



Annangrove Public School

Kreative Koalas 2020

Project Report

OUR BIG IDEA

WHAT HAPPENED

We decided that we would try to establish a system in our school that allows us to have a healthier, more respectful relationship with food. We would 'Transform our food systems to transform our world' by:

- helping out people that did not have access to food like us.
- Educate our community on food hunger and wastage.
- reduce our 'food footprint'.

To start out we decided we needed to find somebody who could help us We were lucky to find a local hero – Pheobe Petersen (Manager of Windsor Community Kitchen). Due to COVID-19 restrictions Phoebe couldn't come and talk to us face to face so we had a zoom interview with Phoebe about how hunger affects many people in our local area and asked what we could do about it to help. This got us talking and thinking and we came up with some ideas. The first thing we did was collect some data.

Preliminary Research

• Field Observation

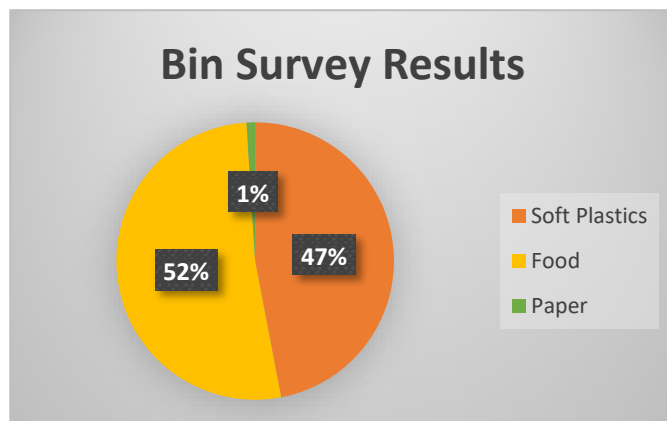
We spent 2 non-consecutive days (one being a canteen day) to observe how our students behave in terms of the food they eat and the amount of rubbish they accumulate and what they do with it.

More than 90% of our students used single use plastic containers in some form in their lunchbox.

Most of the younger students discarded food in the bin.

• Baseline Data Collection:

Then, we did a bin survey to see exactly just how much food we were wasting. We found it surprising that more than half our rubbish was food. The other half was mostly soft plastics;



• Human Research

We then sent a survey home to see what our families knew about food sustainability;

Only 4% of parents surveyed had heard of the United Nations Sustainable Goals. Most of the parents surveyed were concerned about world hunger, but were not aware of how much of a problem it was in Australia. A lot of the families that took part in the survey were surprised to find out that our 'food footprint' was having such a big impact on the environment. Most families did use reusable containers some of the time, but still purchased a significant amount of individually wrapped snacks, particularly for school.

Strategies

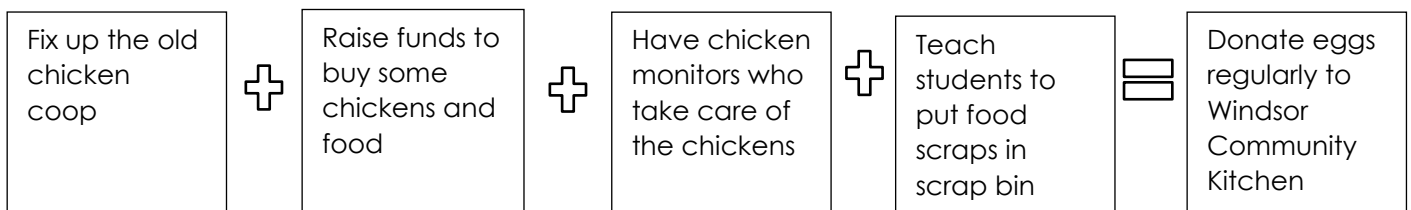
Now that we had done our preliminary research it was time to put into place some systems which will allow us to do something about this situation and another class discussion took place where we came up with these ideas:

We would;

- Get some chickens, a worm farm and a composter to stop our scraps from damaging the planet any further and help us feed the hungry.
- Clean up our old vegetable patch and start up our own sustainability garden.
- Use these resources to donate food to Windsor Community Kitchen to help feed the hungry.
- Explore ways to be less wasteful with our food we bring from home.
- Educate the other students and the rest of our school community on how important it is to be sustainable in our food practices.

