



## College of Staten Island 2022 pus Race to Zero Waste Case Study

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**Focus of Case study:** Promote recycling on our campus and reduce campus waste by composting our dining services pre-consumer waste.

### **Detailed description of campaign or effort:**

CSI's Dining Services began composting their pre-consumer waste in September 2020. Due to COVID 19 only limited number of people where on campus, so they had the time to explore sustainable practices including composting. They used two-barrel type composters to manage their pre-consumer waste.

In the Spring of 2022 majority of the staff came back to a 70% in person work week and students began to attend classes in person. A partnership was formed with Dining Services to process their increased pre-consumer waste that they were no longer able to handle on their own due to the increased number of food production. As part of the CR2ZW competition we began to record our weekly pre-consumer waste that was composted on campus. Our compost production grew from 45 to 80 gallons weekly just in 80 weeks!

During this semester CSI Sustainability hosted 2 composting workshops for students/faculty and staff in partnership with Snug Harbor NYC Compost project. The first one was online (due to COVID restrictions) and the second one in person. The February workshop was focusing on how and why it is important to compost. The March workshop was an in person demonstration using our two composters located by the 6S garden on campus. Students were able to participate in the chopping process and the filling the composters with pre-consumer waste from our Dining Services.

Since March we are composting pre-consumer waste weekly. Our composting volume continued to grow. We added our 5<sup>th</sup> composter in the month of April donated to us by Snug Harbor NYC Compost project. Currently, 5 composters operating on campus to keep up with the demand. Our student volunteers process 80+ pounds of pre-consumer waste weekly from Dining Services weekly.

### **Planning steps & timeline to implement:**



**Preparation:**

- January 2022 Partnership with Dining Services about pre-consumer waste
- January 2022 Partnership with Snug Harbor NYC Compost Projects about composting workshops
- February 2022 Partnership with CSI Facilities about waste pickups
- February 2022 Partnership with Environmental Health and Safety (EHS) about data recording

**Action:**

- CR2ZW weekly data recording
- February 2022 Compost workshop 1
- March 2022 Compost Workshop 2
- March – June 2022 weekly composting by volunteers

**Resources and stakeholders involved:**

Our composting efforts would not have been possible without the support from CSI's Facilities, EHS, Dining Services and Snug Harbor NYC Compost Project. Student volunteers were essential to process the weekly pre-consumer waste for composting.

**Describe the Results of this campaign component:**

- Our interim president is very interested in Sustainability.
- on April 19th, I was featured in a CSI Today Talk about Sustainability  
<https://anchor.fm/csitodaytalks/episodes/CSI-Today-Talks--Episode-11-e1h9ih5>
- Specific measurable impact: The competition made us rethink how we are reporting our waste. We decided to continue it all year around.
- Our composting initiative is still going and we plan to have it all year around.

**What would you do differently in the future?**

I would have liked to see more student participation not just at our event but all year around. Next year we need to plan earlier and have them more involved.

**What advice would you give to another college that wanted to do a similar effort?**

Plan early, set up a team who will be doing the weekly reporting. Work out any logistical issues beforehand. Do a test run a week before the competition begins.

**Photos and Graphics:**



# COLLEGE OF STATEN ISLAND SUSTAINABILITY

## NYC COMPOST Project Workshop

Thursday, March 17, 2022 | 2:30 PM | Outside 65

The best way to learn about compost is to make it. Find out how composting can really heat things up by helping us process food scraps collected from our cafeteria. Bring a water bottle and wear closed-toe shoes. This is a hands-on workshop. Please wear clothing appropriate for getting involved in the compost process.



Please register:

[bit.ly/compost317](https://bit.ly/compost317)



- @csisustainabilityinitiative
- @SustainableCSI
- @CSISustainability

The NYC Compost Project helps to reduce waste in NYC and rebuild City soils by giving New Yorkers the knowledge, skills, and opportunities they need to produce and use compost.

PG CLUE Certified.

