



The Living Bin

Recycling Food Waste in the Victorian Alps

Take a Bite out of this



Did You Know?

- 50% of the waste tipped at landfill from the Alpine Resorts is food waste.
- One third of the food we buy we throw away.
- The average Victorian spends \$1200 a year on wasted food (*this is the cost of an average season pass at the snow!*)
- The largest contributor to Victoria's Footprint is food, contributing to 37% of Victoria's footprint (*this includes food production, processing, packaging and transport*).
- About 1 tonne of food waste sent to landfill = 15,000 black balloons.

What is the Food Recycling Program?

4SITE Australia are this year proving they are once again on the cutting edge of sustainable practices by trialing a food waste collection process in conjunction with Sustainability Victoria and NevRwaste.

This winter, all four major Alpine Resorts in North East Victoria (Falls Creek, Mt Buller, Hotham and Dinner Plain) are working together with 4SITE Australia and NevRwaste on a model of food waste recovery to take food waste out of the waste stream. We ALL need to protect our winters by recycling food.

Why take food waste out of landfill?

When food waste goes to landfill it rots and releases harmful gases that contribute to climate change: which means no more snow! Everyone can do their bit to 'Keep Winter Cool'!

What are organics?

Organics is any matter that has been deemed as 'once having been alive.'



What the collection involves and where it goes.

The organics will be collected by 4SITE Australia who is the waste contractor for all four mountains. The organic waste is then transported to a processing facility in Wodonga who processes the waste and turns the material into compost. Within 50 days it is transformed from smelly food scraps to beautiful, rich organic compost.

Who is involved in the trial.

As this is the first year of the trial focuses on the commercial industries on all four mountains. Some Resorts may offer to extend the trial to other residents and lodges.

What you CAN put into the organic bin:

YES:

- ✓ All food scraps: leftovers & plate scrapings including out-of-date, spoiled or moldy food
- ✓ Fruit & vegetables
- ✓ Rice & pasta
- ✓ Bread & cake
- ✓ Egg shells
- ✓ Paper: including towels, serviettes, tissues & paper plates
- ✓ Coffee grounds & tea bags
- ✓ Peels & rinds
- ✓ Meat & bones
- ✓ Onion & citrus
- ✓ Cooked food including sauces & dairy products
- ✓ Frozen & canned goods

What you CANNOT put into the organics bin:

NO:

- ✗ NO PLASTICS: This includes: glad wrap, plastic containers, plastic plates, sauce sachets, straws, plastic forks & knives
- ✗ No metals including foil
- ✗ No broken glass or crockery
- ✗ No nappies

Where to get info:

Go to your management resort office or contact your environment officer.

Alpine Shire/ Dinner Plain:

Lyn Blandford
Ph: 03 5755 0553

Mt Buller/ Mt Stirling:

Louise Perrin
Ph: 03 5777 6077

Falls Creek:

Ben Derrick
Ph: 03 5758 1235

Mt Hotham:

Bev Lawrence
Ph: 03 5759 3550

To obtain extra bags or advice on pick up: Rob McDonald from 4SITE Australia Ph: 0407 411 417

References

WRAP food waste report
Waste Wise Sustainability Victoria

The Australian Institute of Wasteful Consumption in Australia
NevRwaste waste audits