□ Our 'Theory of Change'

Donate eggs regularly to Windsor Community Kitchen:



Donate vegetables regularly to Windsor Community Kitchen:

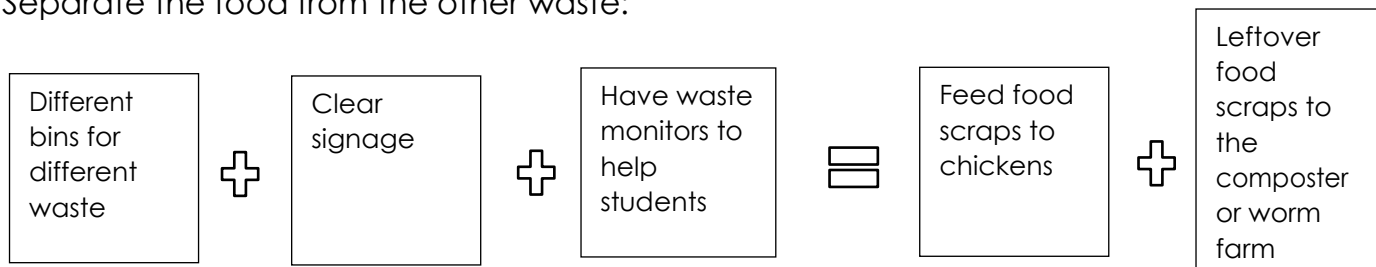


When we looked around our school we found we had a lot of wasted resources which we could utilise. We had an old chicken coop and some overgrown vegetable patches which we decided to put to use. We decided we would raise funds to purchase some chickens by running a crazy hair day and selling choc chip cookies.

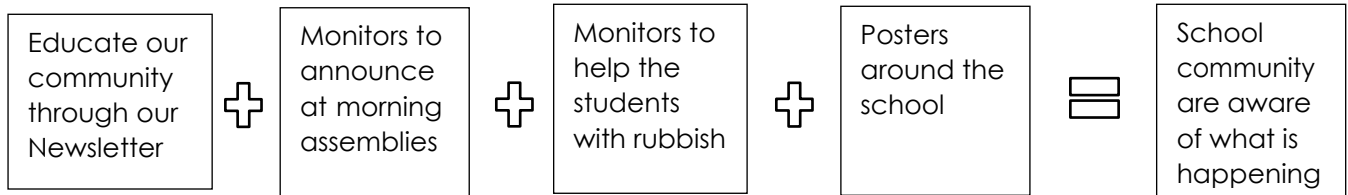


The day was a great success; we raised a lot of interest in our school community and enough money to purchase 5 chickens and some food to get us started.

Separate the food from the other waste:



Educate students and parents to ensure they understand what is happening:



We had now established a system which was working in our school. One thing we found disappointing was the amount of soft plastics we were having to dispose of

Make the school community aware of soft plastic waste:



SUCCESS

Only a month into our project we had our first donation ready to go to Windsor Community Kitchen. When we cleared out the old vegetable patches, we found quite a few lettuce plants, snow peas and cherry tomatoes, so we picked them and sent them off with 3 dozen eggs. After this initial donation we decided we designed a system so that our new agriculture system remained sustainable and functioning.

We have designed a roster system which included chicken monitors, waste monitors, vegetable farmers and worm farmers. We rotate these jobs so that everybody has a turn.

We have established 'Waste Free Wednesdays' permanently at our school which has seen a dramatic reduction in the amount of soft plastic we collect each week and has seen a lot less waste on other days as students and parents get used to more sustainable practices.



We have a regular article in our School Newsletter where we inform the school community on what we are doing and where we share 'food footprint' tips. We have added glass and soft plastic recycling bins at the school for the community to get rid of their waste and the money raised through the glass recycling is donated to Windsor Community Kitchen.

We donate eggs and vegetables every fortnight to Windsor Community Kitchen and have decided that we will sponsor Windsor Community Kitchen and donate a portion of the money we raise on mufti days to help them pay their rent, as well as donate food.



We have significantly reduced our school communities 'food footprint' through educating people on the money saved using reusable plastic containers and we successfully turn our food scraps into food for the hungry through our own form of sustainable farming (on a rather small scale).

We took part in the 'FEAST' program which helped to further our knowledge and understanding (as well as sharpen our cooking skills!)



THE EXCELLENT, **UNFORTUNATE & SURPRISING**

There were so many excellent things that happened along the way of our Kreative Koala project. We got to meet Phoebe, who was an inspiration in the volunteer work she did and got us motivated to do things. We were able to feed the people who needed food at Windsor Community Kitchen. We have learnt so much about food sustainability and been able to adopt that in our everyday lives and pass on the message to others.

The unfortunate is that we find it difficult to convert people on a larger scale. For example; when we went to camp we were disappointed by the size of the food footprint we were creating just over the 3 days we were there. We tried to discuss with the people how to make less of an impact but some of the measures were implemented to help stop the spread of COVID. They did say that they would consider the idea of using composters for their food scraps to help reduce the impact.

Another unfortunate thing is that Windsor Community Kitchen need to vacate their premises (which is where they have been for 25 years). They are struggling to find a new place that is affordable and will work for their clients. We have decided that we will make regular donations to them through the money raised at our muffin days next year. Hopefully they will find a new place soon!

The surprising thing for us was how easy it became to incorporate sustainability into our everyday lives, and not just in terms of food. We now find that we are more aware of the impact we are having on our environment with everything we do. Another surprising thing was how we had a positive impact on other people we knew (some of our parents were even asking us for ideas and tips). Our parents, friends and family all showed changes in their behaviour through seeing and hearing about what we were doing.

