



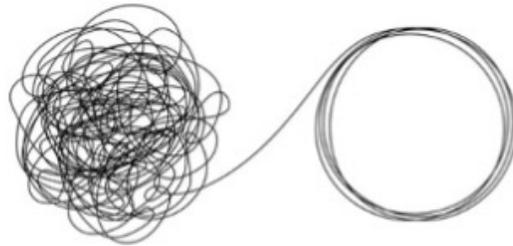
ATTEMPTING CERO WASTE CSU TODOS SANTOS

INFORME: Esfuerzos de separación de residuos, disminución de basura y
manutención de ciclos para materiales orgánicos e inorgánicos.

REPORT: Efforts to separate waste, reduce garbage and create cycles with
organic and inorganic matter.

PERIODO / DATES: Summer 2022 – Summer 2024

Coordinador: Antonio Diego Fernández Rozada



LA BASURA ES CAOS / GARBAGE IS CHAOS

**Si la organizamos podemos entender como reducirla /
By organizing it we can understand how to reduce it**



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EFFORTS TO SEPARATE WASTE AND REDUCE GARBAGE

A NARRATIVE TIMELINE

Summer 2022 – Summer 2024

Introduction: After two years of developing a comprehensive waste strategy at Colorado State University Todos Santos (CSUTS), this document reflects the lessons learned, the challenges encountered, and the efforts required **to divert over 70% of waste** generated during daily operations; this achievement has been successful through collaborative management and the participation of CSU students.

Objective: Reduce, and understand how to reduce, organic compostable waste and a bunch of crazy inorganics.

Why: In the summer of 2022, several factors converged which set the stage for CSU Todos Santos's strategic investment in sustainability initiatives.

- The Todos Santos community needs assessments (2015, 2020) highlighted effective waste management as a community concern and priority. Each CSU student studied these documents before arriving in Todos Santos, and student arrived in Todos Santos hungry to learn more.
- A donor came forward with a one-year salary for a CSU Todos Santos program coordinator position that would have an emphasis on zero waste
- Alianza Cero Basura was beginning to organize, articulate goals, and define areas of impact.

The trifecta of student learning goals, donor support, and community momentum launched the robust and ongoing partnership between CSU Todos Santos and Alianza Cero Basura and led to the efforts, research, and results as included in this report.



Step One: Study Waste: The first step dealing with garbage at CSUTS, was dirty but with determination it has become a cleaner, healthier process. Studying waste means wearing gloves, having an empty stomach, and covering your mouth and nose as you reveal the contents of trash bags. Each full of colorful smells, substances, materials, putrefaction, and traces of forgotten choices in the form of discarded purchases. The alchemy of capitalism > consumption turns into chaos, and the evidence is in our waste.

From that early study, it was possible to obtain a road map of the kind of waste that was being produced at CSUTS during its daily operation with the objective of designing a successful strategy for its management. After two years, the data shown in this document is the result of the consolidation of that strategy.

Step Two: Separated Waste Collection Prototype: The local municipality (La Paz) in an arrangement with Alianza Cero Basura, invited CSUTS to be a part of an experimental prototype for local businesses. The objective was to start collecting separated waste every week, starting in the month of September 2022. During that summer CSUTS had been studying its waste and diverting some of it to Punto Verde¹, the local recycling center and our own compost was at its early stages.



¹ Alex Miro, director of Punto Verde, says that the original owners of the land where the recycle center is, donated it because the government compelled them to have a waste management operation to prevent the impact of hotels, buildings and houses they were planning to construct. Punto Verde was planned to be an actual transformation plant for recyclable materials but the area where it stands has no permission for having electricity. Right now, Punto Verde holds the recyclables and receives donations from its customers. Glass and plastic buyers drive down from La Paz and pick up the materials, but this has proven a challenge for cardboard and paper which is too expensive to move and occupies a lot of volume; the region lacks a real alternative.

‘WHEN THE SEPARATED WASTE COLLECTION SERVICE STARTED, WE WERE READY’

Not every business in town has a *Cero* Waste specialist, and this extra work tends to fall on the maintenance crew, who often have other priorities. After a waste management strategy is created at a business, it is possible to involve all staff members in its use and eventually, with some help from the leadership, hopefully produce a healthier and less time-consuming action towards waste while preventing chaotic pollution at the system’s *tiradero* (landfill).

