report-SS



PRE-TRAINING FOOD WASTE MEASURES



216.53 pounds

TOTAL FOOD WASTE IN 3 VISITS

FOOD WASTE TOTALS

In the initial food waste audit we found that Delran Middle School wasted a total of 216.53 pounds in 3 visits. That is approximately 72.18 pounds of waste per day and 12,991.80 pounds every school year.

PREPARED BY

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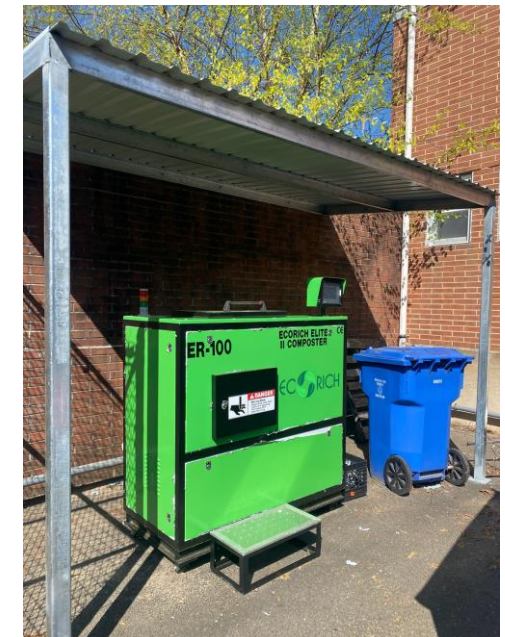
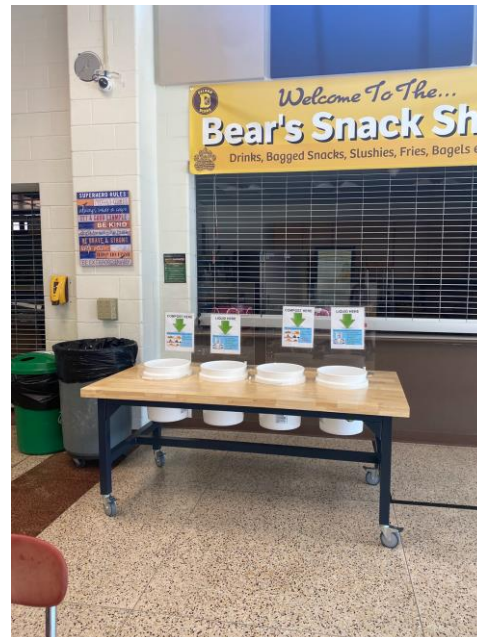


New Jersey Agricultural Experiment Station



Setting up the Composter and the Utilities

- EcoRich food composter installed after collaboration with Gross Construction for electric and plumbing, the compost vendor and Support Services.
- Nutriserve Director, Stacy Clarke, and I have collaborated frequently for her staff to feel supported
- Steve Bryson and Jose have been included on the concept and directed how to proceed with trash disposal vs. composting
- Tables had to be routed in the DHS Fab Lab with including Paul Maraldo since the Support Services team was unable to do so over Spring Break.



Training Students from Delran Middle School

- Student generated posters
- Videos played in science and in lunch periods
- ALL students watched

<https://watch.screencastify.com/v/cGpJKbYbG1yt0JA1tKQ>

What can be turned into compost at DMS?

