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MEDIA KIT

WORTH FROM WASTE



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If you wish to seek an interview, please contact me through an email, text, or call. From there, we will arrange an interview.

RRC POLYTECH PARTNERS WITH THE FORKS FOR NEW COMPOSTING PROGRAM

RRC Polytech rejuvenates food waste to organic soil for flower and plant beds.

Winnipeg, Manitoba – November 19, 2024 – RRC Polytech and [The Forks](#) will begin a composting program starting January 6, 2025. To collect organic food, compost bins will be available at [The Roblin Centre](#), where The Forks will pick up the waste twice a week.

The Forks will then create compost for the flower and plant beds at RRC Polytech's Exchange District Campus. With phase one of this composting initiative taking place at the Exchange District Campus, RRC Polytech plans to extend this composting initiative to other campuses in the upcoming year.

"This composting program does not just reduce our waste and carbon footprint, but it builds and fosters a strong sense of community with our students, faculty, and The Forks," said RRC Polytech's Sustainability Specialist, Stephanie Fulford.

Following tradition, RRC Polytech hopes this initiative contributes to its long history of sustainability. RRC Polytech has won [Canada's Greenest Employer](#) six times. Currently, RRC Polytech has two [composting](#) programs at the Notre Dame Campus and the Paterson GlobalFoods Institute.

"RRC Polytech has always been sustainability aware. It's what they do, and we are so honoured to partner with them," said Corporate Communications Director of The Forks, Larissa Peck.

Taking a similar approach to The Forks [Target Zero](#) initiative, this collected compost from The Roblin Centre will be processed through the [BIOvator](#). Serving The Forks since 2008, the BIOvator has reduced their waste costs by \$47,000.

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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Backgrounder: Sustainability at The Forks

As a meeting place for over 6,000 years, The Forks has created countless sustainability initiatives. Throughout this backgrounder, I will show their long history of sustainability and its impact on their community and our world.

Target Zero

With The Forks generating four million visitors annually, they produce a lot of waste, greenhouse gas emissions, and energy use. To diminish these, The Forks introduced Target Zero in 2008. Target Zero is a sustainability goal that aspires to generate zero garbage, water waste, and carbon emissions.

The first step of Target Zero was to replace all of the HVAC systems at The Forks. To limit their energy usage and greenhouse gas emissions, The Forks added a geothermal system that uses Earth's underground temperature to heat or cool their buildings. The Forks also added waterless urinals and low-flow toilets to all their restrooms.

Following this addition, The Forks purchased a BIOvator. The BIOvator turns food waste into organic spoil. With a similar process for our new composting program, The Forks has sorting stations for their compost. The BIOvator has significantly reduced waste disposal and soil costs for The Forks.

To power their vehicles, The Forks use biofuel that is created from vegetable oil. Over the years, The Forks have also increased their number of bike paths to encourage people to limit their carbon footprint and emissions.

In 2013, The Forks partnered with Winnipeg CORE to recover an infected patch of grass by creating a garden full of vegetables and fruit. The Forks did not want to purchase turf or regrow grass that would require maintenance by a gasoline-powered lawnmower, so this garden filled the void.

In 2011, The Forks and the University of Winnipeg teamed up to compost the waste from its campus. The University of Winnipeg and The Forks prevented 51,000 kilograms of greenhouse gas emissions, which is capable of powering six homes annually.

Future sustainability initiatives for The Forks

- More bike paths
- Wind turbine
- Solar heating and energy
- More tree planting
- Extending existing geothermal system

The process of our composting program



Place waste in compost bins

RRC Polytech students, staff, and visitors will place compostable waste into compost bins at The Roblin Centre.



Collects our waste

Employees of The Forks will retrieve compostable waste from The Roblin Centre twice a week.



Ensures items are compostable

An employee of The Forks will place all waste into a sorting machine to ensure it is compostable.



Load compost into BIOvator

After the waste is sorted, an employee from The Forks will load the BIOvator with the compostable waste.



The BIOvator

After the compostable waste is placed in the BIOvator, it will begin to spin and heat the waste. With this heat and movement, the waste will turn into fine soil and pile up at the end of the BIOvator.



Final preparations

After the BIOvator has done its work, the soil is moved to a machine, where it is sifted and refined. Following this, the soil is placed and awaits delivery.



Deliver Soil

The Forks will deliver the soil to the Exchange District Campus, and our team will fill as many flower beds as possible.

Target Zero Speech – Larissa Peck

Zero waste, zero emissions. That's our Target Zero goal. An ambitious vision, but one we at The Forks are committed to achieving. Each Canadian produces 36.1 metric tonnes of waste per year, equivalent to filling 10 hot tubs.

I personally believe that by taking on this initiative we can foster a healthier community and create new opportunities for 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 waste. These can be big numbers, but they highlight the impact we can have through programs like Target Zero.

Over 80 per cent of our waste from food producers, restaurants, and the Inn At The Forks is compostable and knew there was an opportunity there. By creating this sustainability incentive there was 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 here, 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. In 2023, we were down to 40 per cent of our trash being organic waste – that's a 40 per cent decrease from 2015.

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. 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, biofuel, 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 The Fork's Target Zero project 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. RRC Polytech 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, recycle, and compost to create a legacy of environmental stewardship.

Written by Jackson Bachewich and Grace Willmer

Stephanie Fulford's speech

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.

Written by Riley Ray and Zoe Buisse

To help build your stories, our team visited The Forks and captured photographs and videos of their composting site and process. Below, I have included a link and QR code to a Google Drive with this material.



Click [here](#) to view the Google Drive.

These photographs and videos were taken by my peers.