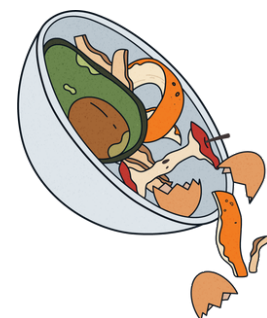


How to: give your food waste a better life!

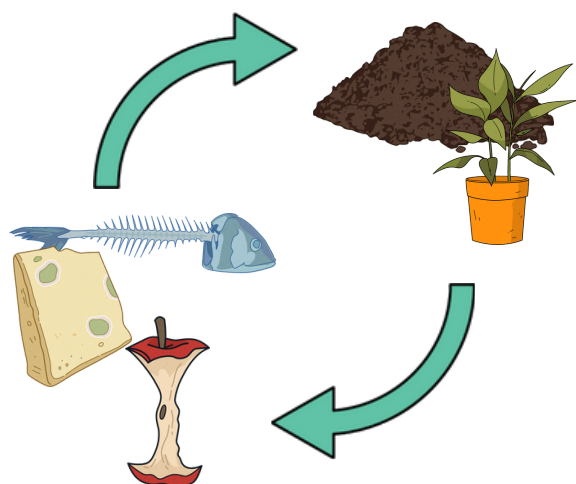
Households generate 30% of Australia's food waste - this is the highest of any other sector. When this organic waste breaks down in landfill it creates methane, a powerful greenhouse gas that contributes to climate change. Diverting food and organic waste from landfill is essential to tackling climate change. Managing the organic waste we produce is important, but we need to reduce waste, too: **the average Victorian household throws away over \$2000 in edible food every year**, wasting money as well as resources.



Instead, let's turn our food waste into a resource!

By discarding our food and garden scraps into compost, a worm farm or a food and garden organics (FOGO) bin, we are able to reduce landfill and emissions while recovering food waste. Composting processes turn it into nutrient-rich organic material that will be used to grow more food. That's a circular solution!

To assist in diverting food waste scraps at home, setting up a food waste caddy or any container in your kitchen to collect food scraps is a great place to start!



Tips for a clean caddy:

- Empty your caddy often into your FOGO bin or alternative (see Page 2), and give it a quick rinse
- Sprinkle bicarb soda to absorb any odour
- Keep your caddy in a cool, well ventilated place out of direct sunlight
- Wait for food to cool down and dry out before placing it in the caddy
- Line the bottom with newspaper or paper towel, which compost well in small quantities (not all contractors accept paper, check with your contractor or council first).



Tips for a clean FOGO bin:

- Layer items like garden clippings between food scraps to reduce smells. Other organic materials such as coffee grounds and mulch from the nursery can also assist in reducing smells and flies
- Keep your food and garden organics bin in a shady spot with the lid closed
- Wipe down the lid weekly to remove food waste residue
- Engage a bin collection service to keep your bins in great condition.



For more information on what can go in your building's FOGO bin, check with your council or waste contractor.

When it comes to food and garden organics (FOGO), there are options that work for every household.



Shared FOGO Collection Bin

To ensure all residents have an accessible alternative to landfill, consider adding a FOGO bin to your building's waste service.

Speak with your building manager/OC committee/waste contractor to see if a FOGO bin can be included in your collection schedule.



Bokashi Bin

Ideal for small households and those without outdoor spaces, these bins use fermentation to break down food inside the bin.

- Sealed and contained (no odour)
- Can take meat, dairy and citrus
- They produce a liquid fertiliser you can use on plants
- Creates early stage compost - this needs to be buried in soil or a larger compost bin to break down further



Worm Farm or Home Compost

Suits small and medium-sized households with small outdoor space: a balcony, courtyard or car park will do (or a garden).

- Worms convert waste into fertiliser
- Produces compost (or worm castings) which you can use in the garden or give away
- Can't process citrus, dairy or meat



Community Compost Hubs or FOGO Drop-off Points

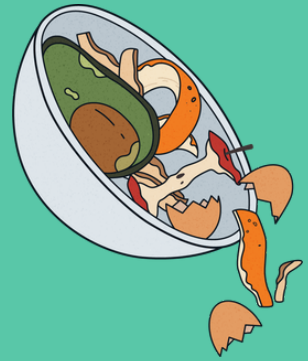
If you don't have the space to compost at home, you can collect your food waste and take it to a FOGO drop-off point or community compost hub.

If there is a Community Garden nearby, check if they accept food waste.

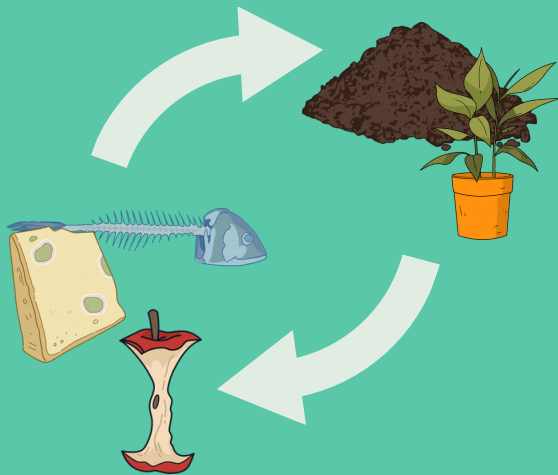
Check if your local council provides any subsidies for compost bins, bokashi bins, or worm farms.

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This project is being delivered by Reground through support from the 10 participating Councils and Sustainability Victoria's Circular Economy Councils fund on behalf of the Victorian Government.