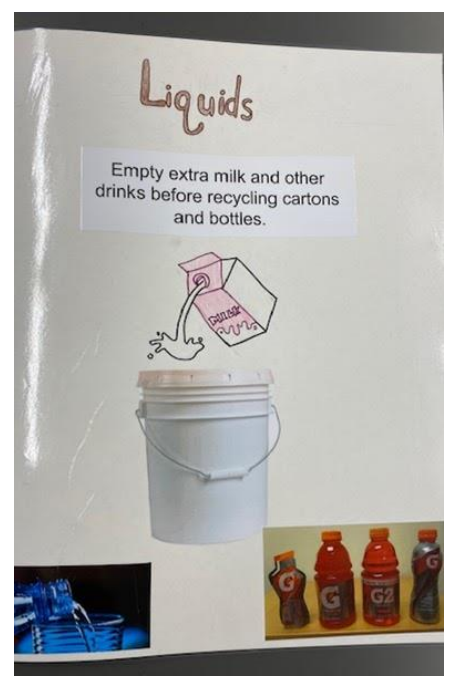
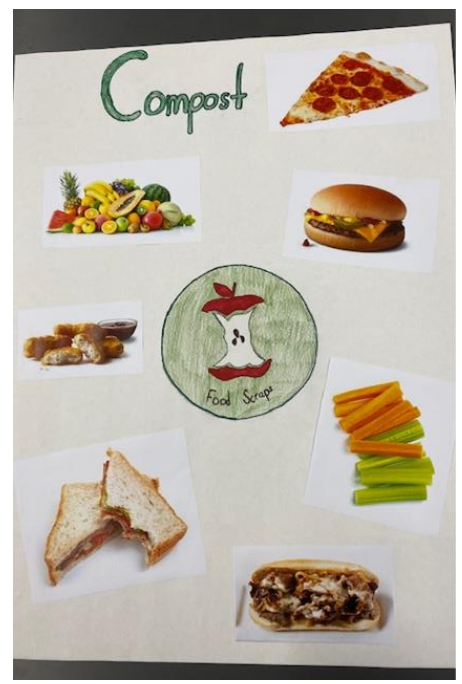
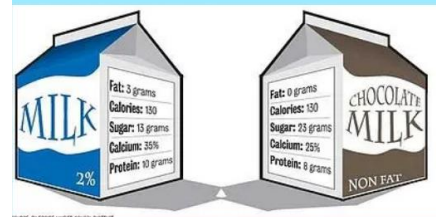


- ALL FOOD
- Even bones
- NO PLASTIC PACKAGING

We will also remove liquid from the waste stream!



- ALL liquid will be placed in the labeled pail, next to the compost bin
- ALL milk cartons will be recycled with the other single stream recyclables



Students and Science Staff Involved to Think About Food Waste

- Destined for Trash: Life of a Strawberry
- 38 student submissions
 - [Student submissions](#)
 - [Spreadsheet with all submissions](#)
 - [Rubric \(all students have their own tab at the bottom of the page\)](#)



Destined For Trash



I am a _____
(name of fruit or vegetable)

The Facts:

How much water do you require per week? _____

How long does it take to get from planting to harvest? _____

What needs to be done to make sure you grow (fertilizer, pesticides, staking, pruning, etc.)? _____

How much money does it cost to grow one acre of you and your friends? _____

Where are you primarily grown (in the US)? _____

How far in miles is that from our school? _____

Math time! A semi truck goes 6.5 miles on one gallon of gas. How many gallons of gas would it take to transport you from where you grew to our school?

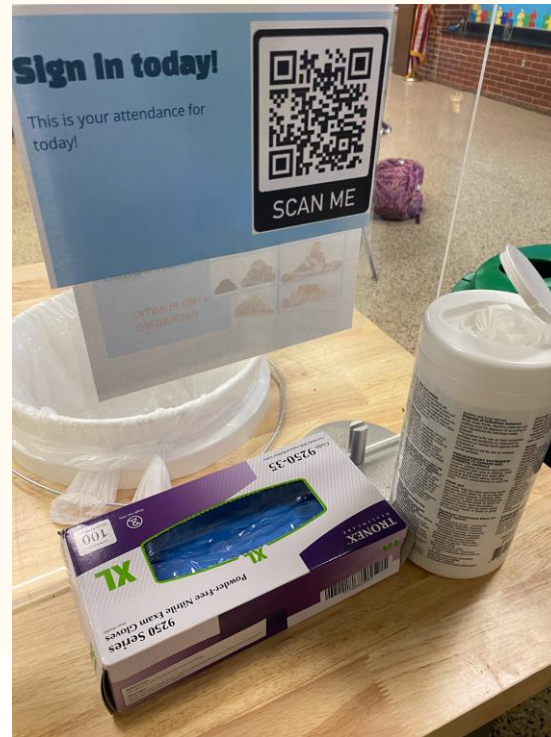
The Feelings:

Imagine that it's getting close to harvest time. How do you feel about getting picked? Are you nervous? Excited?



Food Waste Warriors

- 104 student Food Waste Warriors responses
 - Students were trained on how to help others in the cafeteria
 - Incentives from the PTA with gift cards
- All DMS staff trained on the initiative and changes in the cafeteria process



DMS FOOD WASTE WARRIORS

- 1 Sign in on this QR code; remember to fill it out completely by the end of the period**

- 2 Quickly eat your lunch**
In order to help other students dispose of their waste, please try to be first to the food waste stations
- 3 Help ALL students segregate their waste**
Food waste goes in the compost bin
Liquid waste goes in the liquid bin
Cans and bottles go into recycling bins
Napkins, plastic and styrofoam go into trash
- 4 Pull 5 gallon bins out if need be**
If a compost or liquid bin gets too full, pull it out and replace it with a fresh one. If not too heavy, you can dump it into the sink. Composted food bins can be put to the side and will be brought out to the composter.
- 5 Ask for help if you need it!**
Teachers are on cafeteria duty should you need help or cannot resolve a conflict. Just ask for help

LET'S MAKE A DIFFERENCE TOGETHER!

