

Organics Curriculum - Activity 1

Presented by Zero Waste Gainesville & The Repurpose Project

Wasted Food Audit

Goal: The goal is to become aware of all the food scraps (organic resources) that are going into your trash (which eventually make it to the landfill).

Directions: Save all of your food scraps that you would normally throw away for a day, several days, or a week and collect data on your wasted food.

Follow Up: Consider starting a [compost bin in your back yard](#) or subscribe to one of our two local community composters ([Beaten Path Compost](#) or [Two Farm, One Dream](#)).

Data Sheet:

Food Items	Weight of food *optional	Compostable?	Wasted Food Preventable?	How to Prevent Wasted Food
Moldy bread		yes	yes	Purchase what you'll eat then be creative before it gets moldy (make croutons or French Toast)
Apple core		yes	no	Compost it
Old spaghetti		yes	yes	Keep a leftovers section in fridge and check it often - shop fridge first
Coffee grounds		yes	no	Compost it
Cucumber peel		yes	no	Compost it
Total Wt.:				

**note: you do not have to print any of this to participate. Just use some scrap paper or a notepad app. If you do print it, please print on both sides, print on paper containing post consumer recycled content, and recycle when complete.

Organics Curriculum 2021 (zerowastegainesville.com) (repurposeproject.org)



Zero Waste Week 2021

