



MEDIA KIT

THE EXCHANGE DISTRICT CAMPUS—COMPOSTING PROGRAM

WORTH FROM WASTE





MEDIA ADVISORY

RRC POLYTECH TO ANNOUNCE PARTNERSHIP AND NEW INITIATIVE

Winnipeg, November 19, 2024 — RRC Polytech will announce a new sustainability initiative in partnership with The Forks launching in early 2025

When: Tuesday, 19 November 2024
9:00 a.m. – 9:30 a.m.

Where: Agora, RRC Polytech's Manitou a bi Bii daziigae building
319 Elgin Street

Reporters will have 15 minutes to interview Stephanie Fulford, Sustainability Specialist at RRC Polytech, and Larissa Peck, Director of Corporate Communications at The Forks. The event will also feature a demonstration showcasing the impact of the announced program.

RRC Polytech is Manitoba's premier polytechnic institution, offering diverse, career-focused education that prepares students for dynamic industries. With strong ties to industry and a commitment to sustainability and innovation, RRC Polytech leads the way in developing initiatives that have a meaningful impact on both the campus community and beyond.

Fictional Announcement

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Public Relations Officer

Cassidy Burak
1-204-894-6815
cburak2@academic.rrc.ca



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To arrange an interview, or for more information, please contact:

Media contact:

Cassidy Burak

Public Relations Officer

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cburak2@academic.rrc.ca

RRC POLYTECH ANNOUNCES NEW SUSTAINABILITY INITIATIVE IN PARTNERSHIP WITH THE FORKS

Winnipeg, 19 November 2024 — **RRC Polytech**, in partnership with The Forks, will launch a new composting program at the Exchange District Campus beginning January 6, 2025. Compost bins will be placed alongside garbage and recycling bins in the Roblin Centre. Staff from The Forks will collect the compost twice weekly for processing using the BioVATOR™ system, which transforms food waste into nutrient-rich soil. This soil will be used in campus flower and plant beds in the spring. Phase one will focus on the Exchange District Campus, with plans to expand to other campuses over the next year.

“This compost program is an intuitive step towards fulfilling the college’s sustainability goals. This new composting program provides an easy way for students to reduce their food waste and take action on climate change—all while going about their everyday lives,” said Stephanie Fulford, Sustainability Specialist at RRC Polytech.

RRC Polytech is a sustainability leader in Manitoba, with composting programs at both the Notre Dame Campus and the Paterson GlobalFoods Institute. In 2018, these efforts diverted a total of [187,000 pounds](#) of waste from landfills.

“We are so delighted to work with RRC Polytech and make a difference together. Every action, big or small, moves us closer to a healthier world and a cleaner future,” said Larissa Peck, Director of Corporate Communications at The Forks.

The Forks has a similar system in place, as part of their Target Zero initiative. Their Eco Team manages waste sorting at designated stations, with food waste processed through the BioVATOR™ system.

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BACKGROUNDER: UNDERSTANDING THE PROCESS OF COMPOSTING WITH THE BioVATOR™

What is the BioVATOR™?

The BioVATOR™ is a composting system that is designed to process organic material like animal waste, livestock, and food scraps into high-quality compost. BioVATOR™ is a low-management, cost-effective system that creates nutrient-rich compost that can be used for fertilizer, soil, and livestock bedding. This soil can be used in gardens and plant beds. The BioVATOR™ stands out as the only in-vessel composting system on the market made entirely of stainless steel, with no plastic components.

What is composting?

Composting is the natural process of recycling organic material into nutrient-dense soil. It speeds up the natural decomposition of organic material by creating the perfect environment for bacteria, microorganisms, worms, and bugs to thrive and break down these materials more quickly.

How does the BioVATOR™ work?

Once organic materials are gathered and collected from the compost bins, they're dumped into the BioVATOR™. For the purposes of our composting program, staff from The Forks will collect this compost twice a week from the compost bins in the Roblin Centre and bring it to the composting site at The Forks, where the BioVATOR™ lives.

Once the BioVATOR™ is loaded with organic waste:

- The user will need to add a carbon product like wood shavings or yard clippings into the BioVATOR™. This carbon product feeds the microorganisms that break down the organic waste.
- The user presses a button to turn the BioVATOR™ on. The machine mechanically turns to aerate the material and quicken decomposition. The material is mixed at a high temperature of 55-70°C and the sensors monitor temperature, oxygen, and moisture levels over the 4-14 days decomposition period to make sure conditions are ideal for the microorganisms.
- The BioVATOR™ does all the work and doesn't need to be checked on. In 4-14 days, the fully-processed compost will come out the other end of the machine.