When the separated waste collection service started, we were ready. This collection service was the first time that a public system came to CSUTS to pick up the waste: trash, cardboard, aluminum, glass and plastic bottles; however, this only lasted until December of that year, demonstrating how fragile dealing with waste can be.

At the end of that year, the municipality representatives informed CSUTS that due to changes in the administration the waste collection strategy was moving in another direction. They could not achieve a proper number of new businesses that wanted to be part of the prototype, and that CSUTS was one of the only businesses in town that had successfully participated.

Now what? Todos Santos is considered a tourist gem, the government calls it *Pueblo Mágico*; its magnetism attracts people from all over the place. Little stores in town showcase plastic Coca Colas, Doritos and microwave soups, together with Kirkland products packed in glass from Costco, most items are covered in single use plastics. This region is unique, a mixture of Baja Ranch and gourmet culture that claims a lot of products. However, being located so far south in the Peninsula, everything must travel to get here and travel to get out of here. Places like the overpopulated local recycling center (Punto Verde), have proven that it’s not easy to get recyclables out of town. With little profit and no electricity to power the compacting and crushing machines, local transformation has proven difficult; Todos Santos could be magical... but all this attraction and growth is also producing trash that we are starting to see everywhere.

In January 2023, CSUTS received an unexpected breather. The municipality canceled the separated waste collection but continued to pick up trash every week at CSU. This has continued happening, apart from a couple of short strikes, through the writing of this report.. While the “just put your trash out” ask is convenient, the impact of this approach on future generations should be considered.

The region’s efforts to promote growth can conflict with the measures in place to manage its environmental impact. While development is being encouraged, there appears to be an opportunity to better align waste management policies to support sustainable growth and address trash and pollution challenges².

² [Divide a Todos Santos actualización del ordenamiento urbano](#)

A DAILY COMMITMENT

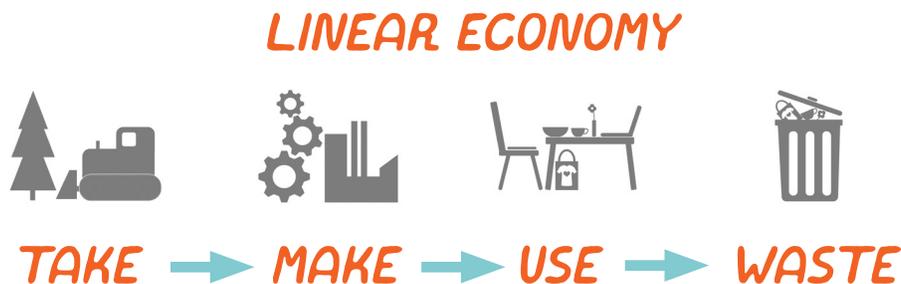
Step Three: A Waste Management Strategy on our Own

In 2023, at CSUTS, the big leap towards waste management was making habits.

Even though the municipality includes the CSUTS in their trash collection service and almost every week it is possible to get “rid” of all the waste that CSUTS produces, the opportunity/challenge was to divert as much of that garbage from the landfill as possible. In order to achieve that, we needed to organize it and really understand the meaning of garbage.

Garbage is a byproduct of our linear economy – something discarded without an ecological or economical value. We buy, we use, and we dump.

Waste, on the other hand, can still have potential if managed properly. When sorted, cleaned, and stored correctly, it can become a resource. With the right systems and commitment, waste can be redirected into productive and sustainable solutions instead of contributing to disorder.



Linear Economy: In a linear economy, consumer spending drives the system—when people buy, the economy thrives. In the 20th century, consumption fuels growth, which is why spending is closely tied to celebrations, gifts, and status. The beginning of this cycle is carefully designed to be appealing—glittery packaging, catchy names, and flashy trends. However, there is little incentive for businesses, brand owners, or even governments to highlight what happens to these products once they become a waste. Unlike the start of the cycle, the end is rarely advertised—there is no glamour, no shine, only discarded materials with nowhere to go³. In the 21st Century, consumption rates are fueling possible environmental collapse.

