

Sustainability Cycle

Edith Cowan University, Western Australia

Course: Bachelor of Education (Secondary)

Food and Materials Technologies: Home Economics

Presenter: Charlotte Brown (3rd year student)



ECU is committed to reconciliation and recognises the traditional custodians of the land upon which its campuses stand and their connection to this land. We acknowledge and offer our respect to Aboriginal and Torres Strait Islander Elders and Aboriginal and Torres Strait Islander people past, present and emerging.

The Sustainability cycle



1. **Food waste:** from home, school or commercial kitchen.
2. **Decomposers or animal aided compost:** To turn food waste into usable compost introduce animals/organisms or bacteria. Options are chickens, a compost bin/pile or a worm farm. Either can be used in the cycle but consider the space required.
3. **By product:** Depending on the decomposer, this could be chicken manure, compost or worm leachate.
4. **Vegetable garden:** The by-product is then used as a fertiliser for a vegetable garden
5. **Fresh produce:** The vegetables and fruit produced by the garden are then used in cooking.

Why a Cycle?

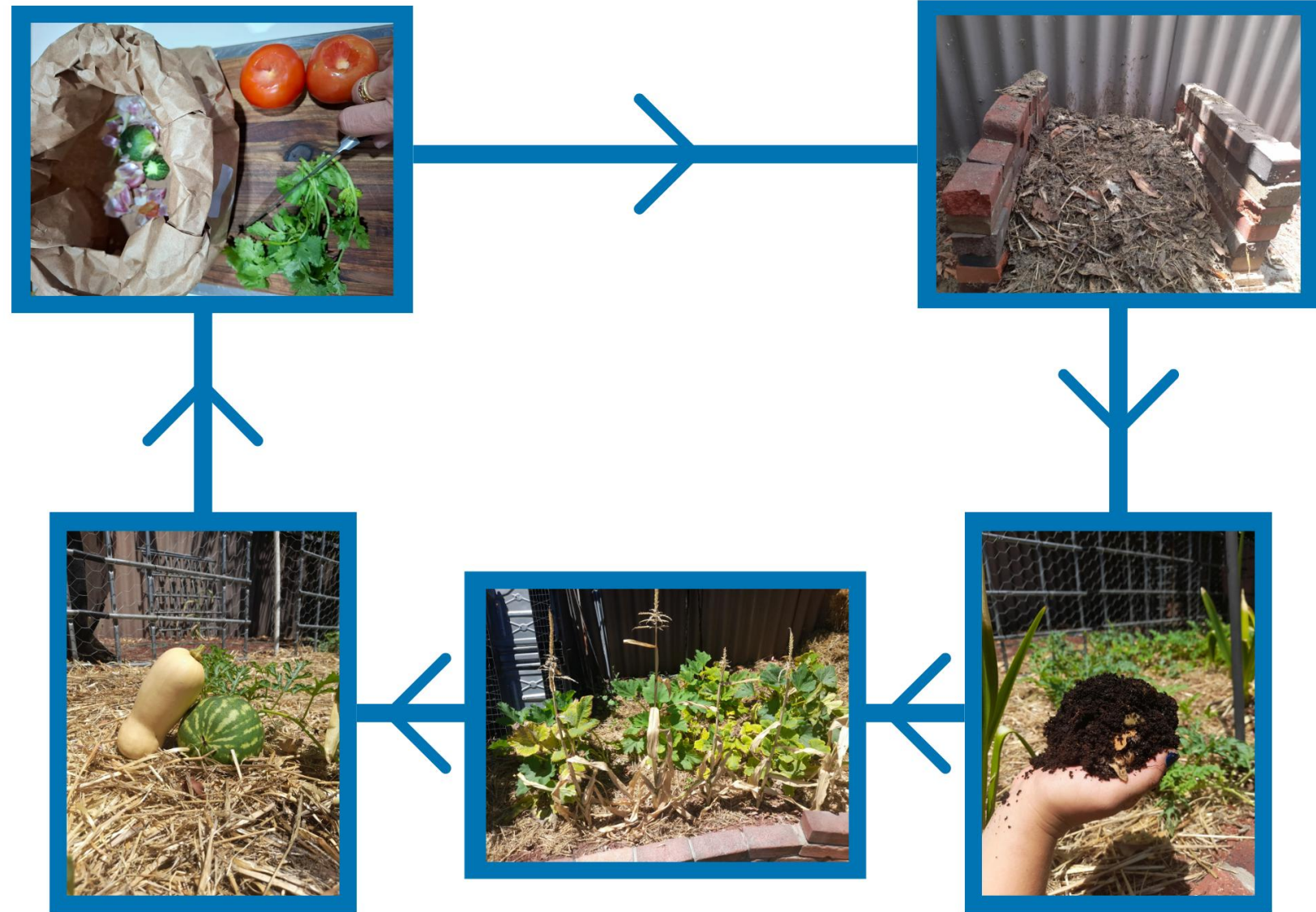
The cycle has been created as an easy-to-understand guide/starting point to becoming more sustainable.

