



# A Deep Dive into Food Recovery Program Design:

A comprehensive discussion of the decision points involved in designing a food recovery and composting program

September 11, 2014

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# Your Panel



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**Principal and Vice President**  
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**University of Winnipeg**



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# Food Waste Collection and Processing Options

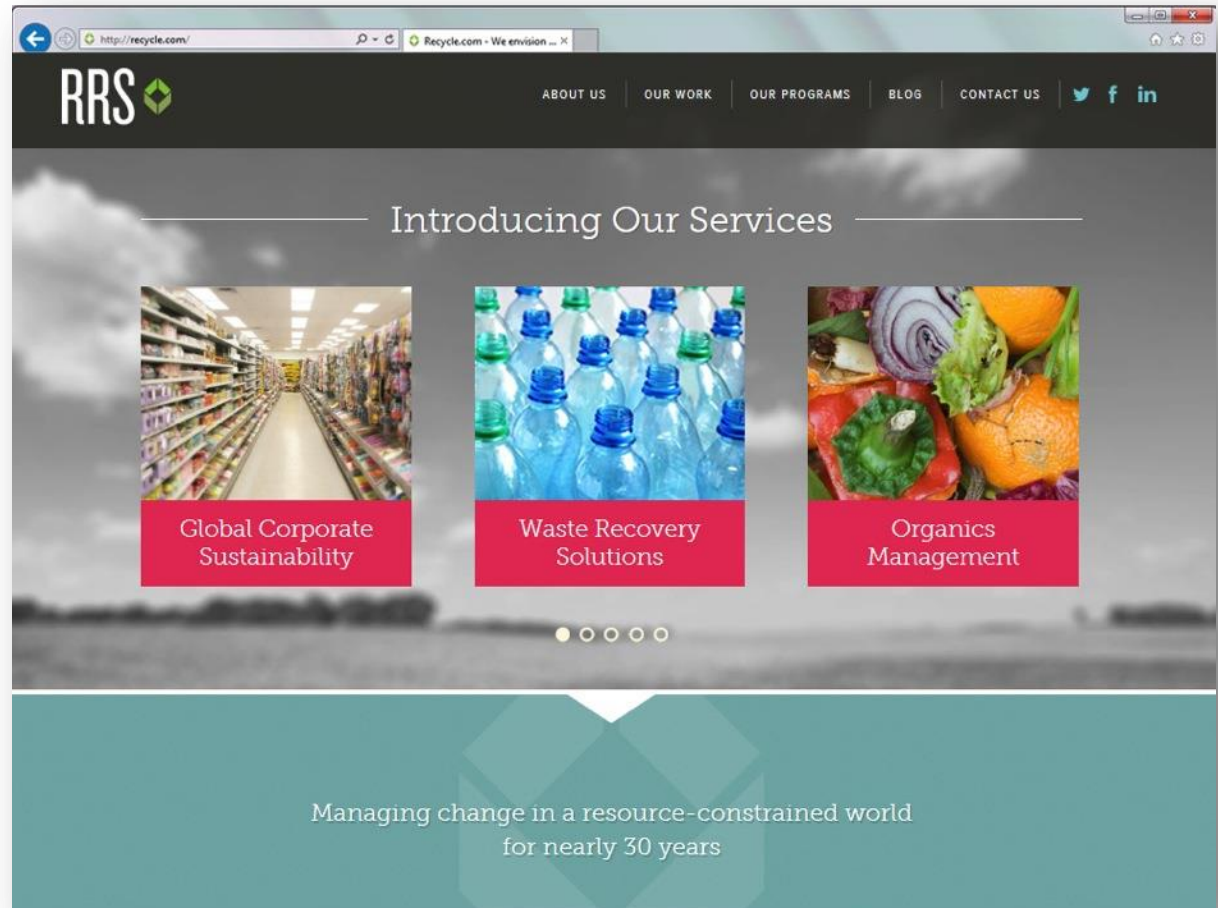
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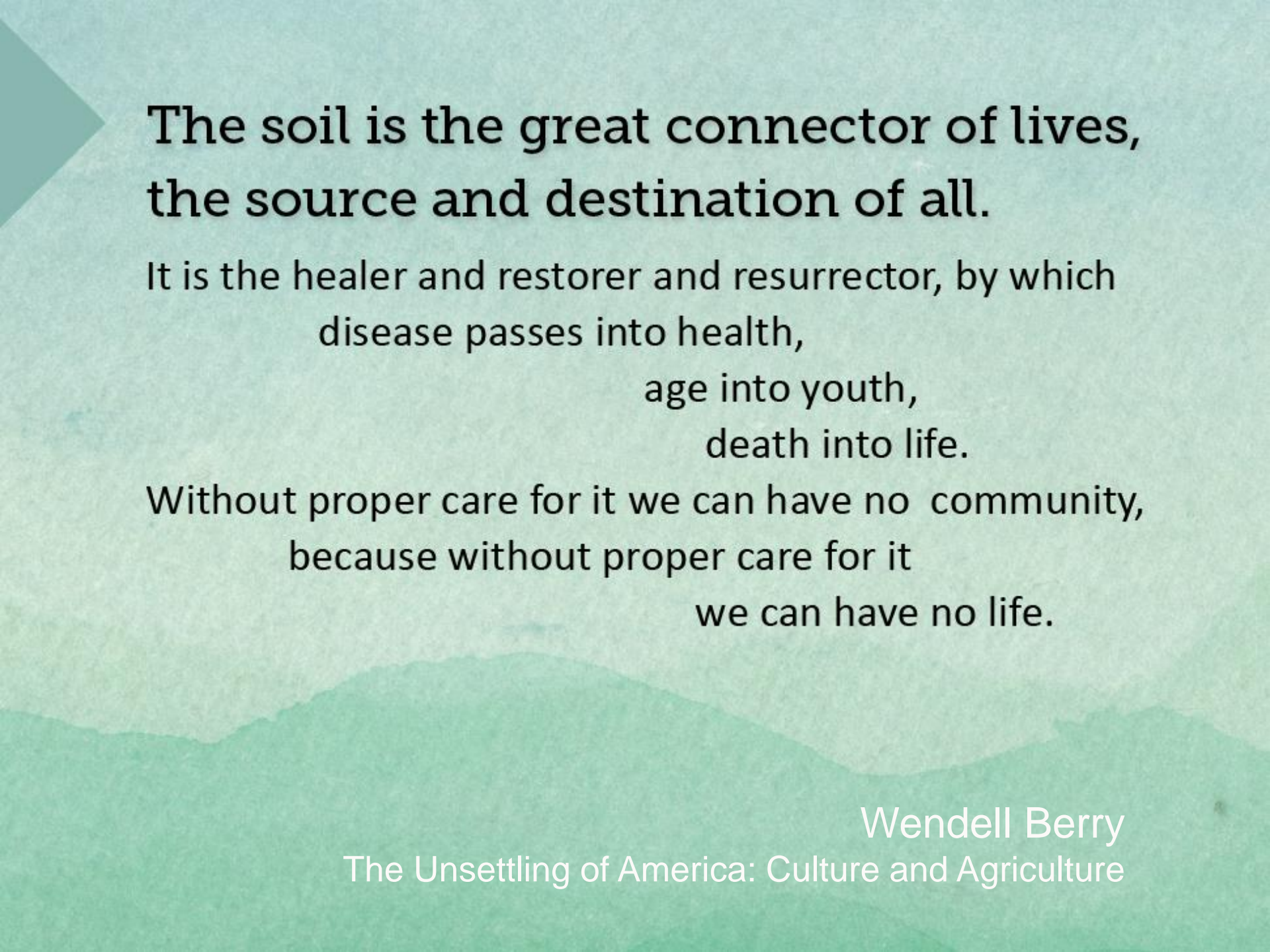
Nicole Chardoul

September 11, 2014



**Providing solutions to meet the resource management and waste recovery goals of clients and their supply chains**





**The soil is the great connector of lives,  
the source and destination of all.**

It is the healer and restorer and resurrector, by which  
disease passes into health,  
age into youth,  
death into life.

