



NetWaste School News

NetWaste
A COLLABORATIVE APPROACH

A Collaborative Approach

DID YOU KNOW...?

When you recycle the items are reprocessed and made into new products. This reduces the amount of natural resources such as water, coal, oil, sand and metal ore used to manufacture new products. When you recycle 1000 tonnes of recycling you save:



6 Olympic swimming pools of water



Greenhouse gas savings equal to removing **121** cars off the road



Energy savings equal to the annual electricity needs of **71** households

Food Waste and our Climate

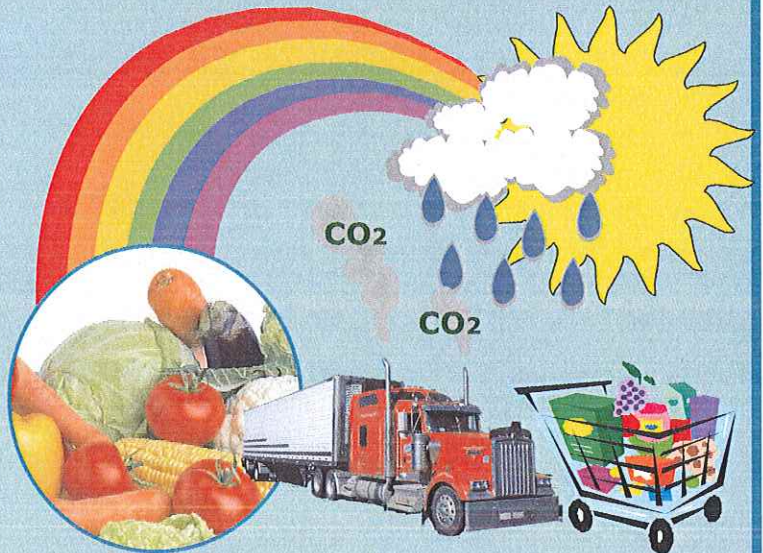
There are serious environmental impacts associated with food waste. Food such as fruit and vegetables and our grains for cereals, bread, cakes and biscuits must all be grown in good soils, with plenty of water and in good weather and climate at the right time of year. Food must then be harvested, transported, processed and refrigerated. The steps required in getting food from the fields to our forks requires a lot of energy and fuel, the by-product of which is carbon dioxide. Carbon dioxide or CO₂ is a dangerous greenhouse gas which affects the health of our climate by contributing to the enhanced greenhouse effect otherwise known as global warming, a symptom of long term climate change.

When we waste food by throwing it in the garbage and send it to landfill, more greenhouse gas like methane is created as the organic matter breaks down. The warming potential of methane gas on the climate is 21 times higher than carbon dioxide. Greenhouse gas pollution from sources such as food harvesting, transportation, landfill and other major factors such as burning coal for our electricity needs (such as refrigeration), affect our climate and our ability to grow food.


Climate change can mean an increase in the intensity and duration of droughts, more intense rainfall and storms that can wash away precious top soil for growing produce. These impacts are real.


If we waste less of our food and recycle our fruit and vegetable scraps by composting and worm farming we can at least reduce our individual impact on the climate and be proud we are doing something.


Food = Soil + Sun + Water + Transport

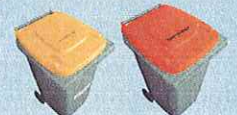


Did you know?

 On average, 50% of what goes into individual household garbage bins is organic waste that could otherwise be composted, fed to animals like pigs or recycled into a rich fertiliser using a worm farm.

 Australian's throw out about \$5.3 billion worth of food every year. Much of this food is uneaten and still in its packaging.

 Some well off adults scavenge from commercial waste bins behind supermarkets at night. This practice is known as 'urban gleaning' which is about making use of excessive commercial waste.



Waste Hotline 1300 725 415

**School Waste Education Program. For enquiries please contact:
Sue Clarke, NetWaste Environmental Learning Advisor, on 6393 8772.**





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Worm farming makes a great practical activity for students from Kinder to Year 12. By observing worms you can learn about biology i.e. worm body parts and digestion, or whether worm castings affect plant growth as a scientific experiment. You can also apply organisational and business skills by selling worm compost and 'tea'.

