Reducing Food Waste in Schools

Using Composting, Worm Farming and Chickens

By Megan Cooke Green Leaders Program Mentor AAEE NSW Director of Garden to Table Permaculture www.gardentotable.com.au



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Housekeeping

- 15 minute session
- 5 minute time for Questions at the end
- Please put questions in the zoom chat box or
- Email questions: <u>megan@gardentotable.com.au</u>

What's the problem with Food waste?



Problem with food waste

- The average NSW household throws away \$3,800 of edible food each year.
- Currently with the council bin system there is too much food waste/green waste going into landfill.
- Schools pre/primary, secondary, business & households are wasting so much food that could be diverted from landfill to reduce greenhouses gases and carbon emissions.

Co-originator of Permaculture

The only ethical decision is to take responsibility for our own existence and that of our children.

Bill Mollison

" quotefancy

• What Do We Waste Most?



Almost 50% of what we buy we throw out

Almost 25% of these are thrown out

Potatoes are our most wasted vegetable Bananas & Apples are the most wasted fruit

Almost 20% of this is wasted

10% of these are wasted

Source: www.coolharvest.org

Solutions

Start small and expand!

Ask parents to involve children in packing their lunchbox.

Turn your food waste into a resource!

Type one solution in the chat box.

Reduce food waste in schools

Seven solutions

- #1 New bin system
- #2 Embedded sustainability education
- #3 Composting
- #4 Worm farms
- #5 Chickens
- #6 Share waste
- #7 Council







Identify the waste via a bin audit





Alternative Solutions

Beeswax wraps
 Buy in bulk
 Reusable containers

Sucky yoghurtBuy in bulk repackTupperware



Click here for Redcycle





Click here for Redcycle

how to REDcycle

1. collect	2. drop	3. recycle
<image/>	<text></text>	

Sorting the waste

Five bin system for schools

Aldavilla Public School



Photo: Gaye Dufty Aldavilla Public School

5 bin system

- Red bin Landfill
- Yellow bin recycling
- Green bin food scraps
- Blue bin soft plastics
- White bin 10 cent refund return and earn

Mid Coast Council Compost bucket

Collect food waste



Photo: Megan Cooke

Add to your school bin system

- Yellow compost bucket for classroom/playground
- Available FREE from Mid Coast Council
- Email Annette James
 Education Coordinator
 education@midcoast.nsw.gov.au

Mid Coast Council Scraps to Soil

Scraps to soil compost bin



Claim a \$20 compost bin

• Turn your kitchen scraps into rich compost

 Click <u>here</u> to find out about the Scraps to Soil Online Program

Mid Coast Council Bins



Midcoast Waste Services

What goes in the compost?



Kempsey Shire Council



Kempsey Shire Council Compost bucket

Collect food waste



St Columba Anglican School Photo: Megan Cooke Add to your school bin sytem

- Yellow compost bucket for classroom/playground
- Available from Kempsey Shire Council
- Email Louise Hoade louise.hoade@kempsey.nsw. gov.au

Reducing waste in the community



Solution #2 - Education

Join Australian Association for Environmental Education (AAEE)

Click here for Costa as the ambassador for AAEE NSW

Click here to join Sustainable Schools it's free!

Start a green team! Engage your students

Educate students and teachers - new bin

Get the students involved - brainstorm ideas & let them lead the project with teacher support

Solution #3 - Composting

Hot Open Compost Bay



Open Compost Bay



Open/lidded compost bays

Compost



Benefits:

- Can be built with upcycled materials, corrugated tin, hardwood timber not treated pine!
- Turning compost good exercise for children especially children who struggle in classroom
- Disadvantages:
- Needs regular turning
- Invasion from vermin/insects

Cold compost bin

Place metal sheet under compost to prevent vermin



Benefits:

- Cost Bunnings \$60
- Available Local council scraps to soil program
- Disadvantages:
- Hard to harvest compost
- Slow to rot
- Invasion from vermin/insects

Solution #4 - Worm farming

Worm farms

3 options -

- Above ground worm farm
- Below ground Subpod worm farm
- Ice cream container worm farm

Click <u>here</u> for instructions - Garden to Table Permaculture Instagram video

Above ground worm farm

Can of worms - above ground



Benefits:

- Worm farm \$60
- 1000 worms \$50
- Available from Bunnings
- Check with your local council if they offer these
- Harvest liquid castings
- Disadvantages:
- Worms can dry out easily
- Invasion from vermin/insects

Below ground worm farm Subpod



Below ground worm farm

Subpod - below ground



- Benefits:
- Cost \$280 -<u>www.gardentotable.com.au</u>
- Discount code: GARDENTOTABLE10
- Available at <u>subpod.com.au</u>
- Nutrients are directly transferred to garden
- Vermin can not enter
- Stays cool and moist
- Ongoing Online support videos
- Processes larger amounts of waste
- Suitable for schools, households, business
- Disadvantages:
- More expensive than above ground

Subpod worm farm

Subpod - below ground



 Can process approximately 16kg Food waste per week after about 3 - 4 months

Getting started with Subpod

<u>Click here for the Subpod Online Course</u>



Join the Subpod community

• Click on the link below to start the subpod online course.

- Getting started with subpod online course
- Join the subpod community

Online resources Subpod

What can I compost in **subpod**?

Start slowly, your worms take about 12 weeks to settle in



Sort the rubbish student activity What can worms eat?

• On the whiteboard create a list with four columns as below, student write in their notebook.

• YES NO TAKE CARE TAKE HOME

#4 Share your food waste



www.sharewaste.com

Solution #5 - Chickens



- Benefits of chickens:
- Improve student/staff wellbeing [©]
- Eat Cooked food
- Eat Sandwich crusts
- Eat Meat
- Eat Dairy
- Eat Insects
- Add manure to compost

Chickens





We offer:

- Services for Australian Association Environmental Educators Members
- \checkmark Waste reduction packages for schools
- \checkmark Consultancy and education on sustainability & waste
- \checkmark Professional development for teachers
- \checkmark Online help and support for schools
- \checkmark Edible Garden design and resources

Visit <u>www.gardentotable.com.au</u> for garden and waste resources

Contact: Megan Cooke megan@gardentotable.com.au



garden to table Sermaculture

Question time