

# Practical Implications of Waste Recycling for Schools and Food Waste for Catering Services

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## Legislation

### Waste (Scotland) Regulations 2012

Aim: Scotland reaches its ambitious target of 70% recycling of all waste by 2025

#### Requirements:

- From 1<sup>st</sup> January 2014 all businesses must arrange a separate collection for dry recyclate and other waste.
- Food waste businesses producing over 50kg of food waste per week to present it for separate collection from January 2014
- Food waste businesses producing over 5kg of food waste per week to present it for separate collection from January 2016



## Dry Recyclate

### Schools required to segregate:

- Paper
- Plastic
- Cans
- Glass



### Infrastructure

- Internal bins – paper and other
- External bins – Dry recyclate (Dependant on method of collection by LA)



### Implications for cleaners & janitors

- Collect in separate bags/ containers
- Frequency of collection
- Transport in separate containers
- Space capacity for storage of external recycling bins
- Presentation for collection



## Food Waste

### Food waste streams in school

- Catering service kitchen food waste
- Pupil meal waste
- Packed Lunch waste .....



### Renfrewshire Pilot Results

- 400 Pupil primary school producing over 50kg per week
- Averaging 11 – 13 kg per day
- Including catering production waste, meal and packed lunch waste

### Infrastructure

- Internal food bins for kitchen and dining areas (23l caddies)
- External food waste provision (minimum 120l, likely 240l bin)



## Costs

### Disposal Costs

- Landfill tax £96 per tonne, Increasing by £ 8 per year
- Recyclate will generate income depending on market demand/ contract arrangements
- Potential swing of £100 - £130 per tonne for every tonne diverted from landfill
- Council Policy on disposal costs – Neutral or Increase?

### Infrastructure Costs

- External recycling bins provision – LA charges dependant on your Council Policy/ arrangements
- Internal Provision – Investment required



## Delivery Model & Outcomes

### Catering Service

- Dining hall recycling champions for each school
- Recyclers monitors direct waste disposal to the correct bins
- Catering staff overview operation
- Teacher support

### Outcomes

- Do your bit recycling embraced by Pupils
- Educate pupils, mirroring domestic recycling practices
- Waste is weighed for use in curriculum
- Contribution to Eco flag status of school
- Additional control for food production re wastage



## Next Steps

- Programme to roll out both dry and food recycle over February to April 2014
- Currently implemented in 14 of 52 schools for dry recycle and 4 primary schools for food waste recycling
- Food waste rolled out to every primary school even if small school likely to be under 50kg per week threshold
- Communications strategy for each school to inform and education pupils, teachers, catering, cleaning and janitorial staff
- Waste advisors visiting schools to undertake training and education
- Rerouting of waste collection routes to incorporate dry and food waste collections



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