

Waste education program

In addition to onsite and online incursions, we can support your school and early learning centre in other ways:

- ✓ Attending school assemblies
- ✓ Professional Development sessions with staff about composting or waste reduction in the classroom
- ✓ Assisting with your current waste strategy or bin systems
- ✓ Setting up and assisting with a school composting system
- ✓ Food Technology classes – talk about food waste in Australia and how to do some 'scrapastic' cooking
- ✓ Parent Information evenings – how to reduce waste in the lunchbox
- ✓ Developing resources that can be used by your school community
- ✓ Attending your school's special events/festivals
- ✓ Competitions
- ✓ Assistance with your ResourceSmart waste module

Bookings

To book an incursion or to contact our Waste Education Officer, scan the QR code or visit www.maroondah.vic.gov.au/SchoolAndEarlyLearningWasteEducation



Contact Maroondah City Council

1300 88 22 33 or 03 9298 4598

SMS: 0480 020 200

TIS: 131 450 (Translating and Interpreting Service)

NRS: 133 677 (National Relay Service)

maroondah@maroondah.vic.gov.au

www.maroondah.vic.gov.au

 [maroondahcitycouncil](https://www.facebook.com/maroondahcitycouncil)

 [CityofMaroondah](https://twitter.com/CityofMaroondah)

 [maroondahcitycouncil](https://www.instagram.com/maroondahcitycouncil)

 [Maroondah City Council](https://www.youtube.com/MaroondahCityCouncil)

PO Box 156, Ringwood 3134

Visit us

Croydon

Croydon Library, Civic Square, Croydon

Realm

179 Maroondah Highway, Ringwood

School Waste Education Program



Incursion Program

	Foundation	1	2	3	4	5	6	7	8	9	10	Leadership
Food for thought												
It's a wormy world												
Caught on composting												
Being resourceful												
Recycling rules												
Litter, litter everywhere												
The wrap on wrapping												
Beyond the bin												
The science of sorting (Waste Audit)												

Lesson outlines

Food for thought

Students learn what food waste is, where it comes from, the impacts of food waste on the environment and how to reduce it.

It's a wormy world

Students learn how worms and a worm farm can help reduce food waste, what types of food waste can go in a worm farm, and how to care for and maintain a worm farm. This lesson can also be run as a worm farm set-up session.

Caught on composting

Students learn how a compost bin can help reduce food and garden waste, what materials can go in a compost bin, and how to care for and maintain a compost bin using the ADAM recipe. This lesson can also be run as a compost bin set-up session.



Being resourceful

Students gain an understanding of how human activities impact the environment, identify natural resources, learn the benefits of recycling and identify how to reduce impact on the environment.

Recycling rules

Students learn about the impacts of landfill, the importance of recycling and what materials can be recycled in recycling bins at home.

Litter, litter everywhere

Students learn about the impacts of litter on the environment, why people litter, and how to reduce litter at school and in our broader community.

The wrap on wrapping

Students learn about why we sometimes need packaging, the different types of packaging and how to reduce packaging. Students also learn about being a smart shopper and having a rubbish-free lunch.



Beyond the bin

Students learn about what materials go in each bin, and the journey materials in each bin take once household bins are out on the kerb for collection.

The science of sorting (Waste audits – 1.5 hours)

Students hand-sort waste from selected school bins, weigh the materials and work out what could be diverted from landfill. Students create their own scientific report and look at the results from the audit. This information is then used to assist students to assess the school's current waste practices and develop a waste minimisation plan for their school. Schools are provided with a waste audit report to present the audit results to their school community and identify areas where waste can be reduced.