

TASTAFE DRYSDALE

TASMANIAN
CLIMATE
CHANGE
OFFICE

CASE STUDY

THE PROJECT

Establish best practice internal processes for waste management and small scale composting and an associated training strategy for students undertaking Certificate IV in Cookery.

BACKGROUND

Teaching staff had established a Sustainability Committee and wanted to introduce a culture of sustainability and recycling. A successful grant application provided funds to purchase a composting machine.

OBJECTIVES

Develop a model for waste management for TasTAFE and the Tasmanian hospitality industry.

Achieve cost benefits by reducing food and other waste to landfill.

Establish a training and assessment strategy for students participating in the implementation of the model developed.



A small-scale commercial composter was commissioned and food waste is now composted on-site for use in kitchen gardens.

TARGETS

Reduce waste to landfill by 50%.

Reduce or maintain service cycle times.

Reduce or maintain product cycle times.



OUTCOMES

WHAT WAS IMPLEMENTED?

The composting machine was installed and commissioned.

Procedures have been established for separation of all wastes, including measurement and monitoring.

Students are learning by doing through their implementation of the procedures put in place.

KEY ISSUES

Not knowing what I didn't know about commissioning the composting equipment.

Internal administrative delays.

Allowing time to experiment with the composter.

Standardising procedures – who is responsible for what?

Figuring out what to do with all our compost!

PERFORMANCE AGAINST TARGETS

80-100% projected reduction in food waste to landfill.

36% reduction in cardboard waste from re-use.

50% reduction in paper waste to landfill.

Service and product cycle times maintained.



“I learned from other set members, who had more experience with this type of project.”

Greg Hillier

Teacher, Cookery Drysdale North



Students participate in waste collection and separation in-process, and maintenance of kitchen gardens at the Drysdale site.

LESSONS LEARNT

Waste reduction, landfill re-direction and opportunities for resource efficiency are everywhere.

At every step of the way, you need to have buy-in from the people you are relying on for success.

I learnt about the action learning process and how it was applied in the BREP program.

The Business Resource Efficiency Program (BREP) is delivered by Business Action Learning Tasmania (BALT) in partnership with the Tasmanian government.

For more information about BREP

Visit www.businessactionlearningtas.com.au/brep

For more information about this case study

Email BALT at admin@businessactionlearningtas.com.au

BREP participants included:

Nichols Poultry
Botanical Resources Australia
Direct Edge Manufacturing
Penguin Composites
Bridestowe Lavender
Red Brick Road Ciderworks
Jinglers Creek Vineyard
pitt&sherry
Drysdale Training Restaurant
CPT Engineering
ThinkBig Printing

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