

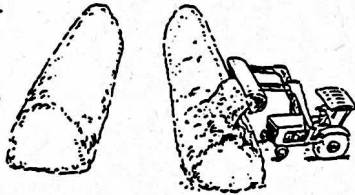
It's easy to participate.



Each kitchen area will receive several carts designated for food waste. These 32-gallon carts are green to help you distinguish them from other carts in the kitchen.

Scraps will become compost.

Food scraps and waste will be delivered to the Ann Arbor Composting Facility on Platt Road. It will be layered with wood chips, leaves and other yard debris in long piles — or “windrows.” The material is mixed or “turned” so that moisture and air can circulate through the pile.



It's a natural process.

The piles heat up as the vegetable and organic matter break down in a natural decomposition process. After several weeks, the material is “cured” and screened. The finished product is a dark and nutrient-rich soil which can be used for landscaping.



Composting is a natural addition to the great recycling efforts of Dining Services. It reduces the amount of solid waste we dispose of in the trash dumpsters or flush down to the sanitary sewer. And, it creates a useful product for landscaping.

During the program, we will evaluate different collection methods, survey dining area staff, weigh all food scraps and conduct tests on the finished soil product. If the program is successful, it may be expanded to other kitchen areas of campus, and will serve as a model program to other colleges in the state of Michigan.

**1. KEEP CARTS CLOSE TO WORK STATIONS SUCH AS FRUIT & SALAD PREP AREAS, POT & PAN AREAS, AND COFFEE STATIONS.**

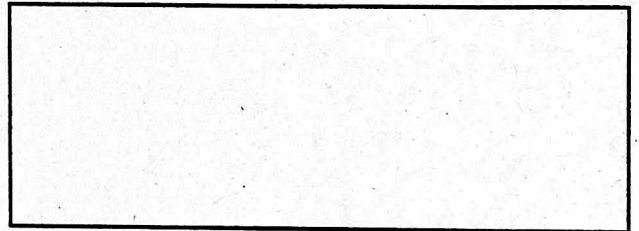
**2. SEPARATE FOOD SCRAPS AS YOU PREPARE MEALS AND INGREDIENTS.**



**3. PUT FOOD SCRAPS IN GREEN CART MARKED “FOOD WASTE ONLY”**



**4. WHEEL FULL CARTS TO THE LOADING DOCK ON PICK-UP DAYS.**



**5. UM WASTE MANAGEMENT SERVICES (763-5539) WILL PICK UP THE FULL CARTS FROM THE DOCK, AND RETURN EMPTY CARTS.**

**THROUGHOUT THE PROGRAM, WE WILL BE ASKING FOR YOUR FEEDBACK!**

**Contact:**

UM Grounds & Waste Management  
phone: 763-5539  
e-mail: <recycle@umich.edu>  
web: www.umich.edu/~recycle