

## Singapore students turn food waste into fertilizer

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A group of students at the National Junior College in Singapore have been using worms to reduce food waste produced in their school.

Worm factories have been set up at one corner, where the creatures are grown and then mobilised to turn food waste into fertiliser, through a process called vermicomposting.

The factories are each about 1m tall and hold three levels each of soil, coco peat and 300 to 400 worms.

Food waste like egg shells, vegetable scraps and coffee grounds are blended and dumped into the factories for the worms to consume and digest, which they complete in one week.

After water is poured into the factories at the end of every week, the liquid that drains out is then used to fertilise the school's garden.

For their efforts in promoting conservation and recycling, the students were recognised at the Singapore Environment Council-StarHub School Green Awards (SGA) held recently at ITE College East, along with six other schools.

The SGA is a self-audited voluntary environmental programme which allows students to develop and showcase their environmental efforts.