Delran Middle School Students Engaged to Start



Students wore green and ate green to support the food waste initiative the week before composting began. The Food Waste Warriors were trained and came out in force! 105 registered students.



New posters and set up!
We requested new stickers for the recycling bins also.



Composting Begins Delran Middle School May 1, 2022



Food Waste Warriors direct their classmates how to properly sort their food waste, recyclables and trash.

Composting Issues

- Even with Food Waste Warriors directing classmates how to properly sort their food waste, recyclables and trash, there are still some plastics that end up in the food bins.
- Straining the liquid from the solids was important, but simply took a strainer!
- Continually speaking to staff and students is important, so it's part of the culture.



6th Grade - Team 6A
FOOD WASTE WARRIOR VOLUNTEER SCHEDULE

Please make sure to check the schedule and know when you are assigned to a table. That day make sure to get your lunch first and help out when you are finished eating. Sign off that you made your shift on this chart. If your partner is out please ask someone else from the list to help out that day. See or inbox Ms. Conroy or Mrs. Fritsels with questions. THANK YOU!

SA WEEK OF	Table 1 near tray drop off	Sign Is Here that you made your shift! You can use tally marks for each day you volunteer next to your signature.
Sept 26-27	Jack Cassel Connor Shears Adam L. or Bay	Connor Adam
Sept 28-30	Adam Loranox Shane Stewart	
Oct 3-5	Rowan Little Corynne Hupsway	Kayla Little
Oct 10-14	Olivia Antozzi Morgan Stronger	
Oct 17-21	Eliyah Robinson Arielle Perkins Hannah Simonsen	
Oct 24-28	Pranav Aravamudan Amelia Briggs	

Composting Begins Delran Middle School

- The lean-to structure is complete with all plumbing and electrical in full order
- The compost is being turned out by the food scraps provided by Nutriserve and all food waste from breakfast and lunch.



Fully installed EcoRich food composter is functioning to produce compost in 24 hours

Compost Made!



- Ejecting the compost was a learning process.
- Staff needed further training, free from EcoRich
- See the video to the left for the process



The first trial was not good! With tweaks in temperature and more training it now looks like...

Compost Made!



From this to.... this!



Final Surveys and Food Waste Warriors Awarded!



Thanks to the PTA, we were able to award 25 students a \$25 gift card for Life of a Strawberry: Destined for Trash

AND

104 students a \$10 gift card for Food Waste Warrior participation

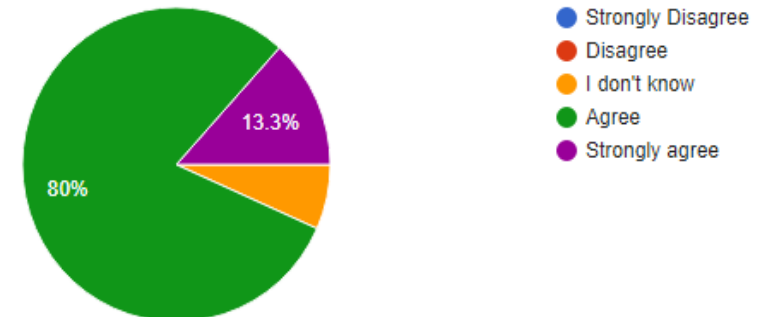
Do you think your attitudes and behaviors about waste have changed in the last few weeks? Why or why not? Be as detailed as possible with your response.

15 responses

- No, I feel as I put the same response and answers and I did before.
- Yes
- No i dont think it would have changed.
- im not sure
- Yes, I feel more encouraged to recycle and not waste.
- No because I still fill strongly about recycling
- No because I never really waste the food I eat and I don't use the compost system really at all.
- I'm all for reducing waste but I really am annoyed about having to do it.
- I dont know but i think there was a little change because we are helping the eviormint

1. I think recycling is important.

15 responses



Next? Curriculum and Instruction with Life Skills Students

Compost is now used by two gardens in the district, the Back to Eden Garden at Delran High School and the SOLACE Classroom at Delran Intermediate School



Next? Curriculum and Instruction with Life Skills Students

This is the first year of implementation of this course. They will be doing an entrepreneurial connection with the compost work at DMS.