Without proper care for it we can have no community,  
because without proper care for it  
we can have no life.

Wendell Berry  
The Unsettling of America: Culture and Agriculture

# Overview

**Why Focus on Food Waste**

**Policy Supporting Food Waste Reduction  
and Composting**

**Planning and Considerations**

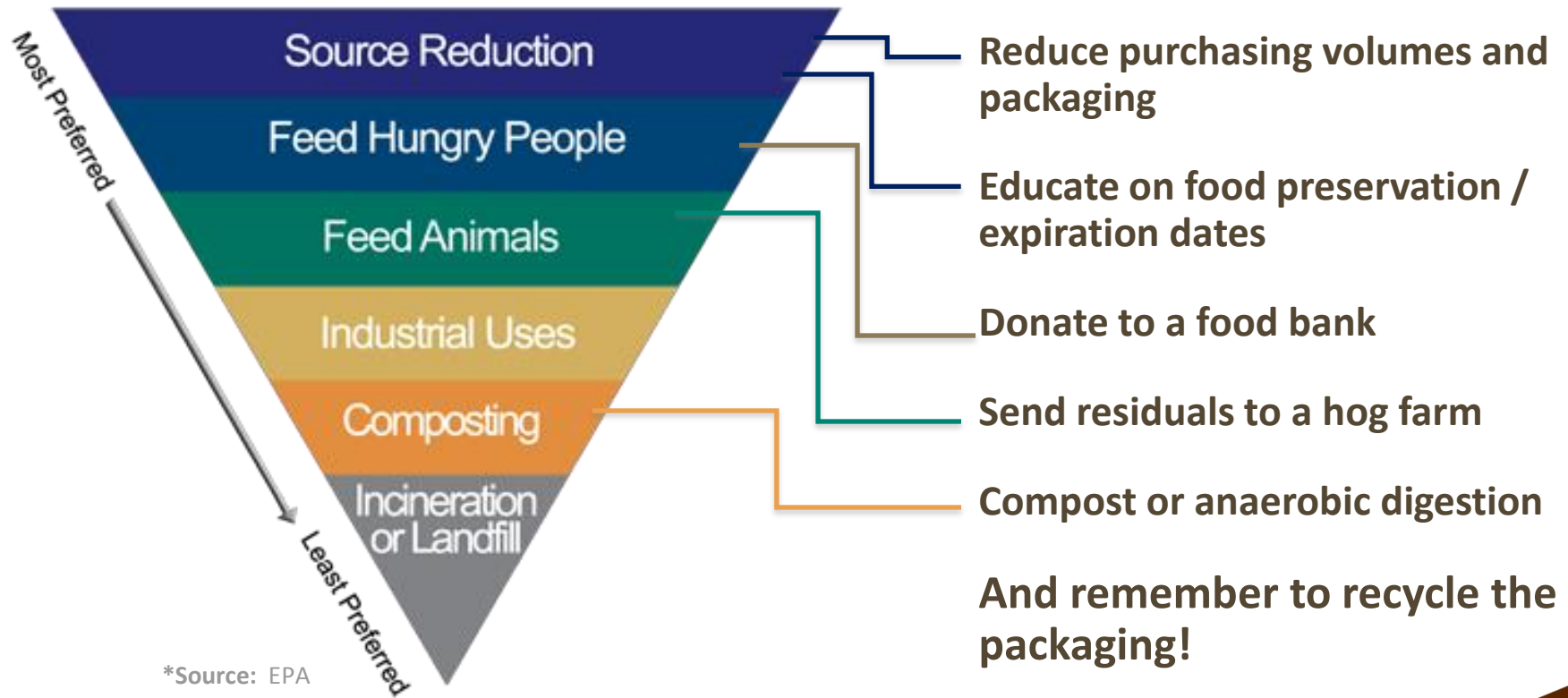
**Collection and Processing Options**



# What Can Be Done?

How to Reduce Food Waste?

What can be done with Leftover Food Waste?



And remember to recycle the packaging!



# Benefits of Managing Food Waste

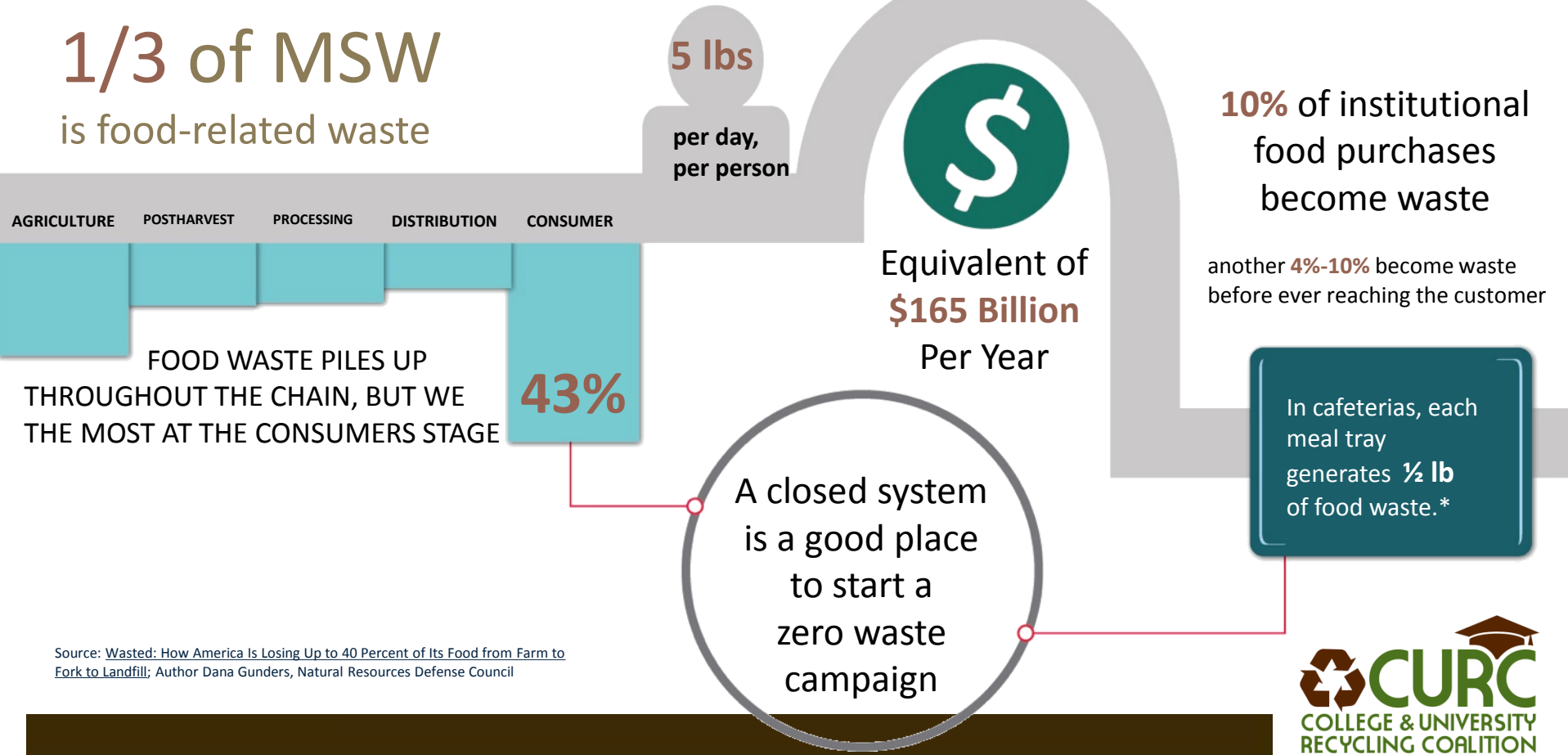


Source: Waste360  
Source: Wall Street Journal

# The Numbers Behind Your Food Waste

Sustainable waste management, reduction, and disposal practices are a valuable piece of the supply chain.

