

GLOSSARY

Back-of-House: A term used for the kitchen and other areas where food preparation and storage takes place.

Certified Compostable: Products that have been tested and deemed compostable by certain institutes/groups. Black Earth Compost only accepts serviceware products that are BPI (Biodegradable Products Institute), CMA (Compost Manufacturing Alliance), or OK Compost Certified.

Climate Change: The long-term changes in global temperatures and weather patterns caused by human activity.

Composting: The natural process of decomposition and recycling of organic materials into a rich soil amendment known as compost.

Compost Steering Committee: A committee made up of representatives from different sectors of your school's community (administration, students, custodial staff, kitchen staff, teachers, and parents/PTO). The purpose of the committee is to ensure all stakeholders are informed, provide vital insight to inform your school's composting program, and troubleshoot issues as they arise.

Core Composting Team: A group of students who care about composting, led by faculty. Think of this team as a "composting club". The purpose of the Core Composting Team is to educate and engage the school community around composting.

Decomposition: The process by which organic materials chemically break down into simpler compounds.

Greenhouse Gases: Gases in the earth's atmosphere that trap the sun's heat, warming the planet.

Serviceware: All containers, bowls, plates, trays, cups, lids, napkins, and other items that are used to serve food or beverages.

Waste Audit: An activity that involves weighing trash generated during lunch and identifying how much waste is going to the landfill/incinerator. Waste audits can be used to track and measure the success of waste diversion efforts, such as composting.

Waste Station: A collection of receptacles where waste is sorted and collected. The DPW recommends that school waste stations include: a food rescue/share table (optional), liquids bucket, recycling receptacle, trash receptacle, compost receptacle, and tray/utensil collection area.

Zero Waste: The conservation of all resources by means of responsible production, consumption, reuse, and recovery of products, packaging, and materials without burning and with no discharges to land, water, or air that threaten the environment or human health.