Whole School Composting
Rise STEM Academy for Girls

By: Rise 5th Grade Scholars
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Summary

For their 3rd quarter Project Based Learning, our 5th grade scholars were tasked with creating and starting a composting system for our school. We realized there would be many parts to this including: learning about composting, trying to compost with trial and error, making a plan for the whole school, teaching the whole school, and implementing the plan.

Our teachers brought in experts from Live Green Lex to help us learn about composting, we were given food collection bins and started collecting food waste at lunch, and then we made a plan for the rest of the school. In groups, we presented to each class and told them what composting was and what their role was. We will begin implementation next week!
Project Goals

Our goal is to make healthy compost and also to have good things in our compost bin.

Nuestro objetivo es producir suficiente abono para todos los contenedores cerca del campo grande.

Our goal is to teach our scholars how to compost and live sustainably.

Nuestro objetivo es enseñar a nuestros estudiantes cómo hacer abono y vivir de manera sostenible.
How Compost Works

Composting is an oxygen process that converts organic materials into a nutrient-rich soil with using fruits and vegetables and there is a process called decomposition it helps with the decomposition process.
Steps of Composting
Decomposers are insects or mold that help break down the compost food. Decomposers also keep the compost healthy.
There are different things that we put in a compost that are called browns and greens, for example food scraps like fruits and vegetables are the food scraps that we can put in and the browns are yard waste like hay, leaves, etc.

Remember no citrus fruits like lemons, oranges, etc. Are not aloud in compost.
Our Lunch

**TOP COMPOSTABLE FOODS**

- FROM YOUR LUNCH:
  - SALAD: (WITHOUT DRESSING)
  - BANANAS: (BROKEN DOWN IN TO PIECES)
  - APPLES: ALSO MOST FRUITS EXCEPT FOR CITRUSY FRUITS LIKE ORANGES.
  - MOST VEGETABLES
  - BROKEN UP EGG SHELLS

**TOP NON-COMPOSTABLE FOODS**

- FROM YOUR LUNCH:
  - MILK OR CHEESE
  - NO MEAT
  - NO CITRUSY FRUITS
  - NO GREASE
  - NO BONES
  - NO ONIONS OR GARLIC
What to Compost at Lunch

Every morning the 5th grade scholars are going to look at the lunch menu and work with the cafeteria managers to write down what you CAN put into the food waste containers at lunch. They will have these written on the whiteboard so you know what to put into the bins each day!
The compost bins that you have are actually food collection bins. So this means you will bring it to lunch everyday and put your classes food waste in the bin. This also means your browns and other things that aren’t foods won’t go into this bin. Your class will also have to come up with who brings the food collection bin to and from the lunch room. You will leave your food collection bin by the cafeteria doors and a 5th grader will dump it into the compost bin and bring it back to your classroom at the end of the day.
Compost Bins

5th graders will also be responsible for adding browns, adding water, rotating the compost, and helping to use the compost once it is ready.
We will use the compost we make in our garden beds. We have 50 small garden beds we use for wildflowers because the dirt is not good for growing vegetables. Maybe if we get enough compost, we can use those bins for vegetables someday. We will also use it in our bigger garden beds where our second grade scholars grow their vegetables.
## Classwork

<table>
<thead>
<tr>
<th>What to Compost</th>
<th>What Not to Compost</th>
</tr>
</thead>
<tbody>
<tr>
<td>yes compost</td>
<td>no compost</td>
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</tbody>
</table>

### Compostable Items:
- Paper (uncoated)
- Cardboard
- Newspaper
- Grass clippings
- Leaves
- Fruits
- Vegetables
- Coffee grounds
- Tea leaves
- Eggshells
- Zucchini

### Non-Compostable Items:
- Plastic
- Aluminum cans
- Glass
- Wax paper
- Crayons
- Glue sticks
- Dickies
- Canned food
Posters for the Cafeteria