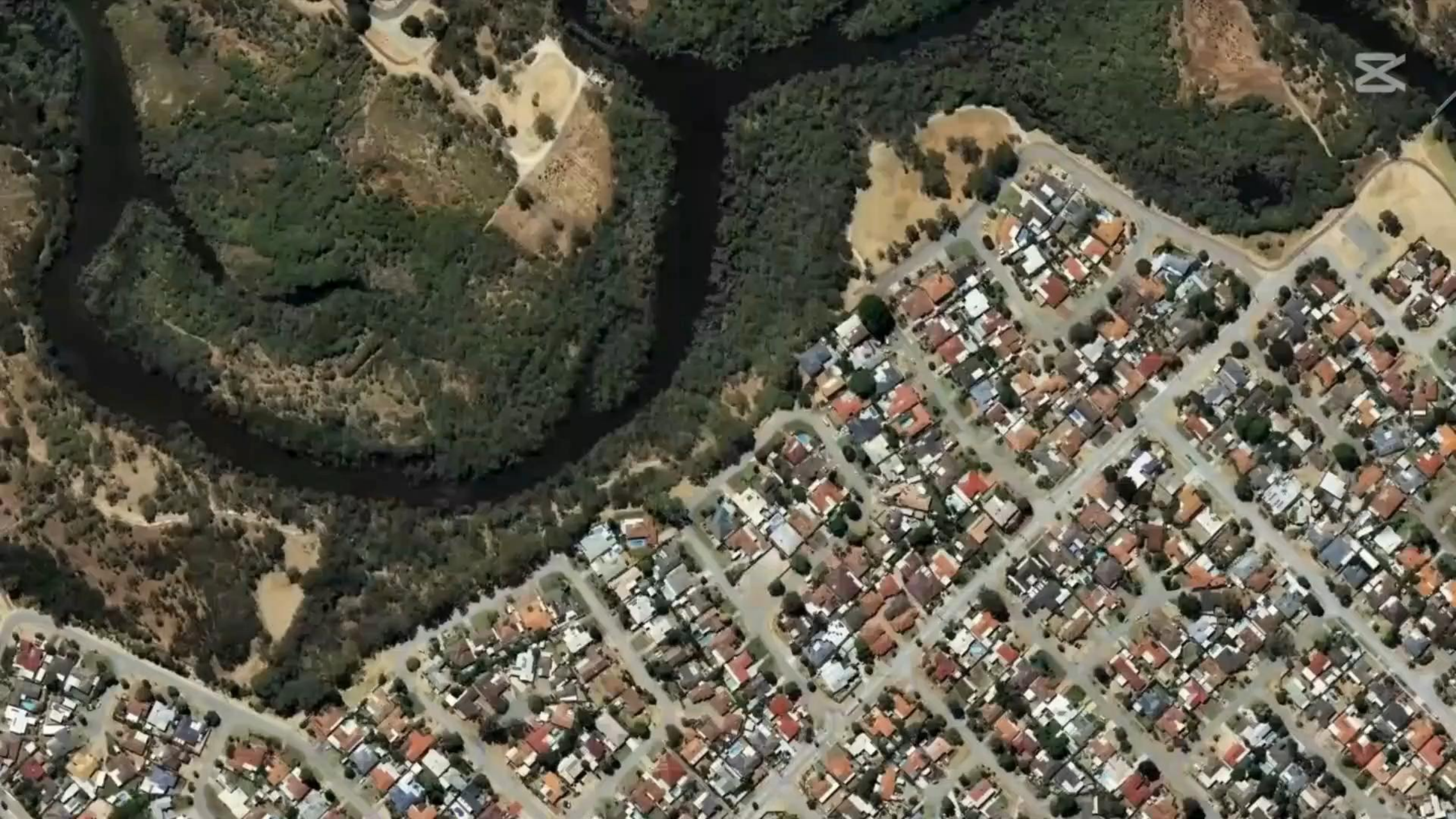
- School students produce 3 kg of food waste each per year
- households produce 2.5 million tons of food waste per year
- The cycle was produced to implement into schools to teach students how to be more sustainable and responsible for their food waste
- When the whole cycle is implemented, students can deliver the food waste to the chickens/worms or mix it into compost. This is so students can learn how and what is involved in becoming more sustainable.

This cycle has been developed to help combat food waste in homes, schools and communities.



