









Programme Goal





The Compost Collective supports Auckland Council's vision to become zero waste by 2040, by inspiring and educating Aucklanders to compost their food scraps and garden waste at home or within their community.



Supported By



A society where aroha, wairua and mauri is restored.

To nurture kaitiakitanga and help restore the whenua.



We inspire and empower people to share in nature's revival and live lightly on the planet.



Platform Team



SARAH JANE MURRAY Project Manager

Sarah Jane manages the dayto-day delivery of the programme,

from budgets to facilitator support, and building relationships with new and existing networks.



SANDRA ATKINS

Administration & Operations Manager

Sandra oversees admin and data

collection of the programme, coordinating participant feedback and budget delivery.



ANNA SHAW

Administration & Community Promotion

Anna S ensures people know about workshops

happening near them and keeps everything from workshop bookings to composting system orders running smoothly.



ANNA KARY Social Media

Coordinator

Anna K helps spread the word via our very active social media

channels, sharing tips, tricks and stories of composting heroes.



JANET COLE

Kaipatiki Project Contract Manager

Janet contributes to high level project governance and

contract management, to help ensure the project delivers and continues to develop.



CARLA GEE

Community
Delivery Partner
Representative

Carla is on hand to assist with the smooth running of

the contract, for high level development and delivery initiatives.



CATHERINE ROSIE

Auckland Council Contract Manager



AMANDA CHAPMAN

Auckland Council Contract Manager

Catherine and then Amanda have been our key council contacts. They ensure this Auckland Council funded programme is working well for all Aucklanders.



Regional Facilitators



PHILLIPA (PIP) BEAGLEY

I am passionate about growing food and therefore passionate about growing soil. Completing the cycle is important to me.



HARI NARAYAN

I want to share my gardening and composting knowledge to the rest of the community so we can maintain good soil health and grow healthy vegetables.



PRASHANTI LOVEGROVE

My passion from composting comes from a lifelong belief that we are nature and must act as such. That means building soils to foster

Rodney Nor-West & West Beaches



Waiheke



JUDY KEATS

I will encourage you to change your viewpoint on household waste, and show you how to turn it into a resource.



JENNIFER KERR I love building soil

through composting. Worm farming is my favourite. Composting doesn't have to be hard work!



CAROLINE ROSE

Composting has always been a part of my life and I particularly love what we can achieve with Bokashi in terms of conditioning soil.

Rural South

Rural South

Rodney North West Auckland

Central



Community Facilitators



SUSTAINABLE PAPAKURA

We are a charitable organisation promoting waste minimisation and resource recovery in and around Papakura, keen to get more people onboard with composting.



ESTELLA LEE

Composting is the best way to handle our organic waste and kitchen waste and enrich the soil in our home garden.



RICHARD MAIN

I am keen to share an organic approach to turning waste streams into black gold and grow an abundance of food.

Sustainable Papakura



HYE JUNG KIM

I am keen to share this useful information with our Korean community and nourish soil for the next generation.



Chinese Community

CALL

Gardens for Health

THERESE MANGOS & REVEREND 'IFALAME TEISI

We enjoy all kinds of composting. The key is to keep it simple and choose a system that works for you.

