

WHAT IS COMPOST?

Composting is nature's way of recycling organic materials back into the soil in order for the cycle of life to continue.

COMPOST
Carbon + Nitrogen + Air + Water =

Compost is the product resulting from the controlled decomposition of organic material that has been sanitized through the generation of heat and stabilized to the point that it is beneficial to plant growth.

WHAT CAN I COMPOST?

If it rots, it's compostable!

Absolutely NO metal, petroleum plastics, or glass.

Remember: what goes in the compost bin ends up in the soil!

There are a variety of compostable disposable food service items available which made from corn, potato, and sugarcane. These and selected food items should not be placed in backyard compost bins.



food waste



paper & bagasse plates



wooden utensils



paper & bioplastic cups



food-soiled paper



no recyclable metal, plastic or glass



no trash



A TAR HEEL'S GUIDE TO COMPOSTING

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Campus Box: 1805

- **Soil Enrichment:** Compost improves soil, adds important nutrients for plants, and reduces the need for expensive and potentially harmful commercial fertilizers.

- **Pollution Reduction:** Food waste in landfills undergoes anaerobic decomposition and produces methane - a potent greenhouse gas.

- Landfills account for more than 20% of all methane emissions in the US. The more organic waste that is composted, the less goes on to produce methane in landfills.

- **And much more!** Check out www.epa.gov/composting/benefits.htm

COMPOSTING AT UNC

- Campus compost is collected and processed by **Brooks Contractor**, which operates a commercial composting facility. They compost at very high temperatures, much higher than possible in your own backyard compost pile. This means that Brooks can process a wide variety of compostable waste.
- Carolina Dining Services has been composting food waste since 2000. Since the beginning of the composting program, **UNC has composted over 11 million pounds of food waste and compostable materials!**
- Ground Services mulches yard waste to be used back on campus.
- In 2013, UNC stood out as the regional and national leader for food waste composting in the RecycleMania competition.
- Campus waste audits show that 40% of UNC’s trash is actually compostable.
- Many people are not familiar with composting as a waste management strategy. In order to expand on-campus options, we need to promote composting, so **talk to your friends about composting!**

WHERE AND WHEN TO COMPOST

Green Events

Through the Carolina Green Events program, students, faculty and staff, may reserve and use compost bins for their special events.



Over 300 event planners and students have become certified to host Carolina Green Events by attending a one-hour training session. Visit go.unc.edu/GreenEvents for information.

Dining Areas

Carolina Dining Services composts food waste from Ram’s Head, Lenoir, and catering operations. This includes kitchen scraps as well as plate scrapings.

In Fall of 2013, Carolina Dining Services launched a pilot composting program at Lenoir Mainstreet for customer’s compostable retail dining waste.

Currently, Mediterranean Deli and Local 1.5.0 offer compostable to-go containers. Other materials may be composted at these locations.

Residence Hall Pilot Program

A new initiative —in collaboration with the Residence Hall Association and Environmental Affairs



Committee— enables residents of Manning East, Connor, Hinton James and

Ehringhaus to compost using bins that fit inside their refrigerators.

Visit go.unc.edu/ResHallCompost for more information.

Drop-Offs

If you live off-campus or in a community that does not currently participate in the residence hall pilot program, you may bring **fruit and vegetable scraps only** to the Garden, located at 200 Wilson St., for composting.



The Carolina Campus Community Garden aims to grow vegetables & fruit so that all employees have access to fresh, sustainably grown produce.

LIVE OFF-CAMPUS? COMPOST AT HOME!

- Select a dry, shady spot near a water source for your compost pile or bin.
- Limit your backyard compost to **fruit & vegetable scraps, coffee grounds, egg shells, and yard trimmings.**
- Leave out **meat, bones, grease, dairy products, and compostable corn-based plastics**, as these items will only break down in a commercial composting facility.
- Chop your materials into small pieces, which will break down faster.

TIPS & CHECKLIST

- Reduce food waste by buying and preparing only what you need
- Sign up to be Carolina Green Events trained and use compost bins at your organization’s events
- Participate in the residential composting program, bring fruit and vegetable scraps to the Carolina Campus Community Garden, or set up a compost bin at your off-campus home