**1/3** of MSW is food-related waste



Food waste represents **25%** of US methane emissions

1 ton Methane = 12 tons CO2 Equivalent

5 lbs

per day, per person



Equivalent of **\$165 Billion** Per Year

**10%** of institutional food purchases become waste

another **4%-10%** become waste before ever reaching the customer

In cafeterias, each meal tray generates **1/2 lb** of food waste.\*

A closed system is a good place to start a zero waste campaign

Source: [Wasted: How America Is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill](#); Author Dana Gunders, Natural Resources Defense Council

# Planning and Considerations

## Material

- Policies & Regulations
- Volumes and Sources

## Logistics

- Partnerships & Collaborators
- Collection & Hauling
- Staffing
- Contamination
- Location & Space
- Available Technologies



## Financial

- Capital Costs
- Operating Costs
- End Use / Markets

## Education

- Training
- Leadership & Staff Buy-In
- Reduction & Diversion

# Regulatory Overview / Trends

## National

The **State of Connecticut** requires composting of food waste for all businesses that generate at least 2 tons/week of source separated organics, and within 20 miles of a composting facility.

The **State of Vermont** requires source separation of FW and management according to FW hierarchy. Phase-in beginning with entities producing 2T/week or more as of July 2014.

**State of Massachusetts** requires diversion of food waste from landfill for all businesses that generate at least 1 ton/week of source separated organics.

## Regional

**County Food Policy Councils and Solid Waste Plans** focusing on local food and zero waste campaigns and special events, as well as supporting improved composting infrastructure.

## Local

**City Solid Waste Resource Plans** targeting 40% or more waste diversion rates and expansion of food waste composting and zero waste efforts.

**University Sustainability Plans** include waste reduction goals and targeting high landfill diversion rates.

**Food Waste Diversion and Food Waste Packaging policies are a mechanism for zero waste and diversion goals**



# Policies Drive Progress

## Policies can encourage composting and zero waste programs

### Guidelines/Incentive System

- Requirements for take-out containers (reusable, compostable, recyclable)
- Green Purchasing / Product Bans
- Local Purchasing
- Purchasing Cooperatives



### Zero Waste Collaboration

- Sports events
- Municipal events
- Public space composting
- Waste-free school lunches



### Public Education

- Food waste prevention campaign
- Home / Onsite composting
- Food Donation
- Farm to Table / Healthy Food in Schools and Healthcare

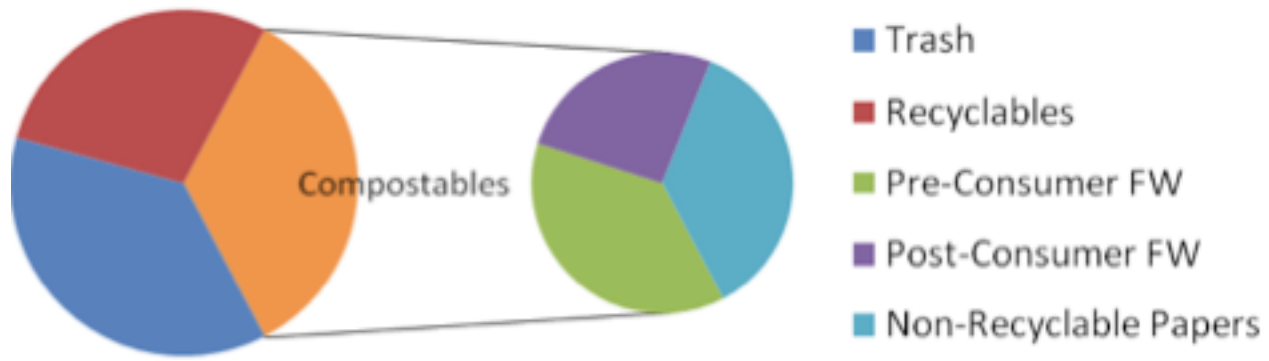
### Composting Infrastructure

- Year-round compostables collection
- Local composting facilities
- Collaboration with farms



# Volumes and Sources

- Assess and Pilot to collect data on participation and volumes
- Evaluate volumes of compostable materials and sources
  - Food waste, yard waste, foodservice ware, paper towel, animal bedding
  - From kitchens, cafeterias, lounges, to-go kiosks and cafes, campus grounds and landscaping, animal research labs



# Volumes and Sources

## Example Food Waste Projections

Assumptions		Facility	Cafeteria transactions per day	Without bioware Lbs /day	With bioware Lbs /day
Participation rate	80%	Residence Hall 1	600	168	288
Cafeteria transaction lbs	0.35	Residence Hall 2	1300	364	624
Cafeteria lbs w/bioware	0.60	Residence Hall 3	168	47	81
Density (lbs/CY)	600	<b>TOTAL</b>		<b>579</b>	<b>993</b>

# Volumes and Sources

## Example Compost Recipes if composting on-site

	Weight (tons/year)	Volume (CY)	Nitrogen (dry weight %)	C:N (dry weight)	Moisture Content	Bulk Density
Expected Food Waste	87	290	3.1%	15	70%	600
Expected Yard Waste	56	321	2.5%	20	50%	350
Wood Chips	50	250	0.1%	600	50.0%	400
Corrugated Cardboard	5	100	0.1%	550	8.0%	100

C:N 28.37  
 Desired Carbon Ratio is 30:1

Moisture Content 58%  
 Desired Moisture Content is 55% to 60%

Other Food Waste Assessment Tools:  
<http://www.epa.gov/foodrecovery/tools/index.htm>





# Partnerships/Collaborators

## Education and Enforcement

- Funding for education, oversight
- Development and maintenance of resources

## Foodservice Vendors

- Foodservice providers (internal/external)
- Recyclables versus compostables

## Policies and Regulations

- EPP and zero waste policies for reusables, compostables and recyclables
- Planning/Zoning
- Health department rules for reusable containers
- Use of food waste as animal feed (USDA)

## Infrastructure / Space

- Space for new waste streams and containers
- Compost sites accepting food waste
- Transportation/Haulers
- Compost markets

## Food Waste Sources

- Residence Hall Cafeterias (pre- and/or post-consumer)
- Take-out cafés
- Research lab animal bedding
- Athletics
- Special events

# In-Building Collection and Infrastructure Considerations

- Pre-Consumer / Food Prep Waste
  - From prep station directly into Brute barrel or Slim Jim, lined or unlined
  - Can run through pulper
- Bins for Post-Consumer Food Waste
- Tray and Dishwashers
- Signage
- Staffing