Life Skills Horticulture *Pacing Guide*

Unit	Concepts, Topics, Skills Covered	Time Allotted
1	Project Based Learning Project: Growing From Seed	8 weeks
2	Composting and Entrepreneurship	8 weeks
3	Identification of Living Things: Plants and Animals	8 weeks
4	Gardening with a Purpose	8 weeks
5	Sharing Sustainability with Our Community	8 weeks

Delran High School **Life Skills Horticulture**

Semester Course
Grade: 9th-12th



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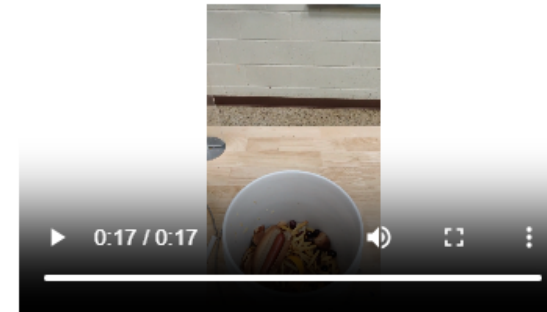
DMS Food Waste Warriors



Delran Middle School students have seamlessly integrated sustainable practices into their daily routines, showcasing the ease with which they have adopted the principles of environmental responsibility.

On a recent visit to Delran Middle School, sixth-grade students were effortlessly sorting their mealtime waste into compost bins, milk carton recycling bins, and plastic recycling bins, showcasing their commitment to reducing food waste. One of three schools in New Jersey chosen to pilot a school food waste program, the Food Waste Warriors at DMS not only educates students on sustainability practices but gives back to the community as well.

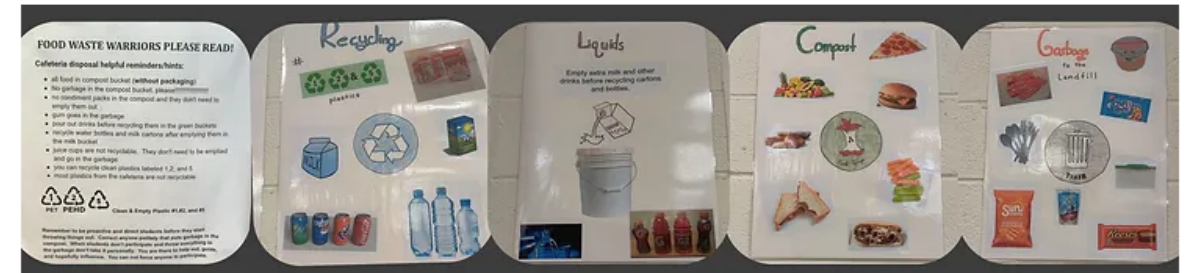
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Published in the [“Sustainable Jersey for Schools ToolKit for PreK-12 Schools: Reduce, Recover & Recycle Food Waste,”](#)

DMS was able to reduce their food waste by nearly 99% over the course of one year with the use of composting. The New Jersey Department of Environmental Protection provided a \$25,000 grant to support

sustainability and food waste reduction programs, with which a composting system was purchased for the school to reduce organic waste. Each day, food preparation materials and any organic waste leftover from school meals, such as breakfasts and lunches, are sorted into different categories to reduce our footprint. Students created signage to direct their peers on how to dispose of each item leftover on their trays to make an impact on the environment.



Next? Curriculum and Instruction with Life Skills Students

Life Skills students in Horticulture will begin their entrepreneurial connection in the spring, when they act as Food Waste Warriors, to learn the process of composting, then market, package and sell the compost at the Delran STEM Fair, May 20, 2024.



Updates for this year's fair to come!
<https://www.delranstem.org/stemfair>

Next? Continued training for the support staff and students

- With high staff turnover and or ambivalence towards composting, it is important to set the expectations with all adults ([Composting Protocol for Custodial & Nutriserve Staff](#))
- Students receive a start of year training in science classes each year too.

