

Tips for Ordering Food for Zero Waste Events

Help reach our goal to reduce landfill waste by 40%

1. Communicate to vendor / caterer that you are hosting a zero waste event. Ask them if they can work with you to minimize containers and packaging, and ensure what they bring is either compostable or recyclable.
2. Ask for menu options that generate less packaging, such as those on aluminum trays or platters, or whole fruit. Opt for bulk items, such as chips, water, and condiments.
3. Specifically state that plastic silverware or serving ware is not wanted.

Avoid these common contaminants:



Questions? email us! zerowaste@umich.edu

How to Order Compostable Supplies

Help reach our goal to reduce landfill waste by 40%

ONLY products that are certified compostable are accepted in our compost program.

When ordering compostable ware for your event(s) or kitchen use, look for these certifications:



**ASTM D6400
or
ASTM D6868**

The Zero Waste Program webpage provides links to vendors through whom you can purchase World Centric or other brands of certified compostable ware, as well as a table identifying items available through mMarketsite.



<http://sustainability.umich.edu/zero-waste>