Population: 4.321.000 2 m Altitude:







Project Details



Project Name: We Turn Our Food Residues Into Green Plants and Our Waste Oils Into Soap



Purpose

We aimed to provide support for nature to repair itself by utilizing the food residues in our school and the practice hotel affiliated with our school, because we believe that not every waste is garbage. We see what we borrow from nature as a debt, so we wanted to be part of transformation by restoring some of what we received to nature.

Audience

The target audience of our project consisted of apprentice students, teachers in our school, master trainers with whom we are in close contact, employees of our school, practice hotel and school canteen, our partner tradesmen serving in the food and beverage field and our hotel guests, whom we have gifted our soaps.

66 apprentice students, **15** teachers, 4 school employees and 500 red worms worked for the project;



- 70 litres of waste oil were collected,
- 30 kilos of soap were made,
- Compost was made with 130 kg of food residue.

Collaborations

Tradesmen in Our Neighborhood

4 Persons

Employees of Bornova Practice Hotel

4 Persons

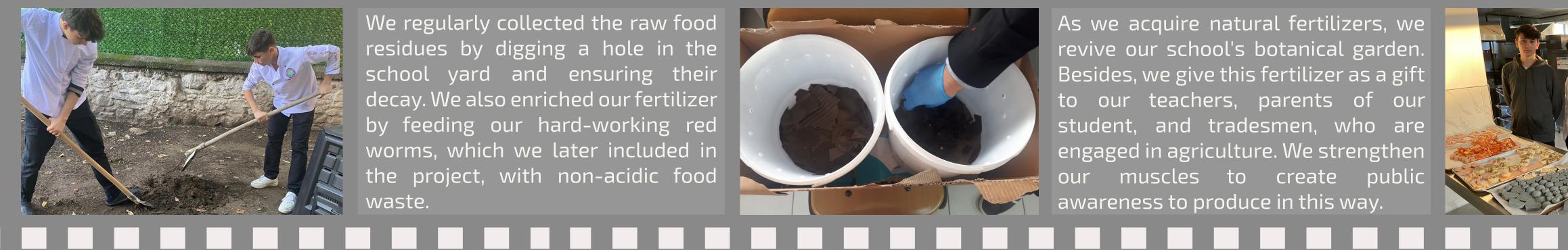
In our school's food and beverage workshops, in the kitchen of the Bornova practice hotel and in the shops of artisans who produce food in our neighborhood, we realized that there was a lot of raw food residues going to waste, and we decided to focus our project on this issue.



We have carried out awareness studies on raw food residues for students and teachers in our school and tradesmen in our neighborhood. We shared the damages caused by the waste oils spilled on the sinks to the soil and water.



We asked students at our school to collect the waste oils that came out in their homes and workshops and bring them to school. We collected the incoming oils in a barrel and used these oils to make soaps in various colors and shapes. We presented these beautiful soaps to everyone, regardless of bringing oil.



We regularly collected the raw food residues by digging a hole in the school yard and ensuring their decay. We also enriched our fertilizer by feeding our hard-working red worms, which we later included in the project, with non-acidic food waste.



As we acquire natural fertilizers, we revive our school's botanical garden. Besides, we give this fertilizer as a gift to our teachers, parents of our student, and tradesmen, who are engaged in agriculture. We strengthen our muscles to create public awareness to produce in this way.



What Do Beneficiaries and Implementers Think About the Project?



We have realized that we were throwing away our food residues, which had the potential to be very valuable fertilizers, and we were pouring substances that harm soil, water and living things, such as waste oil, into sinks; and while doing all this, we have become insensitive to nature.



This work we conducted has been very good for all of us, and the positive comments we received have revived our hopes. The amount of garbage thrown away from our hotel kitchen and workshops has

decreased.

Reviewing our consumption preferences that cause us to generate waste has triggered us to find sustainable solutions.

We explained to everyone involved in the project that the zero waste approach consists of five stages. We personally implemented four of these five stages in our project. These stages were; "reduce", "reuse", "recycle" and "compost your organic waste". But over time, we will both learn and contribute to the teaching of the "reject" step.



Recommendations for Implementation and Development of the Project



Information about our wastes

Establishment of suitable areas for waste collection



Inclusion of all school components in the project Consideration of our wastes in the course contents for the profession



Providing zero waste training to enterprises Invitation of new volunteers in all processes





