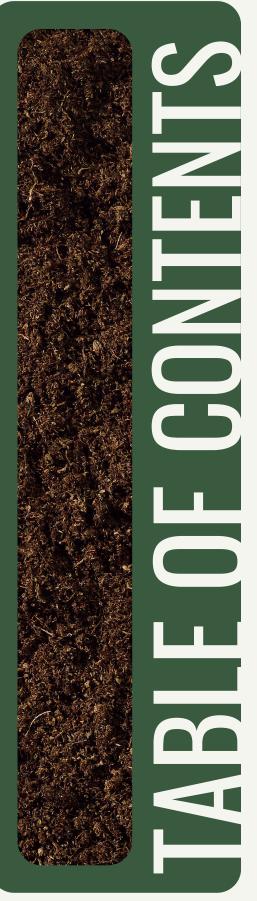


MEDIA KIT

RRC POLYTECH COMPOSTING PROGRAM LAUNCH

Tuesday, 19 November 2024 9:00 – 9:30 a.m. Manitou a bi Bii daziigae





MEDIA ADVISURY	0.
NEWS RELEASE	04
INFOGRAPHIC	0
STEPHANIE FULFORD SPEECH	06
LARISSA PECK SPEECH	0
PHOTOS & VIDEOS	09
CONTACT INFO	10

*Fictional Announcement



MEDIA ADVISORY

RRC POLYTECH TO LAUNCH NEW COMPOSTING PROGRAM

Winnipeg, 19 November 2024 -- RRC Polytech, in collaboration with The Forks, will launch a new sustainability program at the Exchange District Campus (EDC) beginning January 6, 2025.

When Tuesday, 19 November 2023

9:00 - 9:30 a.m.

Where: Agora (main floor in front of the elevators),

Manitou a bi Bii daziigae building, 319 Elgin Avenue,

Winnipeg MB

Attendees will hear from Stephanie Fulford, Sustainability Specialist from RRC Polytech and Larissa Peck the Director of Corporate Communications for The Forks.

Reporters will have a 15-minute window after the news conference to interview Larissa Peck and Stephanie Fulford about the Forks and RRC Polytech's initiatives and the partnership. Public Relations Officers will be available for comment about the Partnership with The Forks and campus impacts. Reporters can gather stats from presentation slides and speeches.

RRC Polytech is Manitoba's largest college institute of applied learning and research. RRC Polytech offers over 150 programs that prepare students for careers in diverse industries. As a the top institute in Manitoba in innovation and sustainability, RRC Polytech is committed to creating a sustainable future through education, research, and community partnerships. For more information visit our website.

-30-

Media Contact:

Jackson Bachewich
Public Relations Officer
204-868-8073
Jacksonbachewich34@gmail.com



NEWS RELEASE

RRC POLYTECH AND THE FORKS TO LAUNCH NEW COMPOSTING PROGRAM

The program aims to reduce waste and create nutrient-rich soil for college green spaces.

Winnipeg, MB, November 19, 2024 -- RRC Polytech is partnering with The Forks to introduce a new composting program starting January 6, 2025. Compost bins will now be placed beside garbage and recycling bins, at the Exchange District Campus (EDC).

The program's first phase will begin at the EDC, where The Forks will collect the organic waste twice per week and process it using their $\underline{\mathsf{BIOvator^{TM}}}$ composting system to create nutrient-rich soil. By spring, this soil will be used in gardens and flower beds at the campus. The next phase of this program includes plans to expand the composting program to other RRC Polytech campuses over the next year.

"This program is a big step in making our campus more sustainable over the long term," Stephanie Fulford, Sustainability Specialist at RRC Polytech. "By teaming up with The Forks, we're turning food waste into something that doesn't just benefit the campus, but also will build a more sustainable conscious mindset amongst our students and faculty."

RRC Polytech has already shown their commitment to sustainability, currently having two other <u>waste and recycling programs</u> at the Notre Dame Campus and the Paterson GlobalFoods Institute including composting. The Forks will bring the same concept as their <u>Target Zero</u> program over to RRC Polytech.

Our partnership with RRC Polytech, fits perfectly with our Target Zero goal, which began with our commitment to keep unnecessary waste from entering landfills. By working together, we are sharing our goals and turning them into something valuable for our environment," said Larissa Peck, Larissa Peck, Director of Corporate Communications for The Forks.

The Forks has composted 510 metric tons of organic waste and save \$53,000 over the past year and RRC Polytech hopes to follow the same structure that got them there.

RRC Polytech is Manitoba's largest college institute of applied learning and research. RRC Polytech offers over 150 programs that prepare students for careers in diverse industries. As a the top institute in Manitoba in innovation and sustainability, RRC Polytech is committed to creating a sustainable future through education, research, and community partnerships. For more information visit our <u>website</u>.

Media Contact:

Jackson Bachewich
Public Relations Officer
204-868-8073
Jacksonbachewich34@gmail.com

TIPS FOR A ZERO WASTE LIFE:

Follow the 5 R's:

- Refuse: Avoid single-use items.
- Reduce: Buy only what you need.
- Reuse: Opt for durable alternatives.
- Recycle: Properly sort materials.
- Rot: Compost food and yard waste.

Minimize Food Waste:

- Plan meals
- Freeze leftovers
- Compost scraps

Use Sustainable Products:

- Cloth bags
- Bar soaps
- Reusable water bottles
- rechargeable batteries
- etc.

Shop Smart:

- Buy in bulk
- Support local
- Choose durable goods.







Benifits of a Life with ZERO WASTE



REDUCE WASTE, REDUCE LANDFILLS

- The average Canadian generates over 6 pounds of waste per day. (CRC Research)
- Zero-waste living diverts up to 90% of personal waste from landfills. (

CREATE A HEALTHIER PLANET

Zero Waste reduces carbon pollution in three ways: (Eco Cycle)

- Saving energy
- · Reducing methane emissions from landfills,
- Pulling carbon out of the atmosphere by applying finished compost to our soils





SAVE MONEY, SAVE RESOURCES

 Zero Waste can save the average person over \$1000 per year. (The Simple Environment)

PERSONAL HEALTH

- Avoid harmful chemicals found in plastics and processed products.
- Eating fresh, package-free foods supports better nutrition and health.





CLEANER COMMUNITIES

Zero waste community initiatives can use different ideas. This can be composting in the neighborhood garden, tool and skill sharing, and reuse & repair workshops, which again reduce waste and costs.



Stephanie Fulford Speech

Written by Riley Ray & Zoe Buisse

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.



Larissa Peck Speech

Written by Jackson Bachewich & Grace Wilmer

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.

Continued on next page



Larissa Peck Speech

Written by Jackson Bachewich & Grace Wilmer

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. his 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.



PHOTOS, VIDEOS, B-ROLL

SCAN



OR

CLICK HERE



CONTACT INFO

JACKSON BACHEWICH
PUBLIC RELATIONS OFFICER
204-868-8073
JACKSONBACHEWICH34@GMAIL.COM

STEPHANIE FULFORD SUSTAINABILITY SPECIALIST, RRC POLYTECH SFULFORD@RRC.CA

LARISSA PECK
DIRECTOR OF CORPORATE COMMUNICATIONS,
THE FORKS
LARISSA.PECK@THEFORKS.COM