What happens next?

After the compost is processed through the BioVATOR™, in the spring, this nutrient-rich soil will be brought to the Exchange District Campus and used for the plant and flower beds across campus.

Why does this matter?

When food waste goes to the landfill, it creates nitrogen and carbon dioxide. Over time, waste piles on top of the food waste, and less oxygen can reach the decomposing food waste and organic material. When there's less oxygen, it creates methane gas. Methane is a harmful greenhouse gas that plays a large role in increasing global temperatures—it's the second-largest contributor to global warming.

Methane has significant negative impacts, like farmers losing crops and working hours lost due to extreme heat. By keeping food waste away from the landfill and processing it at The Forks in the BioVATOR™, it avoids generating methane gas in the landfill and it will increase the landfill's lifespan.

References:

[https://climate.nasa.gov/vital-signs/methane/?intent=121#:~:text=Methane%20Basics,\(which%20began%20in%201750\).](https://climate.nasa.gov/vital-signs/methane/?intent=121#:~:text=Methane%20Basics,(which%20began%20in%201750).)

<https://www.honeywell.com/us/en/news/2021/11/methane-what-is-it-and-why-is-it-bad>

<https://powerknot.com/2023/05/15/lifecycle-of-food-waste-in-the-landfill/>

<https://www.rrc.ca/redgreen/what-we-do/waste-and-recycling/>

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WHAT CAN I COMPOST?

A simple guide to what can and can't be composted.



YES ✓

ALL FOOD WASTE & FOOD SCRAPS



BONES, SOLID DAIRY, & MEAT



COMPOSTABLE PACKAGING & BAGS



SEED AND NUT SHELLS & CUT PLANTS

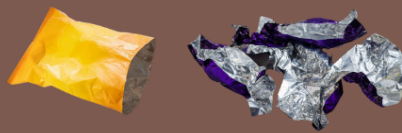


FOOD-STAINED NAPKINS, TEA BAGS, & PAPER TOWEL



NO ✗

CHIP BAGS & WRAPPERS



DISPOSABLE COFFEE CUPS



PLASTIC



MENSTRUAL PRODUCTS



RECYCLABLES



IT'S EASY TO MAKE A DIFFERENCE. DO YOUR PART!

Compost bins will be placed next to regular garbage and recycling bins in the Roblin Centre at The Exchange District Campus.



LARISSA PECK SPEECH: TARGET ZERO

WRITTEN BY JACKSON BACHEWICH AND GRACE WILLMER

Thanks so much, Hannah. At The Forks we have an ambitious vision: Target Zero – zero waste and zero emissions.

Each Canadian produces 36.1 metric tonnes of waste per year, equivalent to filling 10 hot tubs. Over 10 years into our Target Zero commitment, we are fostering a healthier community and creating new opportunities for our planet, our employees, our neighbours, and now, students. Manitoba ranked 5th in Canada for waste production in 2018, generating nearly one million metric tonnes.

One million metric tonnes is a massive amount. To put it into context, imagine a line of 100,000 regular-sized shipping containers, each filled to the brim with trash, headed for the landfill. These are big numbers, but they highlight the impact we can have through programs like target zero.

Through annual waste audits, we know that over 80 per cent of our waste from food producers, restaurants, and other businesses on our 54-acre site is compostable and knew there was an opportunity there. Since then, there has been a 48 per cent increase in the amount of diverted waste in Canada, which shows commitment from us Canadians to compost more.

We knew we could create a positive change on the site, so we started a compost program at The Forks using an in-vessel composter called the BIOvator. The BIOvator can break down organic waste within days and creates a nutrient-rich compost that can be used for our gardens... reducing our carbon footprint. By repurposing food waste, we can proactively protect our environment and help empower others to make eco-friendly choices. By educating visitors and tenants about our composting program, among other intentional waste diversion tactics like implementing a staffed waste sorting station and encouraging dine-in at The Forks Market by supplying all restaurant tenants with dishware, utensils and centralized dishwashing service, the amount of organic waste hitting the trash on-site has decreased by 40 per cent.

