



Canungra State School Worm Farm

Canungra State School has installed a commercial sized Worm Farm facility for use by the school community. The need for this facility has been identified within the School Environment Management Plan (SEMP) that identified the necessity for improved waste management systems.

Project Aims / Objectives

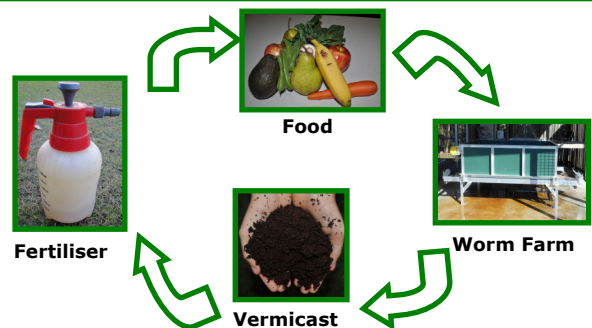
The aim of the project is to recycle food waste and process this into a nutrient rich resource for use around the school and to provide students with the opportunity to develop practical experience with the facility. The objectives of the Worm farm facility are:

- Utilise food waste and other organic materials from the school community and produce nutrient rich fertiliser.
- Improve school grounds and garden beds with Canungra Worm farm castings.
- Reduce the number of waste bins Canungra State School generates each week
- Engage school children, parents and staff to contribute to the management of the worm farm system and increase their knowledge in the field of **Vermicomposting!**
- Host field trips and Worm farming workshops for other schools and the greater community
- Expand and utilise waste from local businesses to reduce waste production in the greater community

Project Outcomes

The Worm Farm Project is a practical educational resource for students, staff and parents to learn about the benefit of sustainable waste management. The school community will be encouraged to be involved in the everyday running of the Worm Farm.

The Worm Farm facility will also be used as a model for other schools, local government or interested community groups to undertake field trips to the Canungra State School and enhance their capabilities in regards sustainable waste management principles. Students will be provided training and will host visitors to the school which will further promote the benefits of sharing local produce, responsible waste management and endorse positive outcomes in reducing the local carbon footprint.



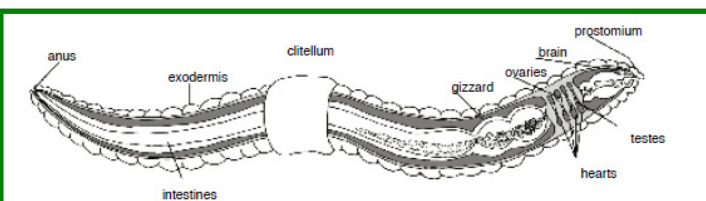
The Canungra 'Food Loop' Cycle

'Closing the Food Loop' at Canungra State School

Fruit and vegetable waste from the garden, lunchboxes or tuckshop is a valuable resource for our school. These materials can be cycled back to the garden as compost through vermicomposting, instead of being wasted and sent to the landfill.

The diagram above shows how the system works. Food waste from lunches, tuckshop and garden waste is added to the Worm Farm. This material becomes food for the worms and is then transformed into nutrient rich fertiliser to be used on our vegetable gardens and general grounds.

Vermicomposting is the process of using worms ("vermi" is Latin for "worm") to process organic food waste into nutrient-rich soil!



THE GREEN TEAM



Feed Me!

Feed Me! Worms are not picky when it comes to food, as they eat many of the same items you do. They especially enjoy vegetable and fruit peelings, leafy greens, grains, garden waste and anything else that is organic. Worms do not have teeth! They have a gizzard, similar to birds, that helps them grind small bits of food. Worms don't like to eat citrus fruit, onion, garlic or chilli, dairy products, meat and bones, fish or tofu and oil or fat.



Lots



Some



None



Worm Facts:

- Worms have a brain and five hearts
- Worms don't have eyes or ears but are sensitive to vibrations
- Worms can eat up to their own weight in food everyday!

Partnerships

The Canungra State School actively promotes the development of partnerships and the school community is a vital hub for social and networking opportunities. The project also encourages stewardship within the Green Team and has promoted senior student members with Leadership Positions.

This project is the culmination of the hard-work and dedication by a number of groups and individuals:

- **Canungra State School Green Team**—Innovative ideas, on-ground commitment and grant writing
- **Canungra Foodworks** –provision of food for fund-raising and prizes for student competitions
- **Canungra State School staff and students**—enthusiasm and involvement in all aspects of project!
- **Wormtec**—Worm Consultant for his expertise and assistance in setting up the worm farm.
- **Local Tradesman**- Thanks to school dad's who provided their expertise and time to assist in the construction of the worm farm facility

Waste Management Revolution!

The Compost Revolution is about changing our attitudes and behaviour towards food to help reduce our environmental impact and ecological footprint. It's about buying only the food we need, cutting down on waste, diverting food away from landfill and keeping it in the natural cycle. One fifth of all food bought in Australia is thrown away, not scraps but good food that could have been eaten.

Canungra State School places an emphasis on environmental programs and strives to impart a strong environmental ethic throughout students, staff and families. The funding support to expand and upgrade the worm farm infrastructure at the site will significantly improve the Waste Management Strategy at the school. In addition to assisting with student learning, the worm farm will contribute to serve as a model of sustainable practice for the greater community.



Funding

The Canungra State School Worm Farm has been made possible with successful funding grants secured from the Jupiters Casino Community Benefit Fund.



Acknowledgements: Worm design
by Lucinda Collins



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CANUNGRA STATE SCHOOL