



*Biosciences  
Residential Course*

*Compost Capers – the art  
of recycling!*

*Thursday, 4<sup>th</sup> September 2008*



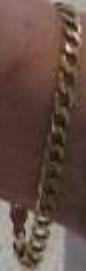
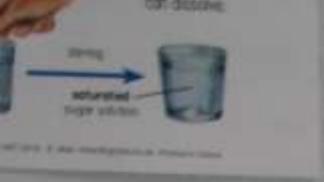
# Background

## Food waste facts and figures:

- *Around 650 000 tonnes of food waste is thrown out by Scottish homes each year, equivalent to one third of the food bought*
- *An average of £410 per Scottish household is spent on food which does not get eaten*
- *Most of our food waste is sent to landfill where it emits greenhouse gases which contribute to global warming*

## Source:

<http://www.scotland.gov.uk/News/Releases/2008/04/15102743>





**TESCO**  
FRESH  
LEMONADE

**TESCO**

CLOUDY

**LEMONADE**

made with real lemons

TESCO  
CLOUDY  
LEMONADE

made with real lemons

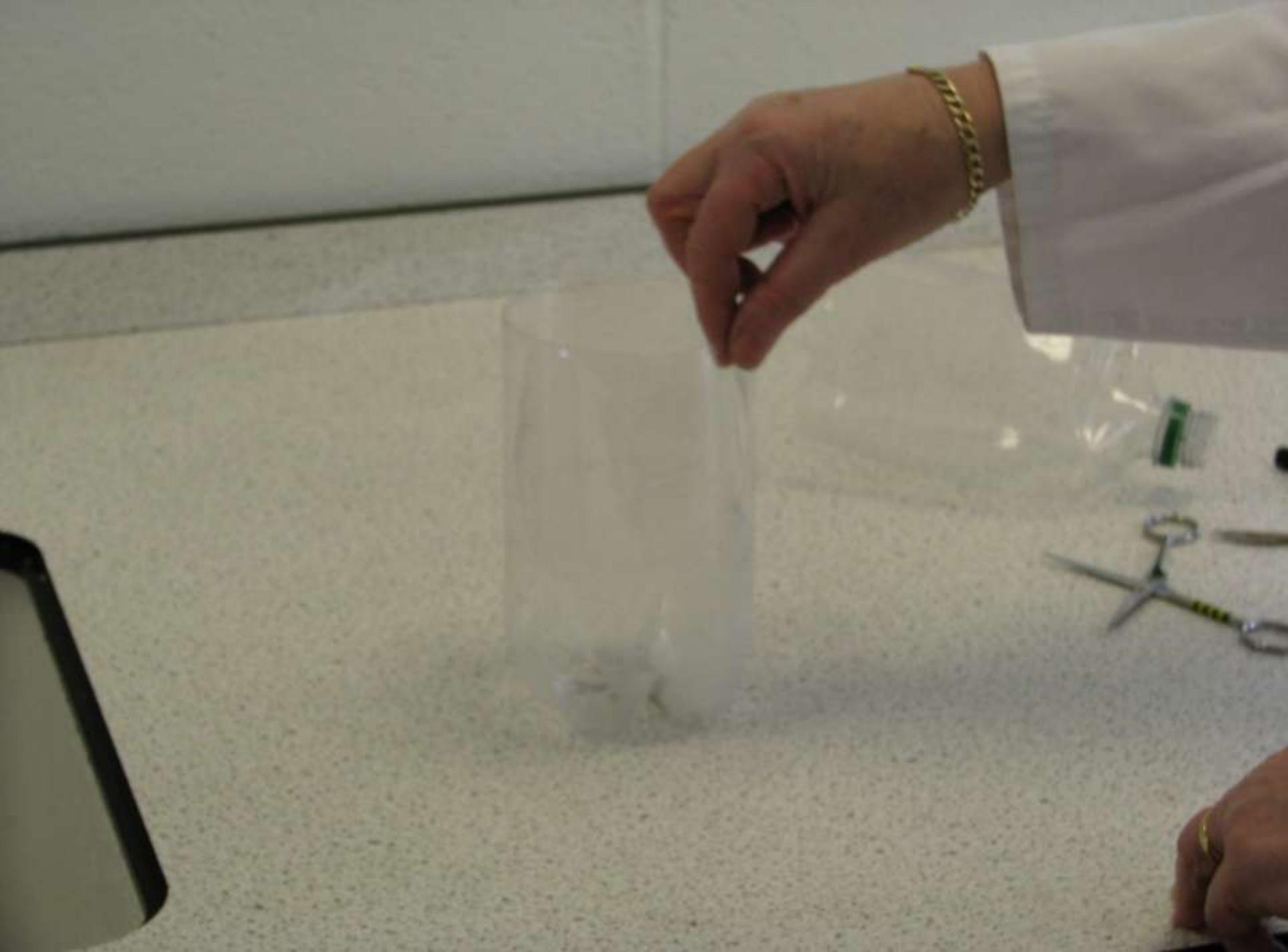




















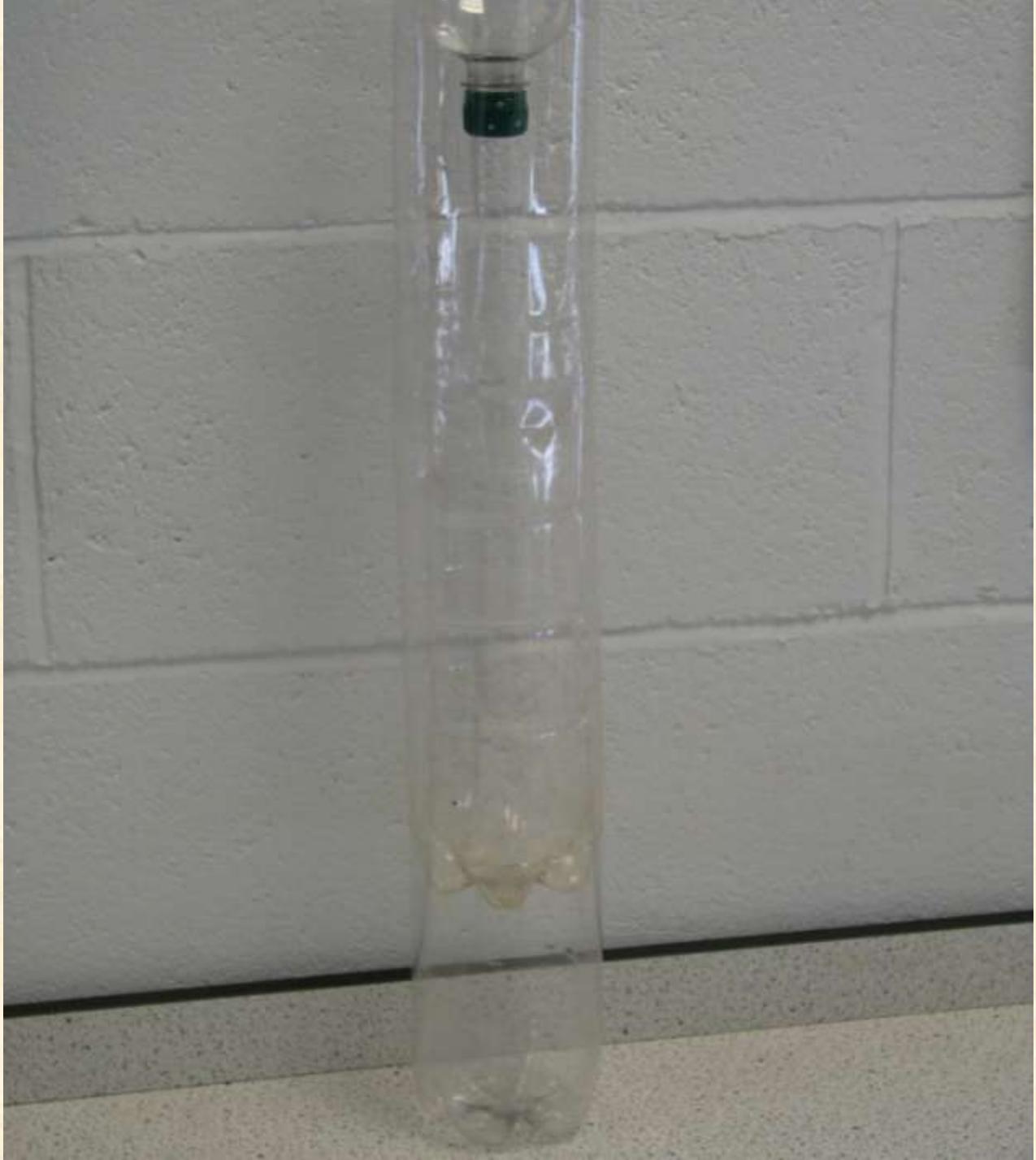












# Compost Capers!

*Group task: What makes a good compost?*

- In your group of four, come up with some suggestions for factors which might affect compost production e.g. what happens if you use only one type of material? Does adding soil make a difference? What about biodegradable packaging?
- Select one factor and set up investigation columns



# Compost Capers!

## *Applications:*

- *CfE - sustainability, climate change, topical science*
- *Standard Grade Biology - Biosphere, Biotechnology*
- *Advanced Higher Investigation*
- *Primary/secondary liaison*
- *Eco - Schools*
- *Science Fair*