



2024 NY Compost Site Operators Workshop FAQ

Is there a fee to participate in the workshop?

No, these workshops are free to attend! Participants must register in advance. Capacity limits are in place for each site to ensure a manageable and productive learning experience for all attendees.

Who should attend the workshop?

- Operators of agricultural, municipal, and private composting operations that accept food scraps.
- Operators of small-scale/community composting sites that accept food scraps, such as community gardens, local parks, etc.
- Other interested parties considering starting a commercial composting operation to compost food scraps.

Priority will be given to New York-based composting site operators that are currently accepting food scraps or are planning to do so. From a neighboring state? Compost site operators from nearby states can register but may be waitlisted. Contact Rethinkfoodwasteny@cetonline.org for more information.

What time should participants arrive?

The workshop will begin promptly at 7:45 AM. Light breakfast will be provided.

Will lunch be provided?

Lunch will be provided for all participants. Please indicate in the registration any dietary restrictions.

What time will the workshop end?

Participants should be prepared to stay until 4:45 PM.

Where is the training located?

CET will provide the exact address of the classroom location and compost site. In Fall 2024, there will be 3 workshops held across the state of New York. Please check <https://www.cetonline.org/event/> for events accepting registrations or email rethinkfoodwasteny@cetonline.org to be contacted for upcoming events.



If you have already registered, please refer to your registration confirmation for the date and location of the workshop you registered for.

Who is instructing the training?

The [131° School of Composting](#) is the educational branch of [Compost Technical Services](#), a consulting practice founded by James McSweeney (author of [Community-Scale Composting Systems](#)).

What is the workshop format?

The workshop will be delivered in-person. Each workshop will include a classroom session led by James McSweeney and a tour of a locally operated compost site that processes food scraps.

What should participants bring?

Participants should bring a reusable water bottle, wear closed-toed shoes, and dress comfortably for indoor and outdoor sessions. Participants with reflective vests and/or compost thermometers are encouraged to bring their own.

Which workshop should I register for?

Interested compost site operators or those hoping to operate a compost site should register for whichever location and date is most convenient for them.

What if I need to cancel?

If you have already registered and can no longer attend, please contact RethinkFoodWasteNY@cetonline.org. Due to limited capacity, we ask that you inform us of your cancellation 5 business days before the event so that we may register someone else from the waitlist.

Will there be a hands-on component?

The full-day training will include practical application of skills at a nearby compost site. Registrants should plan to participate in all activities.

Will there be an exam?

No, there will not be an assessment.



Will there be a rain date?

Yes. Please contact rethinkfoodwasteny@cetonline.org if you have not already been notified of a rain date.

Is there parking available at the workshop venue?

Parking information and directions for workshop locations will be provided in advance of the workshop. Please review your email for important notices.

Can I receive a certificate of attendance or completion?

All participants who attend the full day will receive a certificate; all participants are encouraged to stay for the entire workshop.

How can I stay updated about any changes or announcements related to the workshop?

Registrants will be notified by email of any announcements related to the workshop. Please email any questions to rethinkfoodwasteny@cetonline.org.