

Captions for Grapevine Café video



Martin Pedersen: My name's Martin Pedersen. I'm the executive chef manager here at Providence Milwaukie Hospital and the community teaching kitchen. Providence Milwaukie has been using the composting program for about four years. We started because we wanted to keep food out of the landfill and we wanted to see if we could save some money. The reaction has been really positive. Um, my staff bought in and were excited to do it, willing to do it. It wasn't hard for them. We got the bins that fit our kitchen – slim ones so they didn't take up too much room and everybody started using them right away. We put up posters of what it needed to look like and we've been able to, I think, remove about 300 pounds a week out of the landfill.

When we have leftover things that are liquid, instead of throwing them out, with, you know if there's some solids in there, we strain out the liquid and then the solids go into the compost bin. So back here in the dish area we have our caregivers sorting everything that comes in. We ask that our customers leave everything on the tray. That way we can sort it. And then all the food scraps go into the compost bin. And again, if there are liquids, we strain out the liquids and the solids go into the bin and that way we can keep all the food out of the garbage.

I feel as a chef that addressing food waste is really important. We want to keep food out of landfills. We want to reduce food insecurity when we can and we need to save money. Composting helps us do those things. The community and our customers have responded well to it. So it's important on a lot of levels. <END>