



Briarcrest Elementary School

School district: Shoreline

School location: Shoreline

Began participating in Green Schools Program: November 2022

Level One of the Green Schools Program: Achieved in June 2023

Waste Reduction and Recycling (Level One)

- Briarcrest Elementary School went from a 35% recycling rate in November 2022 to a recycling rate of 48% in April 2023, with leadership from principal Dereck Dalasta.
- The school switched from single-use plastic utensils to durable metal utensils.
- Briarcrest started to collect recyclable and compostable materials at lunch, with the Green Schools Program providing bins and stickers showing what can be placed in each bin.
- A fall assembly served to kick-off collection of recyclable and compostable materials. Weekly Friday video announcements and articles in the monthly school newsletter led the entire school community to support the new practices.
- To prepare students to sort materials at lunch, the principal ensured there were daily announcements at lunch for about two months before new practices started. Visits to kindergarten and first- grade classrooms helped reinforce lunchtime messages. Second- to fifth-grade students caught on quickly and received compliments in weekly Friday announcements.
- All classes were placed on a rotation schedule to monitor lunchtime sorting. Family volunteer Stephanie Pelz organized parents to help, and the lunchroom supervisor and custodian reminded student helpers what to do.
- Food waste at Briarcrest Elementary was reduced in 2022-2023. Daily instruction on how to separate recyclable and compostable materials from garbage was accompanied by reminders to only take what you'll eat and eat what you take.



King County Green Schools Program

Success Story

Reduce • Reuse • Recycle • Rethink

- Before collecting recyclable and compostable materials at lunch, the custodian emptied two garbage bins at each lunch. After collecting recyclables and compostables, the custodian emptied one garbage bin at each lunch.
- Healthy schools practices at the school included offering nutrition education and cooking classes, and promoting healthy school foods. The school participated in the Farm to School program, and used fresh food from local farms.