³ [What is planned obsolescence?](#) One of the main problems with the current linear economy's production and consumption model, as opposed to a sustainable circular economy system, is planned obsolescence. Planned or programmed obsolescence refers to the deliberate shortening of a product's useful life by the manufacturer in order to increase consumption. Planned obsolescence is a serious environmental problem for the planet. Every year, up to 50 million tons of electronic waste are generated, a very high percentage of which – around 85% – is usually discarded randomly, ending up in waste tips in developing countries, creating a risk for the environment and the health of people, animals and plants.

THE REAL ISSUE IS TO REDUCE

A recent trip to Fort Collins to observe waste management operations at CSU's main campus revealed the main difference between Todos Santos and Fort Collins, is the budget and infrastructure capacity to conceal the trash side of the linear system. However, both rely on a centralized waste management system that continues to expand. Adopting decentralized, self-sustaining waste management solutions is an opportunity for both locations.

The real COMMITMENT is to reduce. Even though waste management opportunities have been expanding recently, locally we still lack proper education when we buy and when we dispose. Buying is still viewed as more important than the waste it produces, and stores are filled with any product that has demand - without any limit on the garbage it may become. Recycling and waste management is still gaining traction in Todos Santos, although local people in Baja have the culture of buying secondhand products that come from the border, things still tend to accumulate in this economy⁴ and in this peninsula.

The goal of this document is not only to understand waste and how to manage it, but also to spark conversations about what kind of consumption we would like to achieve that could lead to a meaningful reduction.

STUDENT INVOLVEMENT

When students from different cultures arrive in Todos Santos and explore the town, they encounter a mix of familiar products and new ones they are eager to try. While traveling, people often adopt a tourist mindset - relaxed, with fewer responsibilities—leading to more impulsive consumption and, ultimately, more waste. We encourage students to be mindful of this cycle: buying, using, and leaving behind. Instead of seeing a new place simply as an affordable, colorful paradise, they can approach it as a valuable learning opportunity - one that fosters awareness and responsible consumption.



⁴ In late 2020, investigative reporters unveiled a 50-year long [disinformation campaign](#) by the plastics industry which claimed that post-consumer plastics can be recycled into valuable new products. However, most of the estimated 600 billion plastic bottles and containers produced worldwide were never meant to be recycled.

The costs associated with recycling are considered prohibitive - plastics actually degrade during the [recycling process](#), and many cannot be reused more than once - though manufacturers found they could hide behind the 'polluter pays' principle to avoid liability of their products' detrimental effects on the environment and human health. Companies promoted the narrative that consumers are the real source of plastic waste and should pay to dispose of it, thereby shifting the responsibility of disposing 25 million tons of plastic bottles per year onto increasingly expensive, taxpayer-funded solid waste management systems.

CSUTS: A CERO WASTE ORIENTATION

While in Todos Santos, students and faculty are introduced to the challenges the region faces towards waste and are also included in the responsibility of the management we do at the CSUTS. Everyone is involved in trash separation, chopping food waste, composting, and compacting single use plastics into eco-bricks. Just as important as this action is the reflection, at CSUTS we challenge students to reflect on:

- How to shop in a different culture?
- How do you cook local and seasonal products that tend to have less packaging?
- Can society obtain value from students that travel for knowledge?
- After returning home, how can students continue to engage in waste reduction habits?

A WASTE MANAGEMENT STRATEGY

Step Four: Implementing

At first, it felt like magic. Disappearing trash cans!

Normally, in businesses and homes, people believe in the mysterious powers of garbage bins—their supposed ability to make waste vanish. The common logic being **increasing the number of bins = less trash**. The trick is to never look in the dump.

At CSUTS, and other educational institutions in Todos Santos, **the problem wasn't a lack of bins, it was too many**. These duplicated bins were all serving the same purpose: housing for chaos.

To address this, CSUTS set up two waste separation stations—intentional spaces for sorting waste properly:

1. One outside the classroom, halfway to the student kitchen.
2. Another outside the teachers' apartments.

The goal was simple: designated areas for CLEAN AND DRY recyclable plastics, cans, cardboard, glass, batteries—and, ultimately as a last resort, trash.



FOOD WASTE AND COMPOST: THE REAL DEAL

There are two food waste inputs at CSUTS:

1) The student's kitchen

A special bin has been set up, inside the refrigerator, for students to put their waste when they cook their own meals.

