

In-Depth Outreach: Bridging the Gap Between Student Life and Campus Operations



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For the past two years, UW Recycling staff have been guest-teachers for the Nutrition 302: Food Systems: Harvest to Health class.

The class, within the School of Public Health's Nutrition Sciences Program, examines food from harvest to diets and food waste / recovery.

UW Recycling teaches a laboratory each quarter, focusing on the processes and nuances of compost.

There is heavy emphasis on the food waste and recovery components of the course material.

Class Structure

- > Lecture
- > Activity
- > Short Film
- > Q&A

QUICK FACTS

- > Average of 118 students impacted
- > 2 sessions per academic year
- > 110 minute labs

Learning Objectives

- > Increase community connectivity over sustainable practices
- > Students and staff are both responsible for successful composting
- > Composting is a valuable form of waste diversion, and should be prioritized



Program Coordinator Audrey Taber engaging in the lecture portion of the lab. 2019.

Student Engagement

- > Questions & conversation throughout the lecture
- > Tactile learning through item sorting activity
- > Connection to personal life through household items



Local composting of UW campus coffee grounds and yard waste.

Student & Campus Connection

- > Focus around student spaces and places within the campus community
- > Emphasis on campus and local waste reduction resources
- > Transparency in handling of specific composting material on campus



Students engaging in the activity portion of the lab. 2019.

Impact

Creating and strengthening relationships between University staff and faculty

In-depth explanation of University waste handling standards directly to students

Establishing a direct link of contact between students and UW Recycling staff

Valuable information about what commonly confuses students and teachers about composting