Source: City of Ann Arbor



Source: Resource Recycling Systems Inc. Bronson Hospital, MI



Source: Cornell University

# Dewatering/Digester Option

- \$20 to \$50/ton
- 20 – 500 lbs/day
- 24 hours, followed by composting and curing for 30 days
- Pulper and Digester: \$25,000-\$50,000
- Maintenance cost and odor considerations



# Dock Collection and Upgrades

- Containers rolled to dock
  - Cart-swap program
  - Emptied into compactor, compacting truck or dumpster lined with cardboard
  - Can be emptied / transported into on-site in-vessel composter
- Dock Modifications
  - Dumpsters
  - Compactors / Electrical
  - Dock / Railings





# On-Site Space and Site Restrictions

- Space and site constraints are the primary factor dictating in-building and dock containers, and composting method
  - Food waste hauled to an off-site composting facility
  - On-site farm for windrows/aerated static piles
  - On-site in-vessel unit



# Transportation

- Off-site processing requires transportation to the composting site or local farm
- Cost varies, but usually is more cost effective than landfilling if site is local
- Composting sites can work with haulers to provide this service
- Collaborate with other food waste generators, haulers, farmers, processors



Source: Resource Recycling Systems Inc.



# Avoided Food Waste



## Operational Costs

Education/Outreach –“How To”

## Environmental Cost/(Benefit)

For every ton of food waste avoided, almost 2.0 tons of CO2e are avoided

## Avoided Disposal

Disposal cost estimate based on \$50/ton tipping fee

### Operating Costs

Education Program	\$19.0/ton
Avoided Disposal	<u>\$(50.0)/ton</u>
	<b>\$(31.0)/ton</b>

### Environmental Costs/(Benefits)

Avoided Transport	\$(36.0)/ton
Avoided Landfill	<u>\$(40.0)/ton</u>
	<b>\$(76.0)/ton</b>

### Capital Costs

**None**

# Small Scale On-site Composting

## Capital Costs

Approx. \$25,000 (\$50,000 w/shredder)  
Finished Compost in 2 to 4 months

## Operational Costs

Education/Outreach –“How To”  
Small operational costs

## Environmental Cost/(Benefit)

Avoided transport costs and landfill  
methane emissions based on \$28/ton CO<sub>2</sub>e

## Avoided Disposal

Residential disposal cost estimate based on  
\$50/ton tipping fee



Source: The Green Team

## Operating Costs

Education Program	\$19.0/ton
Marginal Coll. And Op. Costs	\$20.0/ton
Avoided	<u>\$(50.0)/ton</u>
	<b>\$(31.0)/ton</b>

## Environmental Costs/(Benefits)

Avoided Transport	\$(36.0)/ton
Carbon Emissions	\$25.0/ton
Avoided Landfill	<u>\$(40.0)/ton</u>
	<b>\$(51.0)/ton</b>

## Capital Costs

Bin Purchase	<u>\$57.5/ton</u>
	<b>\$57.5/ton</b>

# Source Separated Collection

## Capital Costs

Site construction (10 yr amort)

## Operational Costs

Collection, education and transfer to compost site

## Environmental Cost/(Benefit)

Carbon cost of collection vehicles and transfer based on \$28.24/ton CO<sub>2</sub>e



## Operating Costs

Transfer Tipfees	\$15.0/ton
Education	\$18.5/ton
Collection Costs	<u>\$450.0/ton</u>
	<b>\$483.5/ton</b>

## Environmental Costs/(Benefits)

Collection/Transfer	\$10.8/ton
Avoided Landfill	<u>\$(40.0)/ton</u>
	<b>\$(29.2)/ton</b>

## Capital Costs

Site Mods	\$59.9/ton
Truck Modifications	\$165.9/ton
Carts/Bins	<u>\$149.5/ton</u>
	<b>\$375.3/ton</b>



# Co-Collection With Yard Waste



## Additional Infrastructure

Site Modifications (10 yr amort)

## Operational Costs

Education/Outreach, additional stop time, collection costs, transfer costs and tip fees to site

## Environmental Cost/(Benefit)

Carbon cost of collection and transfer based on \$28.24/ton CO<sub>2</sub>e

### Operating Costs

Education Program	\$19.0/ton
Marginal Coll. Costs	<u>\$141.0/ton</u>
	<b>\$160/ton</b>

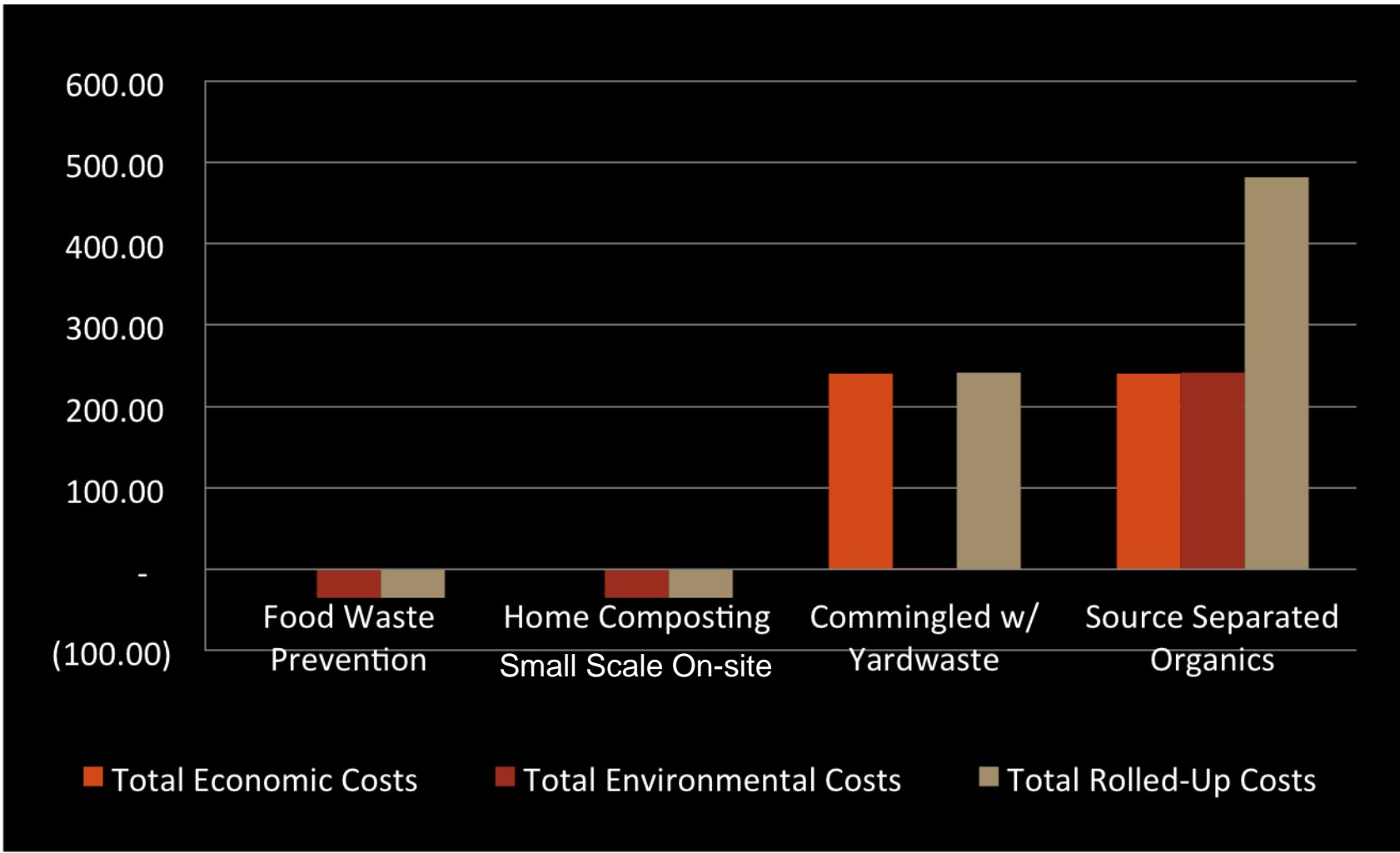
### Environmental Costs/(Benefits)