Do you love food but hate waste?

Though we can throw our food waste to landfill, there are much better ways of disposing of this waste. The best thing to do is to avoid wasting food all together. Maybe you're doing some of these things already?

Ways to avoid wasting food at home:

- ✓ Have a small first serving, then go for seconds if you're still hungry
- ✓ Eat your crusts, they make your hair curly!
- ✓ Share the parts of your meal you don't like
- ✓ Feed the scraps to your pets like chooks, pigs, rabbits
- ✓ Use a compost or worm farm

How to avoid food waste eating out:

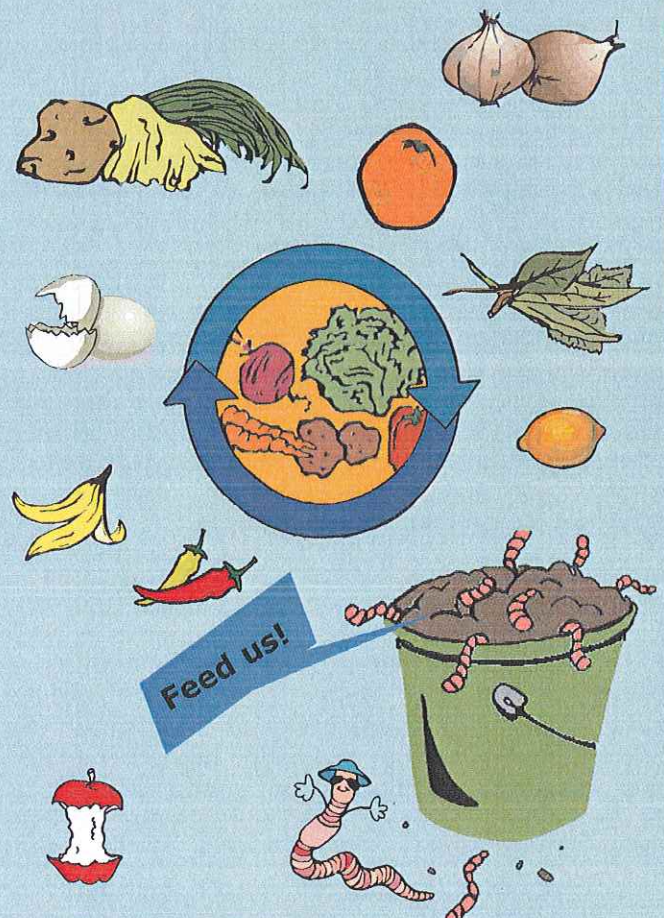
- ✓ Before ordering, ask the waiters about how big the meal is. Maybe you can share to avoid waste.
- ✓ Speak to the Manager or staff about the portion size if it is too big and would cause a lot of waste.
- ✓ Shop for bread at the bakery right at the end of the day, just before closing. Sometimes you can get a discount and save the bread from being thrown out.

Recycling organics into soil

If you haven't got one already, start a compost or worm farm and get growing with your vegetable garden! By turning your old food scraps into a nutrient rich compost or worm castings, you make a valuable fertiliser to help gardens grow stronger and quicker. Perhaps you can use it on your own garden, or sell it to your neighbours, teachers and friends to help their plants grow better.

Test yourself!

Draw a cross through the food scraps you CANNOT feed worms.



Answers: Worms don't like chilli, onion, or citrus fruits like orange or lemon.

Compost and Worm Farming Tips.

- ✓ Turn your compost regularly to keep it aerated so it doesn't smell, and to speed up the composting process.
- ✓ Add lime to the compost if there are maggots or other larvae hatching.
- ✓ Keep dairy, meat and bread products out of compost and worm farms to avoid attracting vermin.
- ✓ A healthy worm farm gives off no odor.

WebLinks

www.compostworms.com

www.wormbincomposting.com

www.aycc.org.au

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