

A guide to food waste recycling for SCHOOLS with



Have you taken a look inside your school rubbish bin lately? Urgh! You'll likely find that nearly $\frac{3}{4}$ of its contents could be either recycled or turned into valuable compost (source: aucklandcity.govt.nz). Consider the combined waste of all New Zealand's schools, over an entire year - and that's a huge amount of (unnecessary) rubbish clogging up the landfill.



Why recycle your school food scraps

Sending your food waste to the landfill results in the production of methane, a potent greenhouse gas that contributes to climate change, and leachate, a liquid that can pollute our seas and waterways. Yet the food waste from the average kiwi kid's lunchbox is perfect for composting. The resultant organic material contains valuable nutrients that will improve our soil. What's more, by introducing a food waste recycling programme into your school, you'll be helping kiwi kids to:

- develop life-long skills of gardening and composting
- be responsible for their waste
- learn about the bigger picture of "reduce, re-use and recycle"
- develop habits and behaviour that could improve our environment for generations to come.

The easiest, quickest and most cost-effective way to compost your school's food waste is with **Bokashi Compost-Zing™**

About Bokashi Compost-Zing™

The Bokashi Compost-Zing™ system is being used everyday throughout New Zealand and worldwide to turn common food waste into highly productive garden compost, quickly, easily and cost-effectively. Not only is it easy to use, readily available, and environmentally friendly, it also gives you many advantages over alternative methods of organic recycling, worm farms and even an inferior Bokashi type product. Advantages include:

- Decreased composting time - up to 50% quicker than traditional composting
- Less odour as the food decays, due to the Bokashi fermenting, rather than decomposing, process
- Increased growing power resulting in healthier and more productive plants
- Easy to use, requiring no mixing and produces a very natural pour-on liquid fertiliser as well as physical compost
- No sad faces (which can be a problem when the worms die!)
- No unsightly, messy compost heaps or worm farm boxes. Bokashi buckets are so compact (and because they don't smell) you can easily keep them inside.
- Economical compared to sometimes pricey worm farms and because it is subsidised by some local councils you save even more!

It's easy for schools and colleges to recycle their leftover food scraps with this handy step by step guide.



www.bokashi.co.nz

10 Top Tips for Successful Food Waste Recycling at your School:

1. Appoint a “Bokashi Champion” who will be responsible for managing the process and educating your “Green Team”.
2. Get as many children and staff involved as possible, and keep the parents/families updated with your progress.
3. Choose the right Bokashi system for your school. This will depend on whether it is a whole school project, or just selected classes. Depending on the amount of food waste your school generates, you have the choice of a compact 2 x 15 litre bucket system (one to collect the waste in, while the other ferments), or our 140l Bokashi BIG BIN system. We recommend you undertake a Waste Audit first, where you collect and measure your food waste for a week. Call us for more details and we'll help you select the Bokashi system that's best for your school.
4. Decide who and how the food waste will be collected. This is a great learning experience for the children, with adult supervision. Establish a “Green Team” or “Waste Warriors”, with children taking turns. Set up one central point such as your staffroom kitchen or children's lunch area, or several smaller collection points.
5. Add all your solid food scraps except meat bones, and liquids such as milk, orange juice or oils.
6. If you have more than one collection area, collate all your waste into the main Bokashi bucket daily.
7. Get your Bokashi Champion and/or Waste Warriors to add the Compost-Zing™ mixture. An adult will need to ensure the lid is replaced tightly.
8. Ensure your Bokashi bucket is kept in a convenient place, alongside your other central waste bins, or in your kitchen area. There will be no odour from your bucket so even the kitchen bench top can work - a warm spot, but out of direct sunlight is best. You can even keep the buckets in the classroom (just make sure the lids are on securely). Big bins are best beside the garden.
9. When the bucket is full set it aside for 7-10 days to ferment. An area away from where children are working is best, then start again with your second bucket.
10. Have fun!

What to do with the fermented waste

During fermentation a juice extract is generated - drain this every 2-3 days. You, your staff or the children can take turns to take this home, dilute it and use as a fertiliser in the garden or for indoor plants. Or simply pour it down the kitchen sink and it will keep your drains clean.

The fermented waste is wonderful compost, and can be added to a Composta, or into a traditional type compost heap. Why not establish a school garden for the children to care for? You could even grow veggies to sell at the local market as a fundraising venture. If you don't have a school garden, share the compost around your staff and families to take home - but do develop a system to make sure you always get your buckets back!

Alternatively donate the compost to your local Community Garden, or contact the Parks and Reserves Department of your local Council.



Ready to get started?

You will find everything you and your team need at www.bokashi.co.nz/free-information.htm including “How To” Guides, posters for display at your school and a Waste Audit form.

Alternatively, call Bokashi on 03 614 8150, email info@bokashi.co.nz and we'll help you establish a food recycling programme, including training for you and the staff, at your school.

You'll be creating nutrient rich compost and helping to save the environment by recycling the food waste at your school in no time!