Collection/Transfer	\$10.8/ton
Avoided Landfill	<u>\$(40.0)/ton</u>
	<b>\$(29.2)/ton</b>

### Capital Costs

Site Mods	\$ 64.0/ton
Cart Costs	<u>\$146.9/ton</u>
	<b>\$210.9/ton</b>

# Collection Performance



# Windrow Composting



## Capital Costs

Assume use of existing facility

## Operational Costs

Full marginal operating costs based on local tip fees. Avoided landfill tip fees.

## Environmental Cost/(Benefit)

Site operations and emissions and avoided landfill emissions based on \$28.24/ton CO<sub>2</sub>e

## Operating Parameters

- 10 to 200 tons/day
- 4 to 12 months to compost
- 1 acre of windrows per 1,000 tons of material

## Operating Costs

Labor/Maintenance	\$12.0/ton
Operating Costs	\$ 5.0/ton
Avoided Landfill Fees	<u>\$(50.0)/ton</u>
	<b>\$(33.0)/ton</b>

## Environmental Costs/(Benefits)

Site Operations	\$57.1/ton
Landfill Emissions	\$(39.6)/ton
Fertilizer Replacement	<u>\$(84.1)/ton</u>
	<b>\$(64.6)/ton</b>

## Capital Costs

Site improvements	\$3.0/ton
Equipment Purchase	<u>\$ 3.0/ton</u>
	<b>\$6.0/ton</b>

# Aerated Static Pile



Source: Stopwaste.org

## Capital Costs

Assume use of existing facility

## Operational Costs

Full marginal operating costs based on local tip fees. Avoided landfill tip fees.

## Environmental Cost/(Benefit)

Site operations and emissions and avoided landfill emissions based on \$28.24/ton CO<sub>2</sub>e

## Operating Parameters

10 to 200 tons/day  
4 to 12 months to compost

## Operating Costs

Labor/Maintenance	\$11.0/ton
Operating Costs	\$ 5.0/ton
Avoided Landfill Fees	<u>\$(50.0)/ton</u>
	<b>\$(32.0)/ton</b>

## Environmental Costs/(Benefits)

Site Operations	\$57.1/ton
Landfill Emissions	\$39.6)/ton
Fertilizer Replacement	<u>\$(84.1)/ton</u>
	<b>\$(64.6)/ton</b>

## Capital Costs

Site improvements	\$ 4.0/ton
Equipment Purchase	<u>\$ 3.0/ton</u>
	<b>\$7.0/ton</b>

# Covered Aerated Static Pile (ASP)



## Capital Costs

Assume use of existing facility needing  
Additional equipment and building costs

## Operational Costs

Full marginal operating costs based on  
local tip fees. Avoided landfill tip fees

## Environmental Cost/(Benefit)

Site operations and emissions and  
avoided landfill emissions based on  
\$28.24/ton CO<sub>2</sub>e

## Operating Parameters

0.5 to 800 tons/day  
4 to 6 months

## Operating Costs

Labor/Maintenance	\$14.0/ton
Operating Costs	\$ 5.0/ton
Avoided Landfill Fees	<u>\$(50.0)/ton</u>
	<b>\$(31.0)/ton</b>

## Environmental Costs/(Benefits)

Site Operations	\$65.1/ton
Landfill Emissions	\$(39.6)/ton
Fertilizer Replacement	<u>\$(84.1)/ton</u>
	<b>\$(58.6)/ton</b>

## Capital Costs

Site and Buildings	\$ 4.8/ton
Equipment Purchase	<u>\$ 7.2/ton</u>
	<b>\$12.0/ton</b>



# In-Vessel Composting

## Capital Costs

Brand new facility  
Specialized equipment purchase



Source: Engineered Compost Systems



Source: Hot Rot Composting Systems

## Operational Costs

Full operating costs based on real costs of operation. Avoided landfill tip fees.

## Environmental Cost/(Benefit)

Facility operations and emissions and avoided landfill emissions based on \$28.24/ton CO<sub>2</sub>e

## Operating Parameters

2 to 800 tons/day  
10 days to 4 months

## Operating Costs

Labor/Maintenance	\$ 9.0/ton
Operating Costs	\$ 4.0/ton
Avoided Landfill Fees	\$(50.0)/ton
	<b>\$(37.0)/ton</b>

## Environmental Costs/(Benefits)

Site Operations	\$82.1/ton
Landfill Emissions	\$(39.6)/ton
Fertilizer Replacement	\$(84.1)/ton
	<b>\$(41.6)/ton</b>

## Capital Costs

Site and Buildings	\$ 3.0/ton
Equipment Purchase	\$32.0/ton
	<b>\$35.0/ton</b>

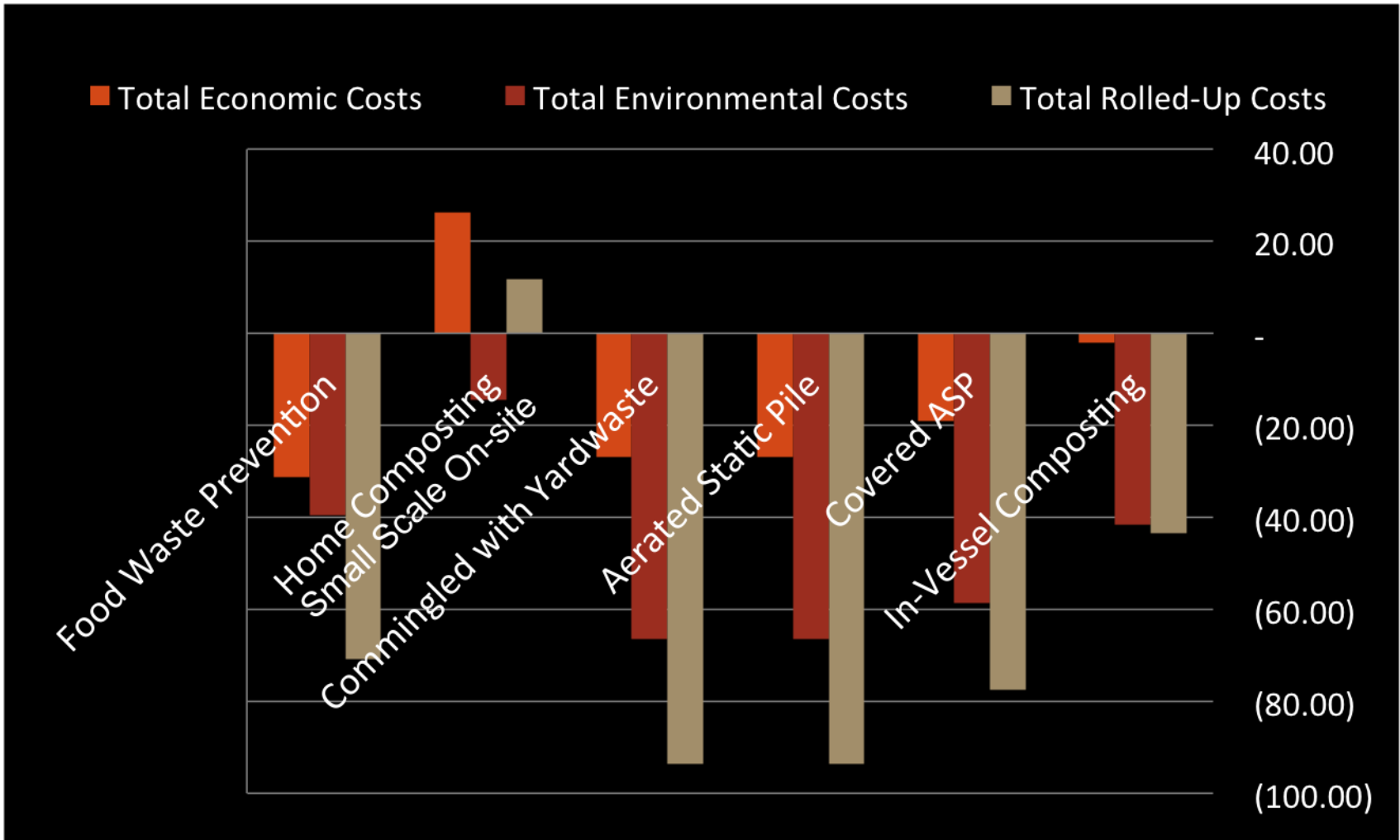
# Anaerobic Digestion (AD)