2) The CSUTS cafeteria

This space accounts for the majority of food waste volume (3,417 food plates served from July 2023 to June 2024).

After studying CSUTS waste, it was determined that two kinds of composting would be necessary to divert this waste from the landfill.⁵

- One compost for cellulose products next to the parking lot
- One compost for food waste on the roof top

To avoid attracting insects, rodents, foxes and dogs, the food waste compost was relocated to the rooftop in the fall of 2022. CSUTS uses a recycled plastic bin from a brand called SIRDO (Sistema Integral de Reciclamiento de Desechos Orgánicos⁶) brought in by Program Coordinator, Antonio Diego F.R. These bins house a specific kind of bacteria that was isolated at the laboratories of the UNAM (Universidad Nacional Autónoma de México) in the 1980s. These bacteria are very efficient, decomposing all kinds of fresh food, including bone, grease and meat. These bacteria, which are also used in sewage technology, originate from the same ecosystem that once sustained the Aztecs—an agricultural civilization that thrived centuries ago.⁷



⁵ The [local waste audit](#) conducted by ACB in 2021 showed that at least 60% of the garbage going into our dump is compostable organics.

⁶ [SIRDO](#)

⁷ [Chinampa azteca](#)

COMPOSTING CONTINUED ...

The cultural importance of this compost is relevant because of its efficiency, allowing CSUTS to digest significant amounts of food waste (10 lbs a day), without attracting insects or bad odors and providing carbon-rich bio fertilizer.

The cultural heritage of this composting practice, along with its role in reducing global warming emissions⁸, makes it a valuable learning experience for students visiting CSUTS. It also highlights our daily commitment to responsible waste management, recognizing that in our community, we cannot rely on a centralized solution.

Studying waste management provides valuable insights. For example, in a classroom, it's important to have designated bins for used paper, writing paper, even piñata paper! We've been donating paper to local artists who create piñatas for our students' welcome dinners and community celebrations.



However, despite the clear waste management signage, napkins often end up in these paper bins. So, what to do with napkins? At CSUTS, napkin waste is significant—140 pounds from January to June 2024 alone, all previously destined for the landfill. To address this, a composting hole was dug behind the parking lot dedicated to organic cellulose waste related to food. Over the past two years, this composting system has not only provided nutrient-rich soil but also revealed hidden contaminants—plastics disguised as compostable materials. Through this system, CSUTS has successfully composted piñata remnants, garden waste, and more.

Since summer 2023, CSUTS has collaborated with Steve Kazemi⁹, a chemist from Colorado, who has helped us rethink cellulose decomposition. Contrary to consumer beliefs, paper fibers and cellulose aren't as easily disposable as they seem. Imagine being a microorganism and choosing whether to digest food waste or thick, dry, fibrous cellulose—it's a slower, more complex process. With Steve's guidance, CSUTS has been inoculating our compost weekly with a mix of water, molasses, and a bacteria strain he describes as smelling like 'popcorn puke.' The primary goal continues to be diverting waste from landfills. However, analyzing the efficiency of this experiment and collecting this data has been a worthy secondary goal. It is always thrilling to be able to involve experts in practices like waste management where there is so much to learn, and so much to do.

⁸ [Food Waste and its Links to Greenhouse Gases and Climate Change](#)

⁹ Steve Kazemi: *Independent consultant in fermentation, scaling chemical technologies and green chemistry formulations

*Member of United States [Composting Council](#).

*Advisor to Colorado State University Fermentation Science and Technology department 2012 to present

RETHINKING CONSUMPTION: IS BUYING IN BULK BETTER?

Large stores like Costco often sell bulk packages of products at lower prices, such as sugar, rice, beans, and other grains commonly found on the CSUTS menu. Our data shows that CSUTS stores about 56 pounds of single-use plastics every year inside Eco bricks. Unfortunately, Costco packages these products in large plastic bags containing smaller 1-kilo bags, offering little reduction in single-use plastics.

In 2023, a comparison was made with local stores to see if they could offer a more sustainable alternative. One store agreed to sell these products in bulk if CSUTS provided the containers, with pricing comparable to or slightly lower than Costco's. However, the challenge arose when the CSUTS chef pointed out that buying in bulk presented several inconveniences, particularly due to the lack of warehouse space in the cafeteria and the risk of attracting animals, insects, or rodents to the stored grains. The issue remains unresolved.

