

Star Of The Sea School

ENVIRONMENTAL SUSTAINABILITY



OUR VISION

To become global citizens, who are lifelong learners, living respectfully and sustainably with the community.



OUR GOAL...

- Waste Minimisation!
- To see and use our waste as a resource,
- Reduce landfill and our impact on the environment.
- To model practical & everyday ways of making our environment more sustainable.

WAYS OF ACHIEVING OUR VISION

- wow – Wipe Out Waste program (coordinated by Peter Hoskin & Elisa Russel)
- WOW meetings with Teachers
- Recycling Bins in every class - paper, plastics, food
- Organic bins & compost
- Nude Food Initiative – Whole School – reducing wrappings and landfill
- Mini Bin Challenge – reduce and minimise wastage (starting again soon)
- Office recycling - ink cartridges, paper,
- Staff room – separate hard and soft plastics, cardboard, paper, food scraps

- Partner up with KESAB – we are an Aussie Focus School which models and promotes sustainable practices. We role model and share our practices and programs with other schools and support them in developing /initiating their own programs.
- Partner with Natural Resource Management – provide support and resources to schools and community groups
- Broken sustainability roles up – have "Year Level Focus"
- SEMPS (Site Environmental Management Plan) for each Year Level

YEAR LEVEL RESPONSIBILITIES

Receptions – Nude Food & Bins

Year 1 – Nature Play Maintenance & Worm Feeders

Year 2 – Recycling (sorting 10c containers)

Year 3 - Chickens

Year 4 - Kitchen Garden & Worm Farms

Year 5 – Kitchen Garden

Year 6 – Eco Warriors

RECEPTIONS

Nude Food & Bins



YEAR 1 – Worm Feeders



YEAR 2 – Recycling & Sorting the 10c Containers



YEAR 3 - Chickens



YEAR 4 & 5 – Stephanie Alexander Kitchen Garden



Kitchen Garden Program

Aim to:

- make food pleasurable
- understand the food cycle
- see food scraps as a resource
- realise the health benefits
- Build enthusiasm around the process
- Develop knowledge of seeds & seasons

How:

Propagate (grow), harvest, cook and share their meals (produce) together seasonal vegetables and then cook seasonal dishes

Resources:

- Seeds from the “Diggers Club” – these are “heritage” vegetables
- Coordinator - Peter Hoskin
- David Spenser (Volunteer Garden Assistant) - offers support to help maintain the overall garden and produce
- David works with Peter on Wednesday and extra hours after to help maintain



YEAR 6 – Eco Warriors

- Compost
- Recycling
- Shredding
- Worm Tea
- Sell garden produce / stalls at assembly to raise money
- Present information to classes
- Develop leadership & initiative









The Results

- Great so far!
- Strengthening skills for life
- Gives children agency and a deeper connection to the curriculum (esp. the Sustainability Cross Curriculum Priority)
 - Model school for other schools & sporting clubs in South Australia
 - Saving money (less waste going into skips)



Star of the Sea

SCHOOL

Open Hearts ~ Open Minds