- \$50 to \$150/ton
- 500 to 250,000 gals/day
- 5 tons/day food waste minimum
- 2 to 3 months
- Methane production a bonus! Potentially use with a CHP to generate electricity
- Requires post-digestion composting to finish and cure product
- High capital costs requires partnerships with municipalities, commercial establishments and other institutions (community college, hospitals)

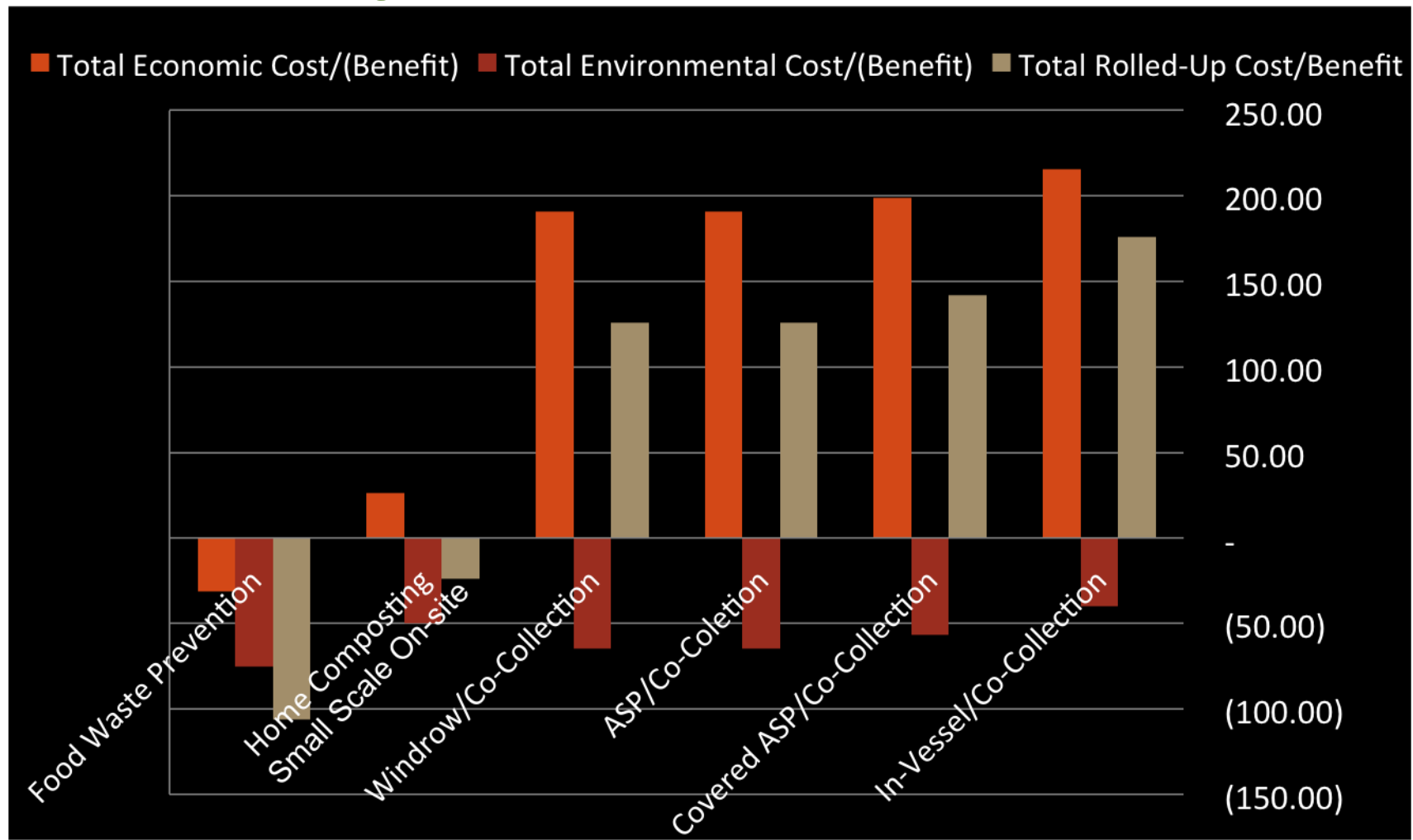


Source: Univ of California at Davis

# Processing Performance



# Overall System Performance



# Create a Business Case

- **Develop a business case analysis to consider all options, including compost markets**
- **Review capital and operating costs specific to your location and staffing**
- **Make the case for leadership and employee buy-in**
  - **Financials / pay-back**
  - **Sustainability /diversion goals**