CONSIDERING FOOD CULTURE AGAINST WASTE

While bulk shopping can be convenient, other considerations such as time, recipes, ingredients, pollution, and health impacts – issues that affect both U.S. and Mexican populations – should be considered when making purchasing decisions.

“In the name of productivity, the ‘fast life’ has changed our lifestyle and now threatens our environment and our land (and city) scapes. Slow Food is the alternative, the avant-garde’s riposte. Real culture is here to be found. First of all, we can begin by cultivating taste, rather than impoverishing it, by stimulating progress, by encouraging international exchange programs, by endorsing worthwhile projects, by advocating historical food culture and by defending old-fashioned food traditions.”¹⁰



A WASTE CONSCIOUS KITCHEN

The CSUTS cafeteria, where students and faculty typically eat twice a day during their programs, is a complex operation. The cafeteria mixes international recipes with local Mexican flavor and there are options available for all kinds of dietary needs and sensitivities. If you ask the students about the food at CSUTS, normally you get big smiles from them. The local chef, Ana Maria, provides the service and she has the liberty to decide on the menu and ingredients. For her convenience, she had made the reasonable decision to drive to Costco, in Cabo San Lucas, 50 miles away, to buy most of the products. Often these products are the same as those the students are eating back home. Despite a conscious effort to incorporate local ingredients, many purchased products inevitably contain processed ingredients, high on fructose, preservatives and added flavors¹¹ ... and of course, they come with lots of packaging.

The less the food travels, the smaller the carbon footprint. Relying on internationally processed ingredients makes serving food to students an ecologically costly operation. By building relationships with local vendors, including the fishermen of Todos Santos, some ingredients are sourced as close as the nearest beach. There may be opportunities to encourage the distribution of more locally grown produce to the CSUTS cafeteria, such as meat, cheese, and fresh vegetables. This effort would require intentional collaboration with the Todos Santos community—a place that was once an agricultural hub. Despite the rise of hotels and gentrification, agriculture remains present in the region, contributing 4.1% to the state's annual GDP¹². However, much of this production is geared toward export, with Ejidos relying on scarce agricultural land to grow monocrops using genetically modified seeds and pesticides. Supporting local agriculture could help shift the balance toward more sustainable, local food systems.

A LOOK AT OUR FOOD SYSTEMS

“La dependencia de los agroquímicos y agropásticos combinada con su manipulación y aplicación inadecuada, representa una amenaza inmediata para la salud de los trabajadores agrícolas y las poblaciones que viven en las zonas productivas. Esta problemática tiene repercusiones a largo plazo para la biodiversidad y la salud regional. La escasa regulación de los agroquímicos es preocupante: un estudio en 2020 en Todos Santos, descubrió un aumento significativo de la concentración de plaguicidas organoclorados en los niños que van a la escuela cerca de los campos agrícolas.”¹³

Translation: “The dependence on agrochemicals and agricultural plastics, combined with their improper handling and application, represents an immediate threat to the health of agricultural workers and populations living in productive areas. This problem has long-term repercussions for biodiversity and regional health. The lack of regulation of agrochemicals is worrying: a 2020 study in Todos Santos found a significant increase in the concentration of organochlorine pesticides in children attending school near agricultural fields.”

¹¹ [Ultra-processed food exposure and adverse health outcomes](#)

¹² [TODOS SANTOS AND EL PESCADERO: SOCIO-DEMOGRAPHIC AND ENVIRONMENTAL OVERVIEW](#)

¹³ [Evaluación del sistema agrícola y alimentario de BCS](#)

REPLICATING SUCCESS AND SHARING KNOWLEDGE

Step Five: Shortcuts to Success

In September of 2023, the 'Invisible Pet'¹⁴ project grew at one of the local public elementary schools in town. Escuela Primaria General Meliton Albañez T.M. houses 300 students that had been learning to use the same technology for composting food waste that is used at CSUTS. From September 2023 to June 2024, the children (7–10 years old) prepared organic waste for feeding their 'Invisible Pet.' During recess, picnics, and other events organized by our staff, elementary students and CSU students were able to come together to participate in activities that aimed to be nutritious, sustainable and zero waste.

