

CBS Roscommon Food Waste Management plan March 1st
2024



Title: CBS Roscommon Food Waste Management Plan

Introduction:

Food waste is a significant issue globally, contributing to environmental degradation, economic loss, and social inequity. CBS Roscommon recognizes its responsibility to minimize food waste within its premises and to educate its students and staff about the importance of sustainable food practices. This Food Waste Management Plan outlines strategies to reduce, reuse, and recycle food waste within the school community.

Goals:

1. Reduce food waste generation within CBS Roscommon.
2. Encourage responsible consumption and portion control among students and staff.
3. Promote the reuse and recycling of food waste to minimize environmental impact.
4. Educate students and staff about the importance of food waste reduction and sustainable practices.

Strategies:

1. Composting and Organic Waste Management:

- Install composting bins in the cafeteria and kitchen areas for food scraps and non-edible organic waste.
- Educate students and staff about what can be composted and provide clear guidelines for sorting waste.
- Utilize composted material for school gardens or landscaping projects.

2. Awareness and Education:

- Conduct workshops, seminars, or assemblies to raise awareness about food waste and its environmental impact.
- Incorporate lessons on food sustainability into the curriculum to educate students about responsible consumption.
- Display informative posters or signage throughout the school to remind students and staff about proper waste disposal practices.

3. Continuous Monitoring and Evaluation:

- Regularly monitor food waste generation through waste audits or tracking systems.
- Solicit feedback from students, staff, and kitchen personnel to identify areas for improvement.
- Review and revise the Food Waste Management Plan annually based on performance data and feedback.

Implementation Timeline:

- Month 1-2: Conduct a baseline assessment of current food waste generation.
- Month 3-4: Develop and disseminate educational materials on food waste reduction.
- Month 5-6: Implement portion control measures and inventory management systems.
- Month 7-8: Establish partnerships for food donation and composting initiatives.
- Month 9-12: Monitor progress, adjust strategies as needed, and prepare an annual report on food waste reduction efforts.

By implementing this Food Waste Management Plan, CBS Roscommon aims to minimize its environmental footprint, instill sustainable habits in its students and staff, and contribute to the broader goal of reducing food waste. Through collaboration and continuous improvement, we can create a more sustainable and responsible food system within our school community.

Student Responsibilities:

1. Portion Control and Conscious Consumption:

- Students are encouraged to practice portion control and only take what they can eat to minimize plate waste.
- They should make conscious decisions about their food choices, considering factors like hunger level and meal preferences.

2. Waste Sorting and Disposal:

- Students are responsible for properly sorting their food waste into designated compost, recycling, and landfill bins.
- They should familiarize themselves with the school's waste disposal guidelines and follow them diligently.

3. Education and Advocacy:

- Students are encouraged to actively participate in educational initiatives on food waste reduction.
- They should share their knowledge with peers and promote sustainable food practices within the school community.

4. Feedback and Suggestions:

- Students are encouraged to provide feedback on cafeteria meals and suggest ideas for reducing food waste.
- They should communicate any concerns or observations regarding food waste management to school authorities.

5. Volunteering and Engagement:

- Students have the opportunity to volunteer for food donation drives or composting initiatives organized by the school.
- They are encouraged to engage in extracurricular activities related to environmental sustainability and food security.

By involving students in these responsibilities, CBS Roscommon aims to foster a sense of ownership and accountability among its student body, empowering them to contribute actively to the school's food waste reduction efforts.

Staff Responsibilities:

1. Portion Control and Meal Preparation:

- They should practice efficient meal preparation techniques to avoid overproduction.

2. Waste Management and Sorting:

- Caretaking/Cleaning staff should ensure that waste sorting stations are properly maintained and emptied regularly.
- They are responsible for overseeing the proper disposal of compostable, recyclable, and landfill waste.

3. Education and Training:

- All staff members should undergo training on food waste reduction strategies and waste sorting procedures.
- They should lead by example by actively participating in waste reduction initiatives and promoting sustainable practices.

4. Monitoring and Reporting:

- Staff members in various departments should monitor food waste generation in their respective areas and report any significant findings.
- They should collaborate with other staff members to identify opportunities for improvement and implement solutions.

5. Collaboration and Communication:

- Staff from different departments should collaborate closely to implement the Food Waste Management Plan effectively.
- They should communicate regularly to share insights, address challenges, and celebrate successes related to food waste reduction.

By involving staff members in these responsibilities, CBS Roscommon aims to create a culture of sustainability and collaboration across all levels of the school community, leading to more effective food waste management practices.