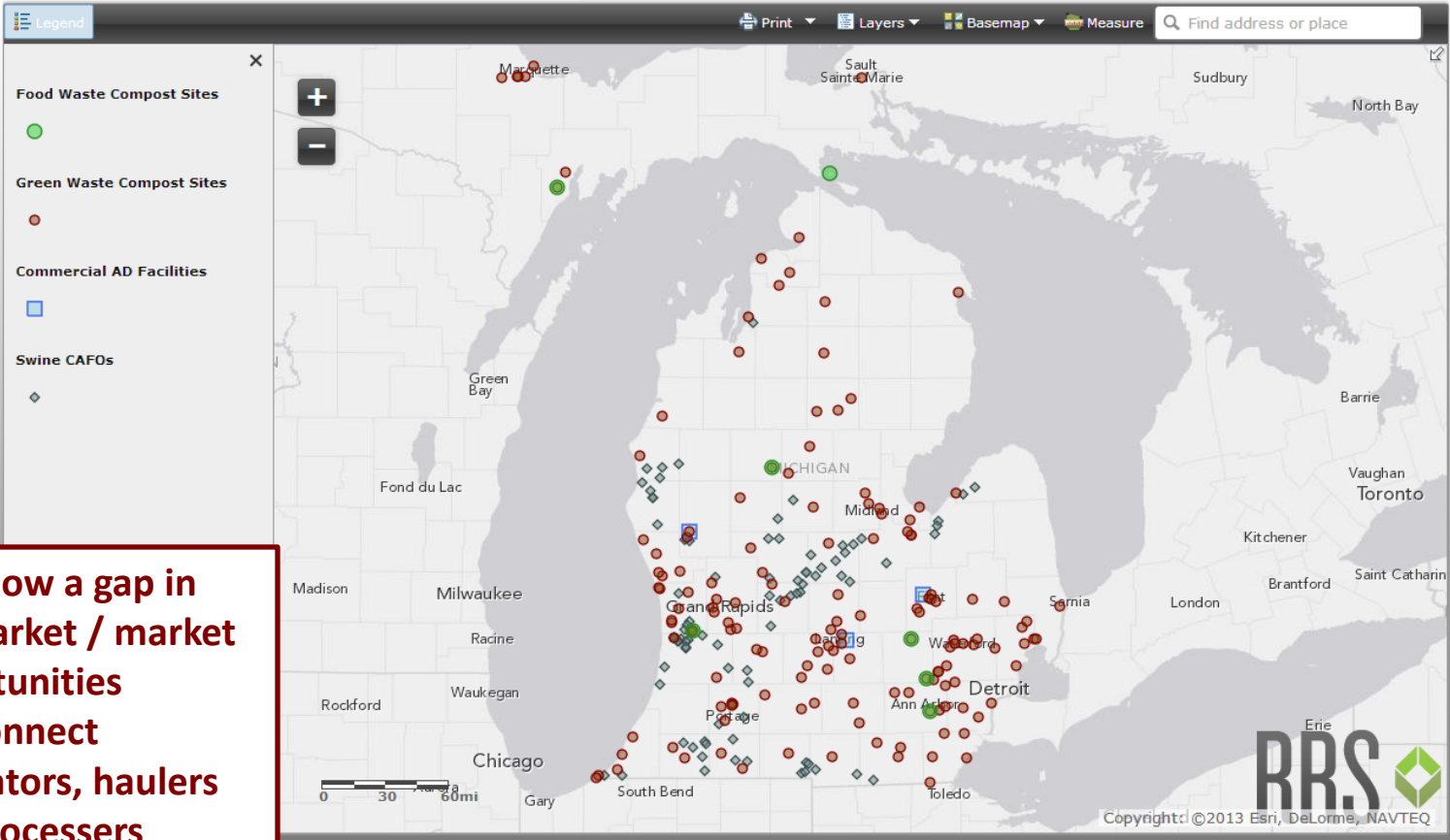
# Develop a Local Market and Community Awareness

- Use compost to grow local, healthy food
- Use as mulch in facility's landscaping
- Provide to employees to take home

Decentralized, local systems  
**support local farmers,  
create local jobs and  
promote community awareness**

# Using Technology to Educate and Create Solutions for Diversion

MI Organic Waste Infrastructure



- Can show a gap in the market / market opportunities
- Can connect generators, haulers and processors

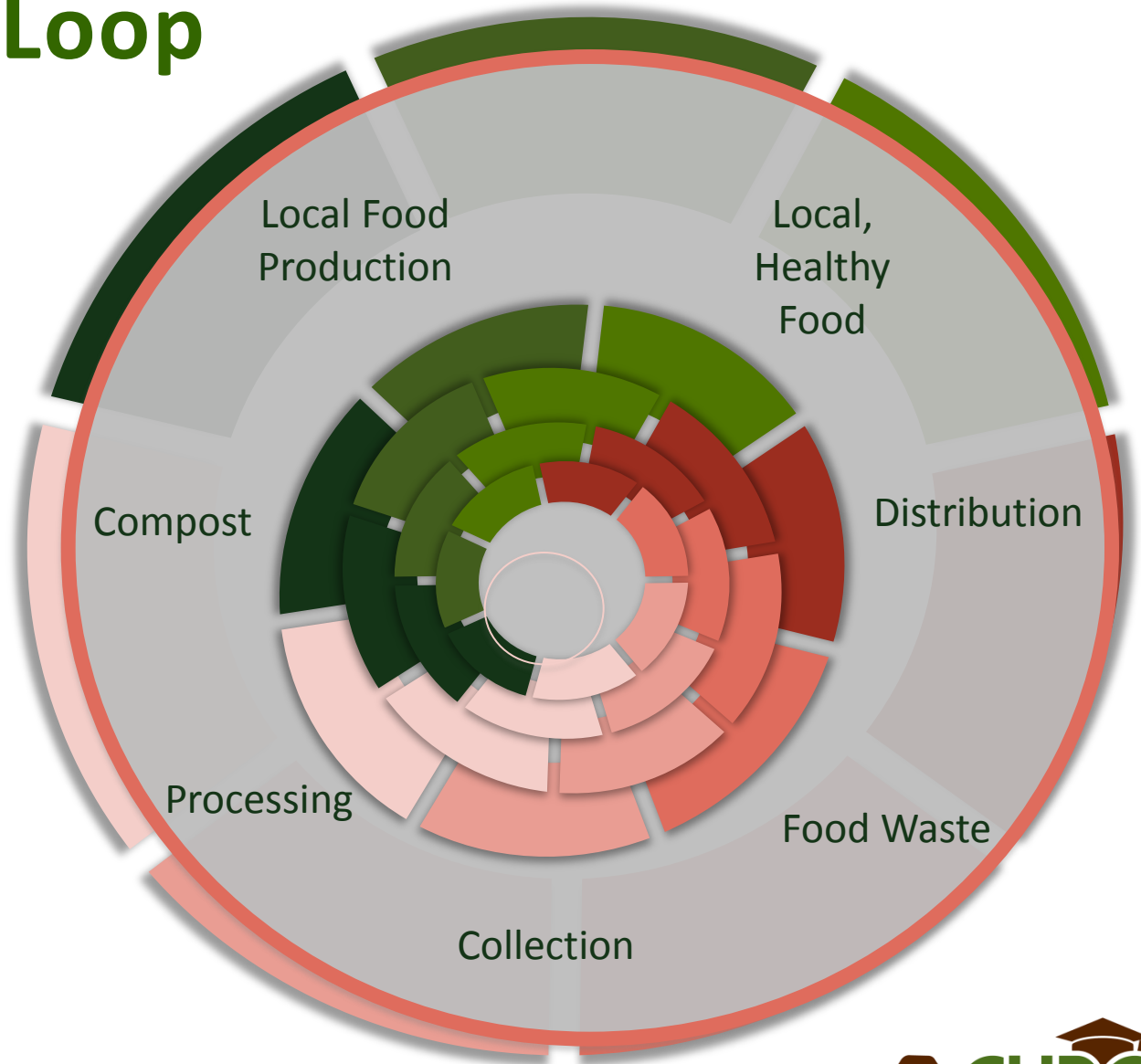
# Training and Outreach

- Cafeteria users / customers
- Kitchen staff and practices
- Operations / housekeeping staff
- Lined vs. unlined carts
- Compostable 'to-go' containers
- Equipment (disposals, pulpers)
- Transportation / Dock operations
- Minimizing odors
- Alignment with Sustainability Goals



# Closing the Loop

Be a leader in  
and support the  
growing trend of  
zero waste,  
sustainability  
and local,  
healthy food



# Thank you!

**Nicole Chardoul, P.E.**

**RRS, Principal and Vice-President**

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# Composting at The University of Winnipeg

**Melissa Dupuis**

Sustainability Officer

September 11 2014

# The University of Winnipeg



- Downtown campus
- 10,000 students & 800 staff/faculty
- Winter city
- No municipal organic waste program

# Composting Overview

- Pre & post-consumer program started in 2007
- 1<sup>st</sup> stage: Food service areas only
- Campus growth = opportunity for bins throughout campus



# Partners: Institutional Commitment



THE UNIVERSITY OF  
WINNIPEG

NEWS RELEASE

March 4, 2005  
For Immediate Release

## Going Green: University of Winnipeg To Create Kyoto Compliance Task Force

WINNIPEG—The University of Winnipeg will announce its intention to join a growing number of educational institutions committed to embracing sustainable practices and policies that embody the spirit of the Kyoto accord.

