



COMPOSTING AT OHIO STATE

Nearly 25% of Ohio State's waste stream is organic material, including food scraps from dining halls, animal bedding from laboratories, and landscape discards. Last year, Ohio State diverted nearly 2,000 tons of organic material away from the landfill. Ohio State is implementing systems to utilize organic material in ways that benefit our community and our environment.



Though you may not always see it, Ohio State manages a lot of food scraps waste behind the scenes. Ohio State has installed five grinders and pulpers throughout the some of the largest organics waste producers on campus, including Kennedy Commons, the Ohio Union, the Schottenstein, Central Production Kitchen, and the Blackwell Inn and Conference Center. The equipment macerates the organics waste, which is then taken by FOD's compost vacuum truck to a local composting facility, where the material is transformed into nutrients for the soil.



Other locations across campus, including Scott Traditions and Wexner Medical Center, are equipped with biodigestors, mechanisms that transform food waste into greywater effluent that can be safely disposed of into existing municipal water systems.



Though composting is a beneficial way to manage food scraps, Ohio State first tries to provide perfectly good food to our neighbors when possible. Ohio State donates nearly 50 tons of uneaten food annually to the Mid-Ohio Food Bank, a hunger-relief agency that distributed 70 million pounds of food last year to our neighbors.



In August 2018, The Ohio State University Wexner Medical Center began composting coffee grounds at all of its BistrOH! locations. More than 50 tons of coffee grounds will be composted each year.



Our university is home to The Ohio State Food Waste Collaborative, a collection of researchers, practitioners, and students working together to promote the reduction and redirection of food waste as an integral part of a healthy and sustainable food system. [Read more here.](#)