



This Chef is Getting Scrappy

Growing up on a farm, Scott "Isaac" Coles learned early on how to minimize a foodservice operation's carbon footprint: fire up ovens only when needed, keep knives sharp to reduce scrap waste and set aside onion skins, banana peels and broccoli stems to feed barnyard animals.

The CulinArt Chef Manager at Stuart Hall School in Virginia strategically places *Waste Not* bins in the kitchen so staff can't help but use them to collect production scraps. "We average about 20 to 30 quarts of waste per day," he explains, which roughly equates to 4,000 quarts for the school year.

Creating synergy in the community, Coles transports scraps to an organic farm where they are turned into valuable compost heaps or fed to pigs, chickens and horses. Brown material created by the animals is critical to the compost mixture as a simple, natural and inexpensive option for nutrient-rich fertilizer.

Next, the dining team is exploring the launch of an interactive on-campus garden that would be instructional and eventually function as a source of produce for dining services.



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