At 1:00 p.m. on Saturday, March 5, 2005 at the University's OmniTRAX/Broe QUEST: North conference, President Lloyd Axworthy will call for the development of a comprehensive sustainability plan for the campus. Axworthy, on behalf of The University of Winnipeg, will also announce a plan to encourage all members of the Association of Universities and Colleges in

University of Winnipeg students have pushed hard on the issue of sustainability, and we've risen to their challenge calling for this University to become a leader in sustainable practices and policies.

-President & Vice-Chancellor Lloyd Axworthy, March 2005

## Axworthy Calls for Fully Sustainable Campus

*UWinnipeg President releases Campus Development Plan and challenges all to make 'four dimensions of sustainability' integral to learning, research, university operations.*

FOR IMMEDIATE RELEASE - SEPTEMBER 13, 2007

WINNIPEG, MB - Dr. Lloyd Axworthy, President & Vice-Chancellor of The University of Winnipeg, today released UWinnipeg's Campus Development Plan and challenged students, faculty, staff and community members to develop a fully sustainable campus - one that meets the needs of the "four dimensions of sustainability: ecological, economical, social and cultural."

Axworthy made his remarks in his State of the University Address, held this morning before a capacity crowd in the newly-renovated Convocation Hall. The address served as the kickoff event to the university's 40th Anniversary Homecoming & Reunion Weekend that runs through the Sunday, and coincides with the public release of the University's Campus Development Plan.

"Our ultimate goal is to create a truly sustainable campus," Axworthy said, "a campus that acts upon its local and global responsibilities to protect and enhance the health and well-being of humans and ecosystems. In doing so, we will meet the needs of current generations in such a way that ensures that future generations can meet their needs."

The 45-minute presentation was a visionary speech by Axworthy - one that blended the institution's accomplishments of the past with its goals for the future. He reflected on the areas where the university has already established itself as a leader, such as the influential Institute of Urban Studies, the interdisciplinary Environmental Studies program and the innovative Student-Designed Majors.

Looking forward, Axworthy stressed the need for action on the recent recommendations of the Access Task Force to make post-secondary education more available to people who normally do not attend university. He called for solution-driven research to address our most pressing sustainability problems and to create a "participatory culture" in educational programming with no barriers to artistic expression and civic engagement.

He also addressed the task of fulfilling the goals of the university's recently-announced graduate studies programs, the benefits of the proposed Balance Campus, the need for continued dialogue and partnerships with the community, and the establishment of a Model School of Science for inner-city children situated within the proposed Richardson College for the Environment.

"The strategy I am proposing is large," Axworthy said, "however, the vision of an ecologically, economically and socially healthy university community with a thriving culture of cooperation and a holistic ability to adapt to the demands of the coming age is the lens through which all activity undertaken on campus must be taken."

"This comes down to our own personal human development," he continued, "a notion embedded in the idea of sustainable development. Our intention here is to support our students, faculty, staff, administrators and neighbours to continuously develop individually so that we might continually develop as an institution."

To provide the road map for the future, UWinnipeg released its Campus Development Plan as a working document for further discussion and review. The Campus Development Plan - which is the culmination of campus and community consultations that began in 2004 and continued through 2005 and 2006 - proposes a holistic approach to campus and community development that breaks down barriers between the university and the neighbourhood.

Key proposed projects, many of which are already underway, include an enhanced theatre, a new fitness centre open to the campus and community, affordable mixed housing and an expanded daycare to benefit both University of Winnipeg students and members of the community.

Axworthy added that the group that developed the plan will be going back to the community for further consultation and follow-up in the near future.

Excerpts from Dr. Axworthy's address may be seen at The University of Winnipeg's website, at <http://www.uwinnipeg.ca/index/axworthy-address-excerpts-070913>. The full text of his address may be viewed at <http://www.uwinnipeg.ca/index/axworthy-address-070913>. The complete Campus Development Plan may be seen, at: <http://www.uwinnipeg.ca/text/campus-development-plan>.





# Partners: Food Services

- Diversity Food Services
- 3 locations on campus
- Offers both reusable and compostable take-out containers.



# Partners: Compost Collection

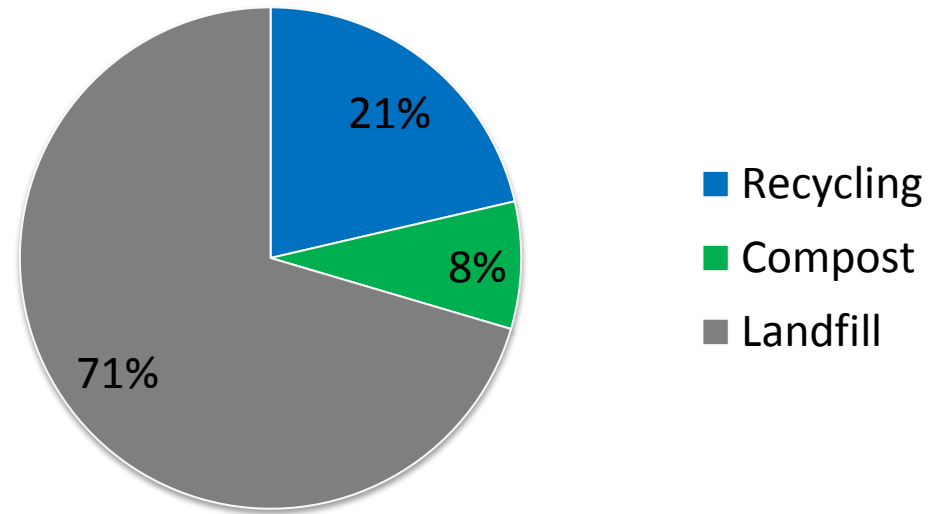


- The Forks – a year round meeting place in downtown Winnipeg
- Target Zero commitments
- Biovator system
- Pick up compost from UWinnipeg



# Challenges: Collection & Reporting

- Our current goal is 65% waste diversion by 2015
- Data collection and service providers problems



UWinnipeg's Waste Profile for FY2013, including waste sent for recycling, compost and disposal in the landfill.

# Challenges: Bags



- Much more expensive than garbage/recycling bags
- More prone to ripping

# Challenges: Sorting

- Cleaning staff
- Students/Staff
- External food service providers



Bins get moved, removed, and not replaced, leaving signs pointing to nowhere...

... and bins with no signs telling people what goes where.



Bin sizes around campus do not match the proportion that each waste stream

# Solutions



- Student educators
- New bins
- Cleaning staff education
- Consistent imagery/icons across campus

**Thank you.**  
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***Join us for our next webinar:***

***Creating a Leaner and Meaner Waste  
Management Program***

***An in-depth look at the business  
decisions campuses are making to  
improve operational efficiency***

***Thursday, November 13  
1 PM – 2:30 PM ET***

