



# FOOD SCRAP FRIDAYS

Find out about how your school can be involved in the *Solving Organic Waste* project

## Does your school want to:



**Start making a difference today**



**Reduce emissions from landfill**



**Save our precious resources**



**Stop wasting money on avoidable food waste?**

Then you may be interested in registering for the **Solving Organic Waste (SOW) Project** in 2025.

The SOW project introduces food waste management into schools and provides education and support in setting up food waste collection, composting and worm farming, as well as guidance on food waste avoidance.

Participating schools will be supported by the provision of food waste collection bins and monetary contribution to put towards the additional costs associated with the introduction of a food waste management system. Food waste is heavy and when sent to landfill incurs an additional landfill levy, so ultimately removing food waste from your general waste will reduce your waste expenditure.

To find out about how your school can be involved in the SOW project please email:



[sustainability.enquiries@det.nsw.edu.au](mailto:sustainability.enquiries@det.nsw.edu.au)

## As featured on Gardening Australia

<https://www.abc.net.au/gardening/how-to/food-scrap-friday/10766488>



### **SERIES 30 | Costa Georgiadis visits a school that took their community garden to the next level.**

Not content with simply growing great food on what had been a patch of waste ground in Camdenville Public School, principal Sue Smith and parents Lachlan Jobbins and Georgina Eldershaw decided to tackle food waste in the area – and got all the students and their families to bring in food scraps from home every Friday, adding it to the communal compost. Since they started in 2016, Food Scrap Friday has diverted over 30 tonnes of food waste from landfill.

- Individual compost bins weren't working properly – they needed more carbon-rich material
- Scraps are tipped into central buckets for weighing
- Students collect scraps from classrooms at recess and lunch, too
- Students separate pasta, rice, celery, corn, and garden weeds for the school's happy chickens
- Compost bins have a layer of rodent-proof mesh under them to keep out unwanted pests
- Each week compost bins are filled to the brim with a mix of scraps, straw, and sawdust, then they are aerated with compost corkscrews.
- This accelerates the decomposition of the scraps and encourages a hot composting process.
- Bins are labelled with tags to show which stage of the process they're up to – "FEED ME", "TURN ME" or "USE ME".
- Compost is then sieved to remove fruit stickers and any other rubbish.
- The fine compost is used on the garden and larger pieces are put back into the compost for further decomposition.

"It's an easy program that we'd like to see rolled out to other schools too," says Georgina."