



sustainable • healthy • fresh

WASTE REDUCTION

COMPOSTING- ZERO WASTE CATERING

Composting is the biological decomposition of organic material to produce a soil-like substance called humus (the rich dark part of soil that makes plant thrive). By composting food waste and other organic products, this solid waste is recycled and reused, rather than stored for decades in a landfill.



IC Dining Services composts both pre and post-consumer waste in the dining hall kitchens. In addition, biodegradable cutlery and containers are sold in IC Square and cafes throughout campus.

There are three compost bins placed throughout IC Square, replacing the current trash bins. Compostable materials include: food scraps, napkins, straws, coffee and soda cups, and all Smart Market containers. There is an educational large bulletin on display over the new compost bins, explaining what is compostable and what should be thrown in the trash.

Ithaca College also offers zero waste catering for campus events. As the style of event dictates, clients can specify reusable china, glassware, silverware, and cloth napkins or compostable and biodegradable paper and corn-based PLA products. When available, catering staff coordinates with the Resource and Environmental Management Program (REMP) to provide signage and collection barrels for compostable items and food scraps.

