

# MANLY WEST'S WAR ON WASTE

Over HALF of the rubbish in Manly West's red bins is food waste.

Food waste in landfill breaks down to produce greenhouse gases like carbon dioxide and methane that contribute to global warming.

Food waste can go in to the school compost bins but we will encourage students to take uneaten food home so:

- Parents can see how much their children eat and adjust portions to reduce waste
- Leftovers can be eaten for afternoon tea!
- Scraps can make wonderful fertilizer in your own compost bins or worm farm

WE HAVE EXCITING PLANS AT MANLY WEST TO BECOME A WASTE-FREE SCHOOL!

Lots of initiatives will be rolled out in 2021. Student Waste Warriors are leading the charge but they need your support!

Each week, tips and tricks will be shared in the newsletter to help parents help Manly West be a more sustainable school.



LEARN MORE ABOUT COMPOSTING IN THE MANLY WEST KITCHEN GARDEN OR JOIN ONE OF THE BRILLIANT COURSES AT KIMBRIKI  
<https://kimbriki.com.au/composting-worm-farms-workshop/>

## NEXT WEEK

Recycling soft plastics



**WASTE-FREE WEDNESDAYS WILL START IN TERM TWO. STUDENTS WILL BE ASKED TO BRING A ZERO-WASTE LUNCH AND THE RED BINS WILL GO 'ON HOLIDAY'.**

**Benefits include:**

- Encouraging healthier foods
- Creating sustainable habits
- Reducing litter around the school
- Cutting waste disposal costs

Food waste, canteen bags and Return & Earn containers can be left at school. All other waste, including uneaten food, will be taken home where it can be sorted and disposed of properly.

NOW is great time to start thinking about what goes into your child's lunchbox and consider healthy, waste-free alternatives.