

# Going Green with Segmented Trays

Let's face it – change is seldom easy, and stepping out of our comfort zone is, well, uncomfortable. However difficult it may be, implementing a segmented tray system is a crucial step for us to take as a school community looking to go “green.” It will help us to conserve resources and eliminate waste. It will also allow us to keep pace with our forward-thinking industry peers in both secondary and post-secondary education.

With the segmented tray system, we will eliminate wasted food and the resources required to wash excess dishes (of course, students will still be permitted to return for more food if still hungry). This process will help our students adapt by taking what they know they will eat, thus reducing the volume of waste we send to landfills. In last year's waste tracking, we averaged ¼ pound of waste per person, per day. Annually, we had the potential to dispose of over 21,500 pounds of food and waste in **ONE** school year, and that was just from the gallery. By reducing the amount dishes we use, we will save up to 25-40% in wasted food and 25% in wasted energy and resources – and help to save the Earth!

We're setting a positive example and continuing to prepare our children for the future. The colleges and universities that have already started adopting the philosophy have found it to work well. We are proud to serve as a local “green” leader and we appreciate your support. Please contact me with any questions or concerns.

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