

Composting diverts food waste from landfill

The University of the South, Sewanee

The University of the South collects food waste from its dining hall and coffee shop and processes into compost, which is used on the University Farm on the western edge of campus. Compost improves soil fertility and enables the farm to produce food for dining operations.



Food waste pickup



Spreading food waste



Growing salad



Preparing squash

Food waste is combined with leaf litter from the wooded lawns of central campus. The finished compost is subsequently used in our gardens and greenhouses at the University Farm. In the last decade the organic matter in our soil has doubled. Students use regenerative agriculture techniques to produce salad crops in winter and field crops in the summer.

<p>10 Tonnes food waste diverted from landfill</p>	<p>15 tonnes of leaf litter reduces compost odour</p>	<p>6% organic matter Soil fertility has doubled in a decade</p>	<p>2 tonnes salad and produce sent to dining operations</p>
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"Composting with BSF larvae is so fast, how do they do that?" - student

"It was so cool that I was able to explain to the person behind me in the salad line that I harvested the lettuce we were about to put on our plate." - student.

Find out more

Information on the variety of composting techniques utilised on the University Farm, including larva assisted composting are detailed here

<https://new.sewanee.edu/features/chris-hornsby-c-19/>

A photo essay is available on Instagram @universityfarm

<https://www.instagram.com/universityfarm/>