

The background is a teal-colored pattern filled with various white line-art icons representing school and education. These include pencils, notebooks, calculators, globes, lightbulbs, trophies, backpacks, microscopes, and mathematical symbols like $x + (1-y) = ?$ and $2+2=4$. The word 'IDEA' is also repeated in a stylized font. A large white circle is centered on the page, containing the title text.

Teachers Guide to Food Scrap Recycling

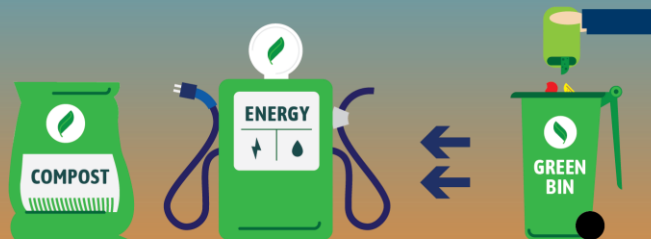


Join California's Climate Food Fight!

Tossing food scraps and yard waste into the trash heats our climate.



Instead, recycle food scraps and yard waste into green products.



Fighting Climate Change by Recycling Organic Waste

In September 2016, Governor Edmund Brown Jr. set methane emissions reduction targets for California in a statewide effort to reduce emissions of short-lived climate pollutants. The targets must:

- Reduce organic waste disposal 75% by 2025.
- Rescue for people to eat at least 20% of currently disposed surplus food by 2025.

Landfills Are Third Largest Source of Methane in California

Organic waste in landfills emits:

- 20% of the state's methane, a climate super pollutant 84 times more potent than carbon dioxide.
- Air pollutants like PM 2.5, which contributes to health conditions like asthma.

Organics like food scraps, yard trimmings, paper, and cardboard make up half of what Californians dump in landfills.

Reducing Short-Lived Climate Super Pollutants like organic waste will have the fastest impact on the climate crisis.

Help Protect the Earth from Global Warming



FOOD SCRAPS, without access to water and oxygen, unable to decompose in the landfill, create METHANE

METHANE is a major GREENHOUSE GAS

GREEN HOUSE GASSES are a major cause of GLOBAL WARMING

GLOBAL WARMING = CLIMATE CHANGE! GLOBAL WARMING & CLIMATE CHANGE ARE BAD!

FOOD SCRAPS mixed with YARD WASTE makes COMPOST, COMPOSTING makes very little METHANE

LESS METHANE=LESS BAD GAS=LESS GLOBAL WARMING= LESS CLIMATE CHANGE = HAPPIER PLANET = HEALTHIER PEOPLE

Nutrient rich COMPOST goes back into the earth to grow new food in 90 days

Food Scrap Recycling Process

1. Share & Take Rack – Students leave uneaten/unwrapped food for other students to take or to be reused if edible
2. Pour Away – Students pour away the remainder of any drinks or liquids remaining in their meal.
3. Garbage – Students throw away any wrappers, sporks, straws, napkins, condiment packets etc.
4. Food Scraps – Students deposit food scraps into the food scrap bins for recycling
5. Stack Trays – Students stack trays even if they are disposable. Stacking trays helps to reduce the amount of space disposable trays takes up in bags, dumpsters and the landfill.



Where do the food scraps really go?

- Food Scraps from the Salinas Valley are taken to the Johnson Canyon Landfill.
- Once there, they are mixed with ground yard waste.
- Hot air is piped into piles of the mixture creating the perfect environment for aerobic composting.
- Approximately 90 days later, we have compost ready to go back into the fields.



Johnson Canyon Landfill Compost Yard

