



# Food: Composting

*"We created our own posters so that staff could see at a glance what goes into the compost and what goes into recycling...Partnering with the City was so valuable, including the staff education pieces (in-services). Of course many people compost at home but this was on such a large scale that staff benefitted from that extra bit of education."*

*-Kathy Berger*

**PEACH**

We spoke to **Kathy Berger, Previous Manger of Food Services & Patient Switchboard at Health Sciences North in Sudbury, Ontario** about composing innovations at her facility. We learned that they were not only able to increase local food purchasing from 11% to 35% by building partnerships with mentors and experts, they have also been involved in staff education, increasing knowledge around the importance of sustainable food products.

## **Tips:**

- 1) Start small-scale so you can better control initial outcomes and acquire learnings before expanding the project across more departments. For example, Health Sciences North's composting program started with food services and cafeterias (diverting coffee grinds and scrap waste) and gradually expanded to washrooms (diverting paper towel waste)
- 2) Always remember that even small changes can equal big wins in the long run!

