

Waste Management

As part of the Ka Ora Ka Ako Healthy Lunch Programme we use sustainable packaging for our lunch service. Over the next couple of weeks we will be transitioning this further and beginning our composting journey.

Composting is a process that breaks down organic matter through the use of fungi, bacteria, insects, worms and other organisms to create a nutrient-dense 'compost'. This compost can then be used as a powerful fertiliser and soil conditioner.

But correct disposal of our lunchboxes and their contents is necessary to create a circular economy and recycling of valuable nutrients. Over the next few pages we outline our new waste management protocol, ie what goes where?

The bins that Spotless Alliance supply on site will change, schools will be allocated 1 or 2 (depending on school size) 660L wheelie bins and 1 240L general waste bin.

Catering Assistants will separate the lunchbox waste into the allocated bins.



Separating Waste

During term 1 and term 2 all waste went into the same bin. For term 3 there is a need to separate the waste into compostable and general bins.

It is very important that the compostable waste does not become contaminated with lunchbox items that cannot be composted.

The compost facility will refuse our collections and the waste will end up in landfill.

Lunchbox items that cannot be composted:

- Yogurt pots and lids
- Muffin wrappers (wax paper)
- The cookie and bliss bite packaging (clear)
- Raisin wrappers

Each school will be supplied with general waste bin bags and gloves to separate this waste.

LANDFILL/ GENERAL WASTE collection day is WEEKLY FRIDAY

COMPOSTABLE WASTE collection day is MONDAY, WEDNESDAY AND FRIDAY

What goes where?

COMPOST

Spork



Fruit



Unpackaged food waste



Lunchbox

What goes where?

LANDFILL



Wax muffin wrapper

Raisin packaging



Cookie and bliss bite packaging



Yogurt pot and lid

