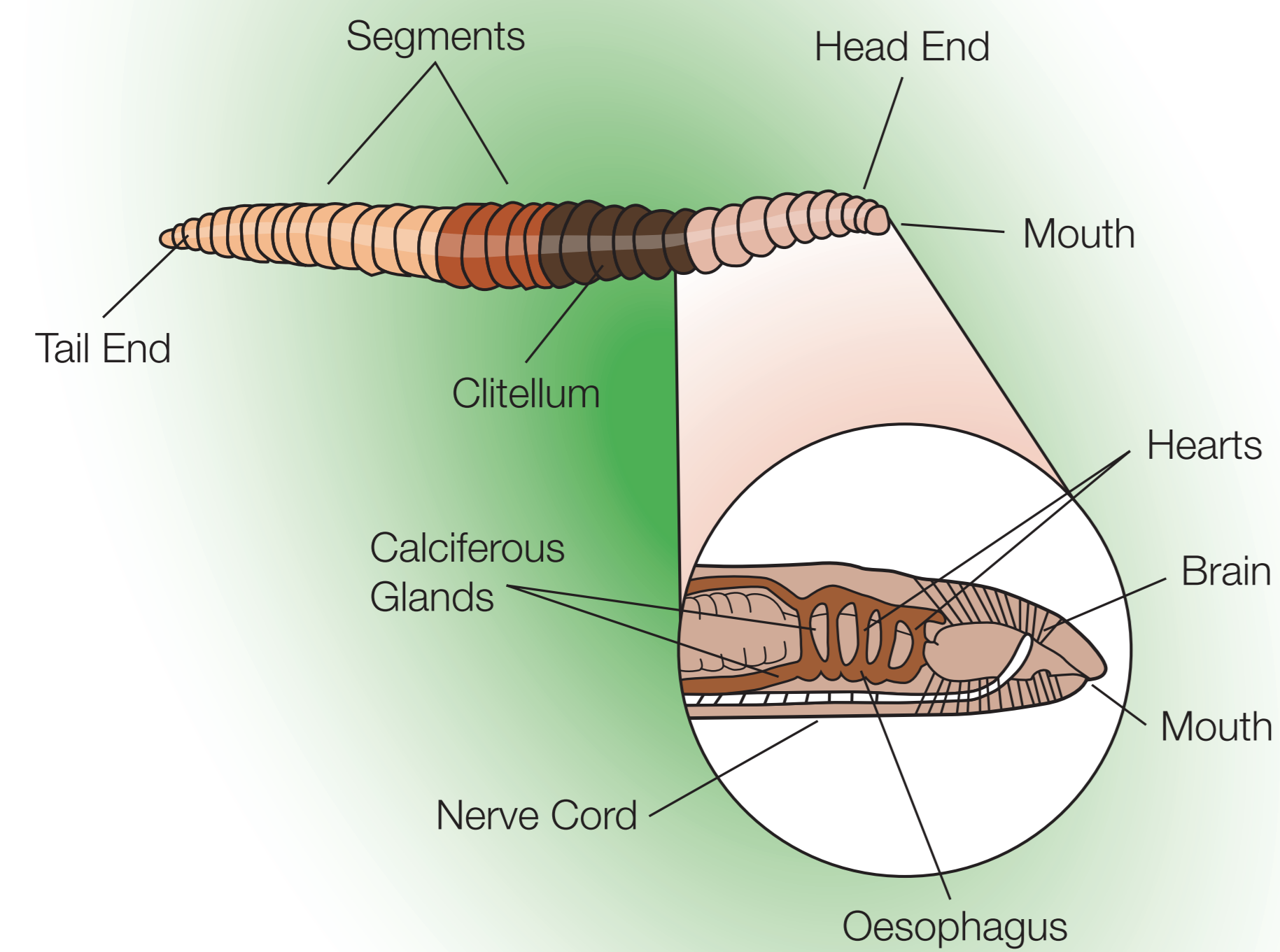
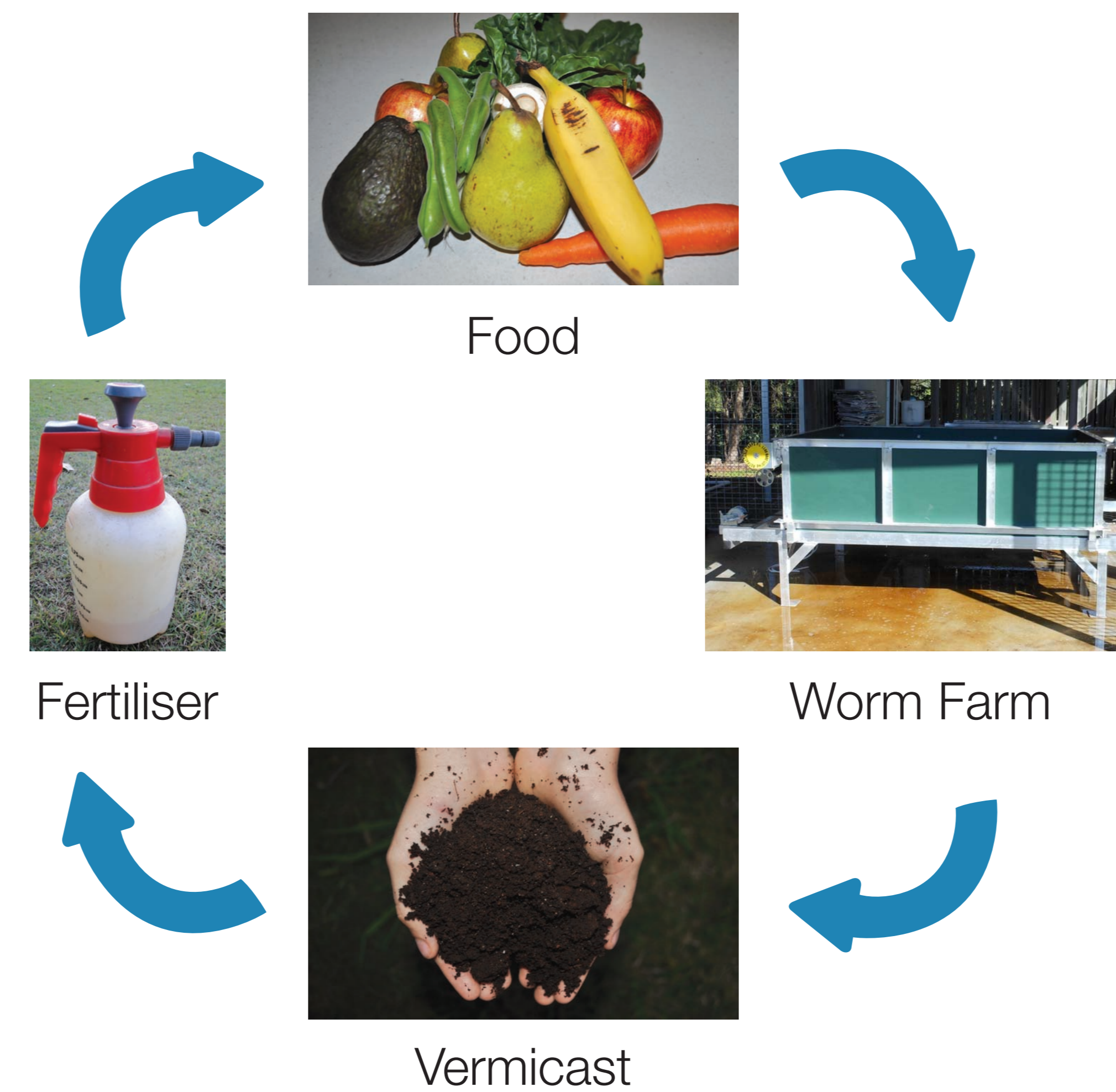


# Canungra State School Worm Farm



The Worm Farm is an 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 diagram below 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.



## Welcome to the Canungra State School Worm Farm!

The need for the Worm Farm Project was identified as part of the School Environmental Management Plan (SEMP). The aim of the project is to recycle food waste and other organic materials and process it into a nutrient rich resource for use around the school.

### 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!



**Lots of**



**Some of**



**None of**



**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.

**Always remember to wash your hands after worm farming!**



**CANUNGRA STATE SCHOOL**