On February 29th, 2024, the school organized their first **International Composting Day**, in which all students signed up for a daily role with a goal to compost 480 pounds of food waste (until Jun 2024). When harvested this would help the school create their first ever organic garden with edible vegetables. As of October 2024 the second composting cycle has started at the school and 5 more groups have joined the effort, plus two more that are starting to learn about inorganic waste management. There is a long road ahead to get other schools in the region involved in incorporating these efforts, and the need to change the collective culture of single use materials remains.



FINDING A CYCLE FOR SINGLE USE PLASTICS

Step Six: Hosting Creative Ideas for Materials Accumulated from Waste

When separating waste after meals, there is an indicated bin just to accumulate single use plastic bags, dry and clean. There are two clothesline pins (one in the students' kitchen, and one outside the cafeteria) to hang single use plastics that need rinsing. When time is available, CSUTS students and team members work on emptying all sorts of packaging: rice plastic bags, sugar plastic bags, bean plastic bags, cookie wrappers, granola bags, cheese film, meat packaging, and fish bags (often filled with blood).

A big step was understanding that changing the immense amounts of plastics that contain this food was not possible right now, but WE needed to do something to stop it from going to the landfill and the ocean. First, CSUTS started implementing eco bricks¹⁵, a technique that uses plastic water bottles as containers of single use plastics, that when used correctly, serve as bricks or "Legos" for building certain kinds of furniture, and creativity is the limit!

¹⁴ [Invisible Pet Project](#)

¹⁵ [Eco Bricks](#)

ECO BRICKS

After the first six months (Sept 2022 – March 2023) of the eco brick initiative, during which students actively participated in an experiment at a local private high school (La Palapa), the bricks were donated to a local chicken farm. The eco bricks were used as building materials to construct houses for the birds.

Eventually this partnership ended, and maintaining a consistent standard became challenging, as properly filling the bricks requires a specific technique. In response, CSUTS shifted to using old 20-liter water garrafones, donated by the water purifying stations in Todos Santos.

These garrafones now serve as single use plastic containers, compacting waste that is especially difficult to manage. Each eco brick contains all kinds of waste: old pens, plastic bags, markers, styrofoam plates, and cups. Perhaps future eco bricks should also include letters sent to the future archaeologists asking for some sort of forgiveness for our single use plastic practices.

As of the summer of 2024, CSUTS had 15 fully compacted garrafones. Their final purpose will be to form the inside of a square cement planter, that will contain a garden for the students to grow some vegetables next to their outdoor lunch tables. The goal will be to have lettuce and other produce available for the CSUTS cafeteria to utilize, and the fertile soil produced at the composts will finally be able to round up the cycle of this sustainability jigsaw.



FINAL THOUGHTS

At Colorado State University Todos Santos, our team is proving that more than HALF of our waste can be successfully managed. However, this is an effort that must be managed internally. Centralized organizations and public services have not yet been able to offer the consistent support or resources to divert this waste.

ESFUERZOS CERO WASTE

DATA:

Dates	July-December 2023	January - June 2024
# of People	56	135
Sum of participant nights at CSUTS	126	471
Amount of served food (plates)	790	2627

Organic waste, separated for its transformation into compost

Food waste	313	716.9
Napkins, egg cardboard, piñatas, pizza boxes, and coffee cups	46.2	140.4
Garden Waste	83.7	Not estimated
Total Pounds	442.9	857.3

Waste separated and delivered to the local recycling center

Aluminum Cans	8.8	28.2
Glass	92.5	186.7
Pet/HDPE	81.5	37.4
Cans	33	29.7
Cardboard	39	43.6
Writing paper (donated por Piñatas)	7.7	20.2
Total Pounds	262.5	345.8

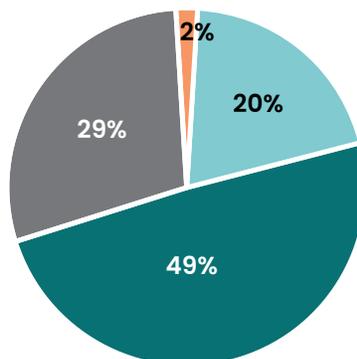
Single use plastics compressed inside 20 liter used plastic bottles (garrafrones)

