

## **ACTV 0801/Activity Course – Food Waste Composting**

Instructor: Aleks Ilic

Email: bluehousewormfarm@gmail.com

Meeting: Simpson Querry, Room 124 and other locations as arranged, according to course activities

From Dr. John Krygier (Environment & Sustainability): ACTV 0801 is the first of what we hope to be many more OWU activity courses focused on sustainability efforts on campus. The idea for such a course was proposed by students (over two years ago) and the Environment & Sustainability Program and HHK, along with instructor Aleks Ilic, have worked to get this first course launched. This course reflects the importance of student engagement: the idea and impetus for the course are from students. ***Students will need to be fully and creatively engaged in making the course, and its focus project, work.*** Feedback and communication, with Aleks (and Dr. Krygier) are important, as this course will help us shape future courses. The sustainability activity courses are, then, a work in progress and you are central to making them work and making them better.

No textbook is required for the Food Waste Composting activity course. The course is listed on Google Classroom and course readings will be posted.

**Course description:** Food Waste Composting (0.25 credit units) is a practical course with focus on food waste composting with worms. Through hands-on experience of the food waste composting process, you will learn and explore various waste solution methods. Funding has been secured to build a larger composting facility (near B&G's building on Hayes St.) and students will be part of the development of that facility. Both theory and practice are at the center of this activity course and will help develop the composting project on campus. The course is also the beginning of a larger project: Zero Waste OWU. With your class involvement, you are an active partner in figuring out the solutions for sustainable waste methods at OWU.

**Course objectives:** Main objective of the course is to learn about the food waste problem and how the process of composting food scraps with worms works. For the practical part of the course, you will:

1. Build and prepare a worm bed
2. Measure and collect food scraps, (limited amounts) from OWU cafeterias.

For the theoretical part of the course, you will:

1. Learn basics of composting and different ways of food waste composting.
2. Watch selected documentaries on the subject of food waste.
3. Visit local composting facilities.

**Course requirements:** Attendance of all classes is mandatory. Attendance is crucial for obtaining maximized class experience and engagement and making our project work. We all learn from each of our individual efforts. One excused absence is allowed. Class attendance will be recorded each class. Tardiness counts as absence. If you are an athlete or have an official reason to miss class, please make sure you notify me in advance, with an official note about your absence. Please make sure you have a legit excuse for missed class (in case you miss three classes or more). I

reserve the discretion to accept or decline the excuse note/s. Attendance on all field trips is mandatory, no excuses. Reading posted course materials is recommended and the readings will serve class discussions.

**Grading:** This course has a significant portion of practical activities, therefore, no quiz, paper or final exam is required. Because of the practical activities, class attendance will be the major factor in grading. Excessive absence will influence your final grade, and may reduce the final grade.

The syllabus schedule is subject to change or modify due to unpredictable circumstances that may occur during semester

#### Course syllabus schedule:

Week 1 – 01/16, (Wednesday), class introduction  
01/18, (Friday), documentary viewing, (AVI, Beeghly); walk to composting and food collection stations

Week 2 – Audit from 01/20 until 01/27, (two students per day)

Week 3 – Food collection start, 01/30 (Wednesday), worm bed installation  
02/01, (Friday), documentary viewing, (AVI, Beeghly); food collection

Week 4 – 02/06, (Wednesday), food collection  
02/08, (Friday), RENERGY, field trip

Week 5 – 02/13, (Wednesday), food collection  
02/15, (Friday), documentary viewing, (AVI, Beeghly); food collection

Week 6 – 02/20, (Wednesday), food collection  
02/22, (Friday), PICE FARM, field trip

Week 7 – 02/27, (Wednesday), food collection  
03/01, (Friday), documentary viewing, (AVI, Beeghly); food collection

Week 8 – 03/06, (Wednesday), food collection  
03/08, (Friday), documentary viewing, (AVI, Beeghly); food collection