Composting Protocol for Custodial & Nutriserve Staff

Morning Setup

- Set up for the 2 waste stations: Garbage, recycling, compost table, recycling, then garbage



Lunch Time

- Remove the food waste buckets and dump into the composter as they fill up; generally between the 3rd/4th lunch and after the last lunch
- Put in a new, clean bucket in the open slot
- Send the dirty bucket to the dishwasher

After lunches

- Take Nutriserve's white buckets to the composter and send to the dishwasher
- At the end of the last lunch hit "start" on the machine

Other important items

- NO hags in the compost bin; although they can be used to empty waste into the composter
- Building Custodian (Steve Bryson) and Katie Conroy (Sustainability Project Manager) have a key to the EcoRich composting unit
- On Monday, Katie Conroy will empty the compost that was created over the weekend into the holding bins

Nutriserve Lunch Periods

- At the end of the 3rd and final lunch, empty the milk bucket into the washroom drain

Nutriserve End of Day

- For your own scraps, compost your own food waste into buckets
- Place the buckets by the door for Custodial staff to bring to the composter
- At the end of the 3rd and final lunches, empty the milk into the washroom drain
- Send the colander through the wash at the end of the day
- Set the strainers up for the next day back in the buckets at the 2 stations

7th Grade > Pages > DMS Food Waste & Student Composting Process

63 Student View Published

View All Pages

DMS Food Waste & Student Composting Process

Delran Middle School's Food Waste & Composting Process



**Elysia Ochs-Caraballo,
Director of Community Schools**

Food Waste Audit



- **First Audit with Rutgers**

- It was important to see where we started
- Food Waste Auditing Overview
- Tracking food waste at three days of lunches

- **Final Audit with Rutgers**

- We greatly reduced our food waste by:
- Increasing our students' knowledge
- Introducing a Share Table
- Composting



Board of Education



- **Share the Information**

- Students created a Food Waste Video that was shared with our BOE
- We also made sure to share the reports on the food waste audits with them
- Our plan is to have the middle school environmental club at future meeting

Community Learning



- **Student Involvement**

- Community Vegetable Garden
- Food Waste Warriors
- Green Team
- Farm Visit

- **Farm Visit**

- Halsted Middle School students worked with Local Share and Circle Brook Farm to harvest over 280 pounds of eggplant and 80 pounds of green beans
- Local Share delivered the fresh eggplant to the Sussex County Hunger Coalition Free Pop Up Produce Market at Merriam Avenue School, open to all Sussex County residents.



Town Partnership



- **Town of Newton**

- Received a US Department of Agriculture grant to create a town wide composting program
- Have created a partnership with AG Choice and the County Municipal Waste Management Team (SCUMA)



- **Student Involvement**

- Design information packets to be delivered to all town residents
- Demonstrate how to use the town composting receptacle.



New Challenges

- Staff changes
 - Custodial
 - Lunch Duty Teachers
- New Lunch Structure
 - Mixed grade level lunches
 - Had 8th graders trained to run the machine but now they are not in the last lunch



Creative Solutions

Recruit Students

- Environmental Club Meetings after school in the conference room
 - Turn Keying lessons with the help of the Walkkill Watershed Management Group
- Service Hours for our Junior Honor Society and Middle School FBLA members



Elementary “Share Table”



- **What:** Designated Crate in the Classroom
 - Whole Fruit
 - Packaged Vegetables
 - Packaged Bagels
 - Cereal
- **How:** Student leaders make signs and teach classmates
 - Only uneaten or unopened food is collected
 - We cannot take milk at this time
- **Who:** Afterschool Staff, Students
 - Collect food from the classrooms
 - Sort Food
 - All students after school approximately 140 students can take what they will eat

Q & A



SUSTAINABLE JERSEY GRANTS PROGRAM



PSEG
Foundation

2024 Funding Cycle

- \$100,000 in grants are available to New Jersey public schools and school districts participating in the Sustainable Jersey for Schools program
- \$2k and \$10k grants for sustainability projects and green team support

Application Deadline

By 11:59pm
on Friday,
March 8,
2024

Award Notifications

By late April
2024 with an
event in late
May 2024

Performance Period

10k Grants:
18 months
2k Grants:
12 months

Learn More & Apply





NEW JERSEY

STUDENT CLIMATE CHALLENGE

FREE OPPORTUNITY AVAILABLE TO NEW JERSEY PUBLIC SCHOOL STUDENTS IN GRADES 6 TO 12

TEACHER REGISTRATION OPENS

OCTOBER 10

Teacher registers student team who will complete a school or community project that addresses a cause or impact of climate change



STUDENT ENTRIES DUE

APRIL 10

Teams create a digital story video about the project and submits it by April 10, 2024



AWARDS CEREMONY

EARLY JUNE

Winners are recognized at an Awards Ceremony hosted by First Lady Tammy Murphy and receive grants to advance their climate education initiatives ranging from \$3,500 to \$500

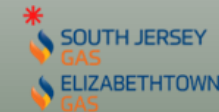
bit.ly/NJStudentClimateChallenge

Sustainable Jersey for Schools Underwriters and Sponsors

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Thank You!

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