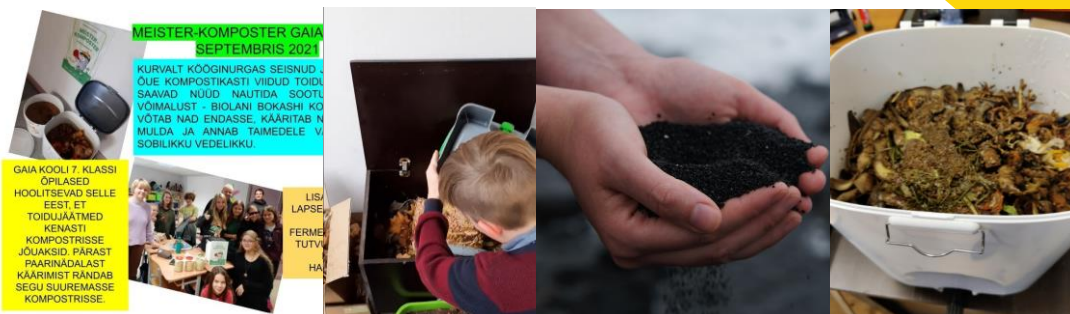


MASTER COMPOSTER

Composting food waste



ESTONIA STUDENTS AGED FROM 12 TO 13 SUSTAINABLE DEVELOPMENT FOOD WASTE

THE SCHOOL

- Gaia elementary school
- Private small community school in Tallin
- The school curriculum has an emphasis on nature studies and national heritage

Familiarity with the open schooling approach before joining the SALL project

Beginner

Experienced

AHA MOMENTS

Shared by teachers and school staff: The living lab project was very successful, students and parents showed a great investment. After the piloting phase, the school decided to scale up the project and got more composters to equip all the classrooms. The whole school is now collecting food waste and turning them into compost.

THE LIVING LAB PROJECT



THE PROBLEM(S)

This living lab project aims at reducing food waste in school, and indirectly in student's homes, and finding a better way to dispose the food waste.

The school has a garden in its premise and was also looking for opportunities to improve the quality of its soil.



THE COMMUNITY

- Parents were involved in gardening
- A researcher shared knowledge about the food system and food waste
- School cafeteria staff participated in the composting
- A composter builder company offered the composter materials



THE SOLUTIONS

- Build a composter in the school
- Collect food waste in the school and in student's home and compost them
- Use the compost for the school garden



THE PROTOTYPES

- A composter, using the Bokashi method
- A series of experiments and observations, using the composter, for school work



The SALL project has received funding from the European Union's Horizon 2020 Framework Programme for Research and Innovation under grant agreement No. 871794.