



Northshore Middle School

School district: Northshore

School location: Bothell

Began participating in Green Schools Program: January 2018

Level One of the Green Schools Program: Achieved in May 2019

Waste Reduction and Recycling (Level One)

- Northshore Middle School increased its recycling rate from 50% to 71%.
- The school announced its participation in the Green Schools Program and shared information about how to reduce waste and recycle through school-wide announcements, in advisory lessons, and with peer to peer coaching.
- A Green Team of Family, Career and Community Leaders of America (FCCLA) and other interested students was formed.
- In fall 2018, the Green Team conducted a waste audit of lunchroom garbage. The audit revealed that one-third of the garbage was recyclable and one-third was compostable.
- In January 2019, the school started to collect lunchroom compostable materials for transport to a regional composting facility.
- Green Team members took turns monitoring lunchroom sorting stations, and created posters to help students sort correctly into recycling, composting, and garbage bins.
- As an incentive for Green Team students to monitor in the lunchroom, the school created Fast Passes so Green Team students can go through the lunch line without waiting.
- To reduce wasted food, a food share box was set up in the lunchroom for unopened, packaged foods from the school lunch program. The foods were offered to student athletes after school.
- The school used bulk dispensers for lunchroom condiments.
- The school held a waste reduction kick-off week and a recycling reminder week.



King County Green Schools Program

Success Story

Reduce • Reuse • Recycle • Rethink

- The school held a waste reduction kick-off week and a recycling reminder week.
- Leadership classes and FCCLA participated in a workshop to understand problems caused by garbage and how to use positive messages to convince others to waste less.
- To reduce paper use, the school principal sent emails to staff to encourage mindful use of copy machines, and teachers used whiteboards and classroom projectors to limit paper handouts. At the start of the semester, teacher assistants received training on how to make double-sided copies.
- Culinary Arts, Science, and Leadership classes built and maintained school gardens, including a pesticide-free garden of native plants. They used woodchip mulch to reduce the need for herbicides and irrigation. The gardens helped students learn about health and protecting the environment. Culinary classes used produce from the food gardens.