Food to Flowers

Food Waste Composting at Goshen College

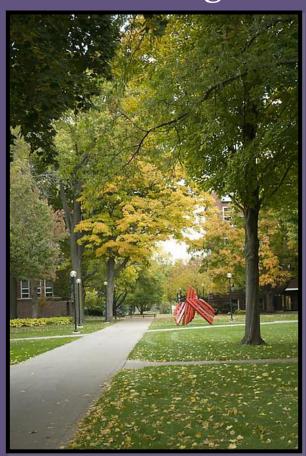
DAVID ZWIER & HANNAH EBERLY GOSHEN, IN

Geographical Location



Goshen College at a Glance

- Small, Christian-Mennonite, liberal arts college.
- 900 undergraduate students
- 135 acres, 19 buildings
- 34 majors and 36 minors
- 13:1 student-to-faculty
- Four year residency



Current Composting Work

• Postconsumer, Preconsumer, Mulch

7 student volunteers

AVI Fresh

Physical Plant

Beginning Stages

- Faculty & Staff Support
 - o Lew Naylor
 - Adjunct Professor of Chemistry
 - o Glenn Gilbert
 - Sustainability Coordinator
 - o Bob Rombach
 - ▼ Dining Hall Director



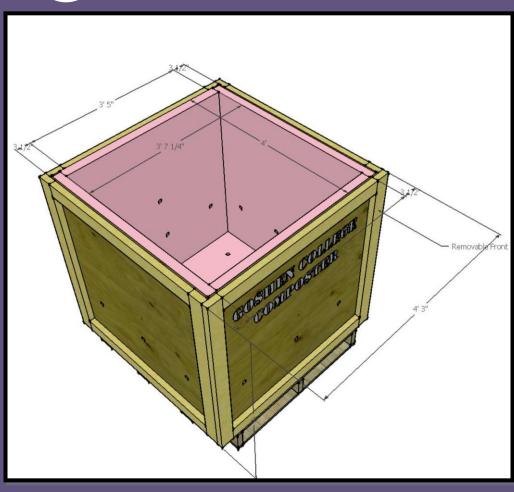
Compost Requirements

- Cost
 - o Must be self sustaining
- Care
 - o Must not require intensive work
- Choice
 - o Must use volunteer labor
- Creation
 - o Finished product must be used on campus

Construction

- 4x4x4 plywood box
- Styrofoam lining
- Underlying box





Operation



Operation



Content

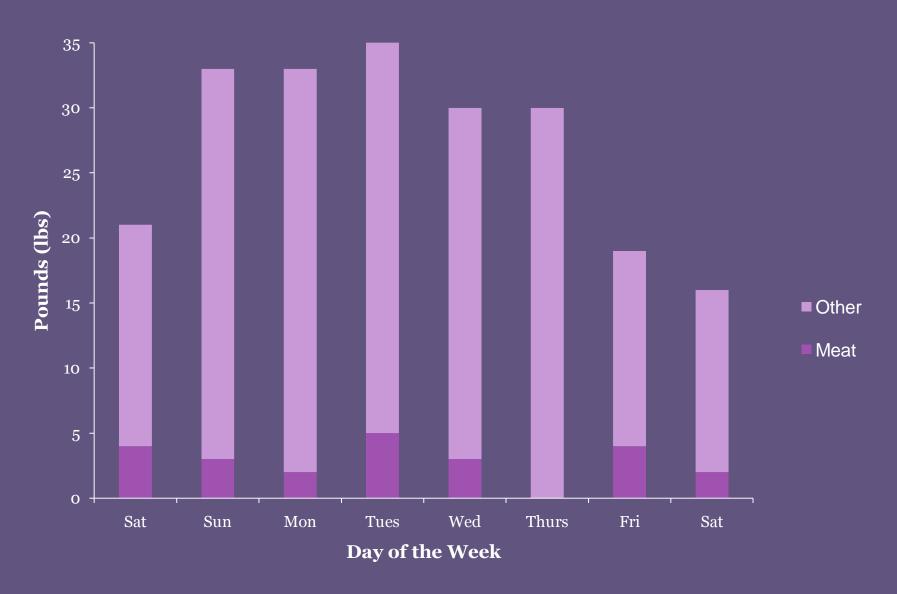


Preconsumer waste

Postconsumer waste

Mulch

Postconsumer Food Waste





Finished Product



Summer work

•Business Internship

•Compost Marketing

•Campus Composting



Composition

	Box A	Box B
% Moisture	58	49
% Dry Matter	42	51
% Total Nitrogen	1.1	1.5
% Organic Matter	64	73
% Calcium	0.5	5.7
% Phosphorus	0.4	0.4
% Potassium	3.8	1.5
% Sodium	0.1	.14
рН	8.3	8.4
% Nitrates	0.0	0.1

Project Learnings

- Simplicity
 - o Cost, Care, Choice, Creation
- Delegation
- Teamwork
 - o Students
 - o Dining Hall Staff
 - o Physical Plant
 - o Goshen College Administration



Future Directions



- Cost Benefit Analysis
- Quantify preconsumer compost
- Winter complications

Volunteers

- Erica Grasse
- Maddie Ruth
- Natasha Weisenbeck
- Josh Yoder
- Lydia Yoder
- Tori Yoder

- Lew Naylor
- Glenn Gilbert
- Jim Histand
- Bob Rombach
- Jeremy Corson
- Clay Shetler