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 percent to 71 percent.
- The school promoted the Green School Program and conservation practices through announcements, peer to peer coaching, and advisory lessons.
- 13 members of Family, Career and Community Leaders of America (FCCLA) and other interested students formed a Green Team.
- In October 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.
- The Green Team made posters to help students sort waste correctly in the lunchroom. In addition, they created a rotating schedule to monitor lunchroom recycling stations.
- 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.
- The school used bulk dispensers for all condiments in the lunchroom.
- The lunchroom started a food share box and the leftover food was offered to student athletes after school.
- In January 2019, in its lunchroom, the school started to collect compostable materials for transport to a regional composting facility.
- After school, the Green Team distributed recycling stickers to teachers for their classrooms and answered questions about the Green Team.
Leadership classes and FCCLA participated in a workshop to understand the problems caused by garbage and how to use positive marketing techniques to convince others to waste less.

The school principal used weekly emails to encourage mindful use of copy machines. Teachers used whiteboards and classroom projectors to limit paper use.

At the beginning of the semester, all teacher assistants received training on how to make double-sided copies.

The school held a waste reduction kick-off week and a recycling reminder week.

Culinary Arts, Science, and Leadership classes built and maintained multiple school gardens. The gardens were used to help students learn about health and protecting the environment.

- Culinary classes used produce from the food gardens.
- Students built a pesticide-free garden with native plants and non-toxic alternatives to pesticides and herbicides. In addition, they used woodchip mulch in all planting beds to reduce the need for herbicides and irrigation.