The Forks composts 510 metric tonnes of organic waste per year... that is like filling 17 full sized dump trucks. By composting this waste, we've avoided releasing 970 metric tonnes of greenhouse gasses, equivalent to taking 210 cars off the road for a year. So far, we've saved \$53,000, in waste hauling fees, by processing organic waste on site, rather than paying to send it to the dump. To secure a sustainable future, we need to keep momentum going to inspire others to take environmental action.

The Forks takes other steps to create a greener tomorrow, like using a geothermal heat pump system to heat and cool our 100-year-old market building, biofuel for our site vehicles, cultivating an on-site orchard, and nurturing a thriving bee population. These may seem like small steps, but they truly make a world of difference. Because Target Zero is ongoing, we're always looking for ways to change our impact on the environment.

This composting partnership between the Exchange District Campus at Red River College Polytechnic and Target Zero at The Forks is a significant step towards sustainable waste management. This will not only reduce environmental harm but also spread the word to others about how to care for our planet. This will overall divert organic waste from landfills and create even more nutrient rich soil to be put to use.

Through this collaboration, we can set an example for other institutions to follow and inspire a new era of sustainability and social responsibility. Target Zero is our pledge to a sustainable future because environmental protection is not a fad, but a necessity. This partnership will allow us to create ecological responsibility, reduce waste pile-up in landfills, and preserve our planet for future generations. Red River Polytechnic is now a part of this vision.

So next time you eat your lunch, think about where your food scraps end up. It's up to you to take part in a greener future and inspire others to join this movement.

Let's reduce, reuse, compost, and recycle to create a legacy of environmental stewardship.

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Media Contact(s):

Jackson Bachewich/Grace Willmer

Public Relations Officer(s)

jbachewich@academic.rrc.ca/gwillmer@academic.rrc.ca



SPEECH #2

STEPHANIE FULFORD SPEECH: WORTH FROM WASTE **WRITTEN BY ZOÉ BUISSÉ AND RILEY RAY**

Thank you, Hannah.

It's been nearly one year since Red River College Polytechnic signed onto the Sustainable Development Goals Accord, a global pledge by post-secondary schools to support the United Nations' 17 Sustainable Development Goals. These goals focus on some of the world's biggest challenges, including quality education, gender equality, reducing waste, and taking climate action. By joining this effort, RRC Polytech has committed to making our campuses a more sustainable and responsible place to learn, teach, and work.

Today, we are proud to announce our partnership with The Forks to launch our new composting program at the Exchange District Campus. Starting January 6, 2025, compost bins will be set up alongside the usual garbage and recycling bins in The Roblin Centre. Students can toss in their food waste, including meat, bones, and solid dairy, and the lovely team at The Forks will handle the rest.

Twice a week, they'll collect the compost and bring it to their composting centre, where it will be loaded into their BIOvator™ and transformed into rich, healthy soil. By spring, this nutrient-rich soil will be used in the flower beds and planters across the campus, helping our plants thrive and making the campus look fantastic.

This new composting program is in direct alignment with the sustainability priorities of our students. In our 2022 sustainability survey, students expressed a strong dedication to a greener future, with waste reduction and diversion programs as top priorities. By creating a composting program, we're providing an easy but effective way for our students to reduce waste and take action on climate change.

Composting is a real tangible step to reducing greenhouse emissions. When food waste ends up in landfills, it creates methane—a powerful greenhouse gas that contributes to climate change. As you can see here, composting significantly reduces the amount of waste we send to the landfill, which helps us cut down on methane emissions.

Plus, composting improves the soil's ability to retain water, which means less watering is needed. This saves water and lowers costs, making it a smart way to reuse resources and support the environment.

At RRC Polytech, sustainability is at the core of our operations. From the solar panels on the roof of this building to the environmentally responsible paper this speech is printed on, we focus on practices that help protect the environment. This partnership reflects our continued commitment to environmental protection and sustainability, and we're proud to lead the way.

Now it's your turn. Composting is an easy way to make a huge difference on our campus and in our community. By working together, we can reduce waste, lower greenhouse gas emissions, and build a more sustainable campus—one compost bin at a time.

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Media Contact(s):

Zoé Buissé/Riley Ray

Public Relations Officer(s)

zbuisse@academic.rrc.ca/mray2@academic.rrc.ca



SCAN ME FOR PHOTOS, VIDEOS, AND AUDIO:



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