Star Of The Sea School

ENVIRONMENTAL SUSTAINABILITY



OURVISION

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 Bis 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 sperate 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

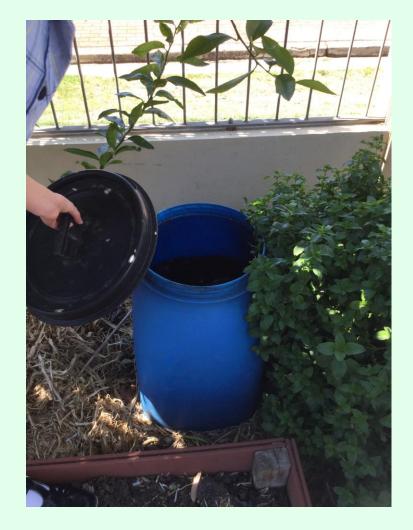
RECEPTIONS Nude Food & Bins





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

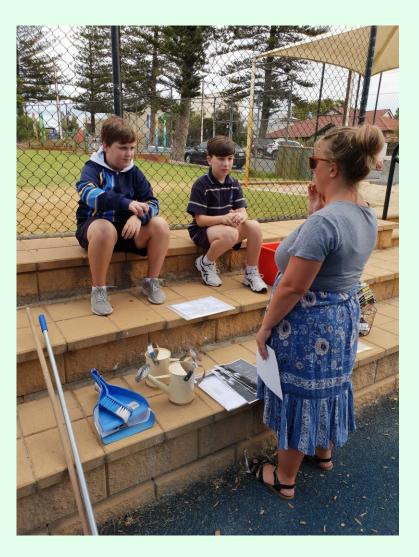
Resources:

- 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)