Implementation of sustainability cycle in a home setting.





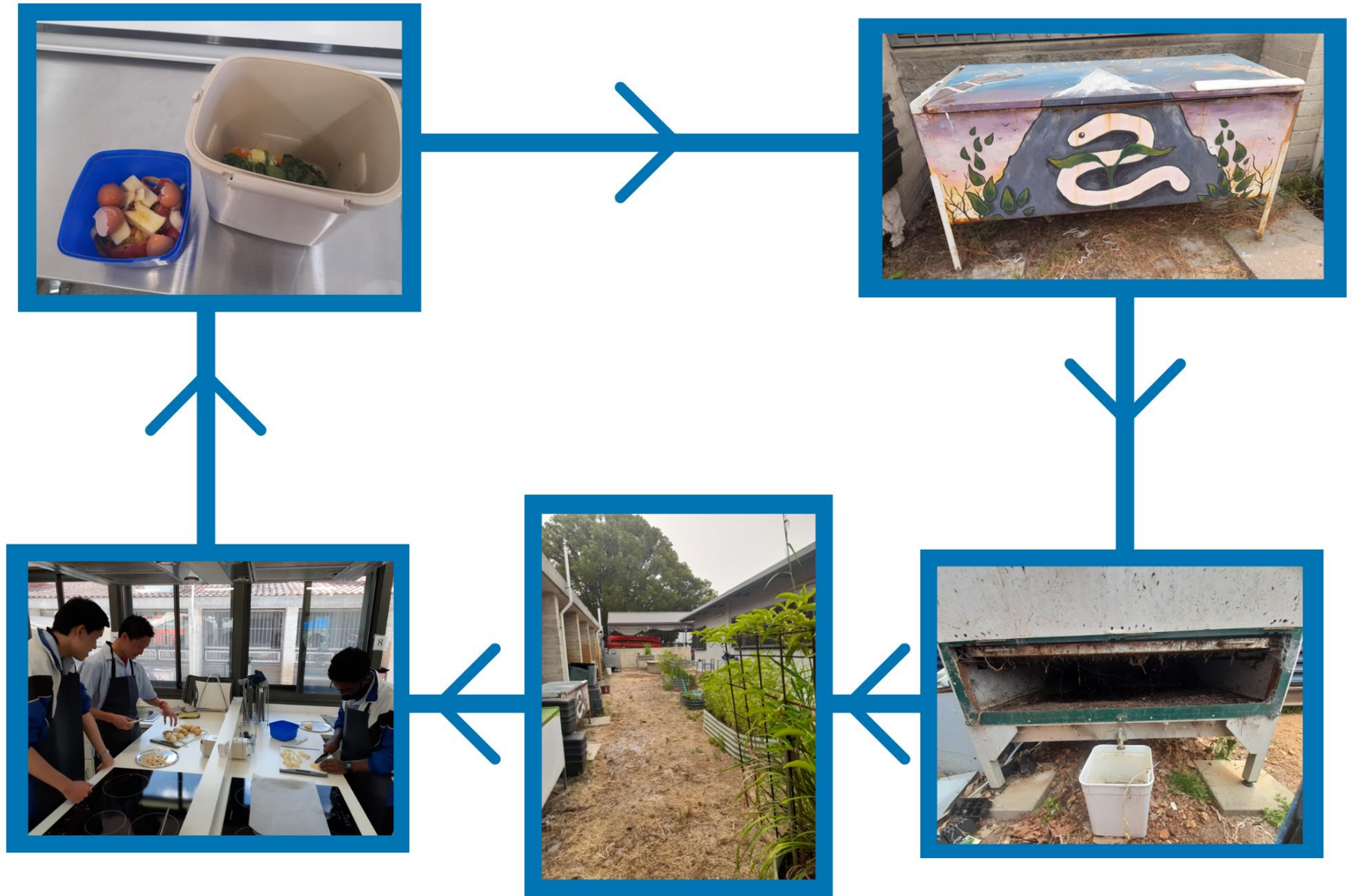
Rossmoyne Senior High School



Keith Road
Rossmoyne
WA 6148



Implementation of Sustainability Cycle in a Metropolitan School



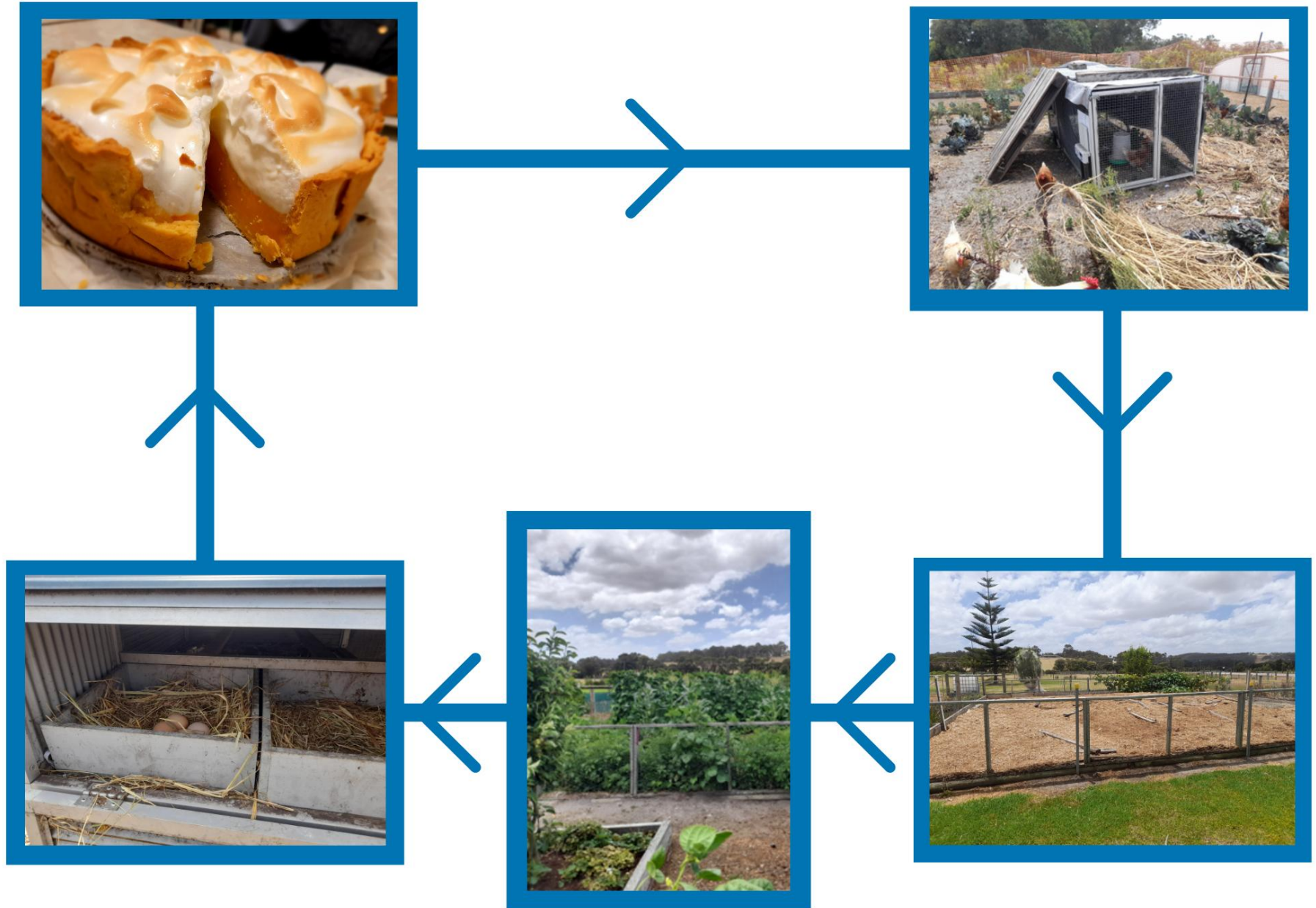


Great Southern Grammar



244 Nanarup Road
Kalgan
WA 6330

Implementation of Sustainability Cycle in a Regional School





IX

In the community



<https://perthisok.com/best-of-wa/the-best-community-gardens-in-perth/>

Earthwise Garden



Chicken Coop Made with recycled material.



By-products for sale at Earthwise



Students bring food to school or university



- Utilise re-usable containers and cutlery
- Reduce food waste by consuming food from their own household or leftover meals
- Avoid food packaging

As a result, this encourages healthier food choices, reduces food waste and is better for the environment.

What happens next?



Whilst students bring containers and cutlery to school, there are no facilities to clean these items or clear signage and designated bins to dispose of excess food. Students take home dirty containers and food waste goes into the general waste bins onsite.



This process does not align with best practice in food hygiene or waste sorting.

Proposal for students



Wash stations to wash and dry containers – a sink, running water and detergent



Clearly labelled waste bins that align with the WA government implemented 3-bin FOGO system



The collection of food waste on campus to be used as compost for the garden, to feed worms or chickens (depending on the school or university)



Implement advertising and an education program to educate students on best practice

Edith Cowan University

All campuses



- Maps and alignment with wash stations for students to use
- Sustainability options/ labelled bins including food waste
- Link to student guild, interactive options.
- Promote and support positive practices.

Acknowledgements

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