June 2022 - June 2023	7.2	
Garrafrones will be Eco Bricks	13.6	42.3

TOTALS

Documented Total Residue (Pounds)	915.7	1750
Waste considered TRASH that unfortunately was sent to the landfill	189.5	504.6
WASTE SUCCESSFULLY DIVERTED FROM THE LANDFILL	726.2 Pounds	1245.4 Pounds

- Compactado en ecoladrillos
- Enviados al centro reciclables
- Enviados al basurero
- Residuos orgánicos transformados en composta



(July 2023 - June 2024)

71%

De los residuos que hemos generado, se han desviado del Basurero Municipal

71% of the residue we have generated has been deflected from the landfill. 2% Eco Bricks / 20% Recycling Center / 49% Organic waste turned into compost and 29% taken to the landfill.

ACKNOWLEDGEMENTS:

To the CSU TS Center Staff, who are responsible for the daily efforts to maintain active this waste management strategy:

Iracema, who cleans rooms and oversees the collection of garbage. She has always kept a keen eye on how students manage waste and it's always keeping things in order. Hope you get better soon.

Blas Junior, he is responsible of weekly measuring the weight of trash cans before they get picked up every Tuesday morning.

José, who participates in the cleaning and maintenance of the center and had always been open to participating in composting, waste management efforts and as a fisherman he is always good with knots when cardboard needs to get into bundles.

Julio, who is part of the breeding horse culture in Todos Santos, and with his expertise in plants as an Agro-engineer, has always offered advice and now will be leading the way for our fist eco brick planter at the Center.

Gildardo, who joined the team in January 2024, and has provided his force and spirit to complement the effort needed to compost organic waste at the center, keeping the humidity of both composts, moving it, straining it, adding the waste and the garden leaves, helping get the plastic bottles in order, compacting eco bricks...

Bernardo, who is now retired but he was involved since the beginning and was brave enough to open the first plastic bags of trash to start this process of study. He built a wood and palm cover for the compost, to prevent micro-plastics from common tarps falling into the soil after the sun cooks them when they get old. He has helped grow and water tomatoes and chiles and he has been around on weekends when the compost needs to be moved and watered.

Eduardo, an old-time friend who is always someone to ask about science advice and conservation efforts around our region.

The administration staff: Kim, Idalia, Andrea and Olaf, who are always ready with questions, open to share information with students about waste and are the first and most constant costumers that this strategy provides service too; without their support and superb skills for organization this effort could never had happen.

Ana María, our local chef, for her music, her big smile, and her willingness to improve her operation for it to be less impactful but not less delicious.

The Staff of Alianza Cero Basura, who had always provided knowledge and support in this endeavor. Thank you for being around as colleagues in this impossible fight, for answering my questions and for setting the goals in motion.

To Punto Verde, and the waste collection services in the region who provide us with a rough sense of cycle for our waste.

Agradecer también a **los profes de la escuela primaria Melitón Albañez**, en especial a la maestra **Leslie Castro**, cuyo liderazgo abre todas las semanas las puertas para nuestro proyecto escolar conjunto.

And finally, Blas Senior, who passed away last year but was always an important piece of this jigsaw. The chiles he planted are still providing fruit and are one of the first edible plants at CSUTS.

RESOURCES:

[Cero Basura BCS: Organic Waste](#)

[Divide a Todos Santos actualización del ordenamiento urbano](#)

[Evaluación del sistema agrícola y alimentario de BCS: Catalizar una región alimentaria local próspera](#)

[Food Waste and its Links to Greenhouse Gases and Climate Change](#)

[Global Ecobrick Alliance](#)

[How Big Oil Misled the Public into Believing Plastic Would be Recycled](#)

[Impossible to Recycle: The Limitations of Extended Producer Responsibility Policies](#)

[Invisible Pet Project at Meliton Albañez Elementary School](#)

[Las chinampas, un antiguo y eficiente sistema de producción de alimentos](#)

[SIRDO: Sistema Integral de Reciclamiento de desechos Orgánicos](#)

[Slowfood Manifiesto](#)

[The Battle Against Planned Obsolescence](#)

[Todos Santos and El Pescadero: Socio-Demographic and Environmental Overview](#)

[Ultra-processed food exposure and adverse health outcomes: review of epidemiological meta-analyses](#)