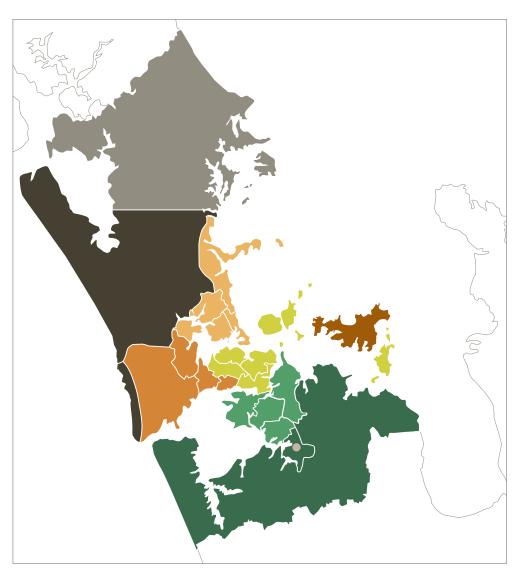
Korean Community

Pacifica Community / PVA



Workshop Delivery

2019/20



Total 399 Workshops | 6012 Participants

Regional

Rodney North | 10 Workshops | 145 Participants

Rodney Nor-West & West Beaches | 14 Workshops | 252 Participants

North Shore & Bays | 68 Workshops | 1187 Participants

West Auckland | 39 Workshops | 532 Participants

Waiheke | 23 Workshops | 279 Participants

Central | 44 Workshops | 600 Participants

Urban South East | **52** Workshops | **576** Participants

Rural South | **57** Workshops | **914** Participants

Sustainable Papakura | **2** Workshops | **18** Participants

Ethnic Communities and Special Programmes

Gardens for Health | 29 Workshops | 415 Participants

Pacifika & PVA | **35** Workshops | **598** Participants

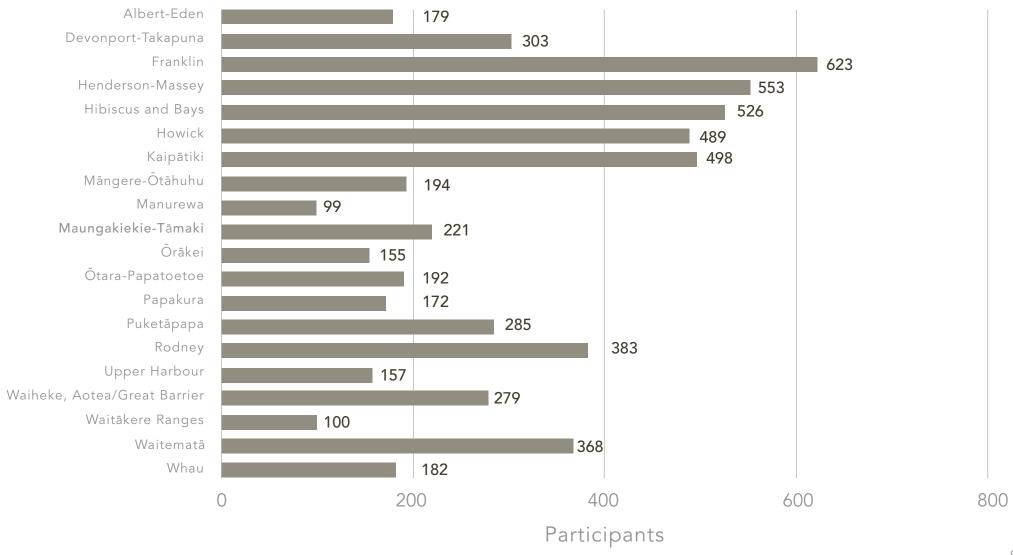
Korean Community | 22 Workshops | 337 Participants

Chinese Community | 4 Workshops | 159 Participants





Workshop Participation By Local Board





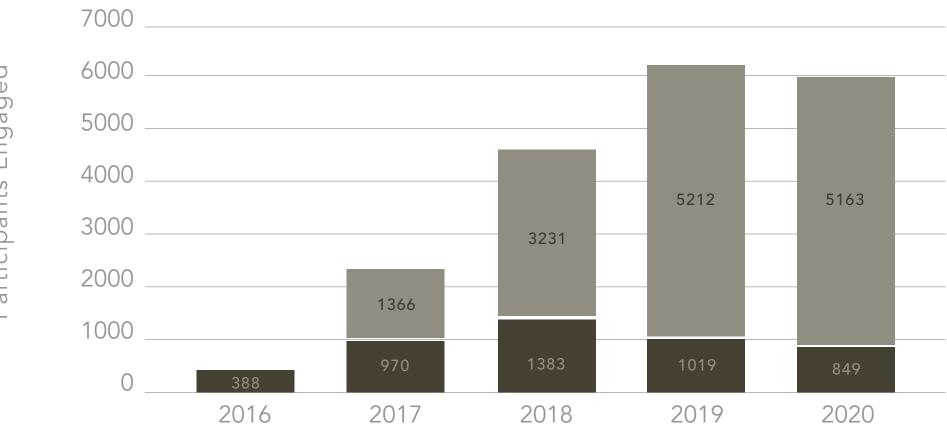
Workshops Growth

Composting 101

An introduction to the three main types of home composting systems, compost bin, worm farm and Bokashi.

Bespoke Workshops

More specialised workshops, to meet the needs of the community, business or event, from tasters to advanced composting.







Food Waste Diverted From Landfill

3246

Households Composting

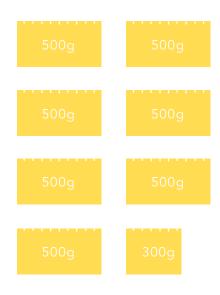


Assumes a 50% success rate across

households reached in 2019/20

3.8 kg p/wk

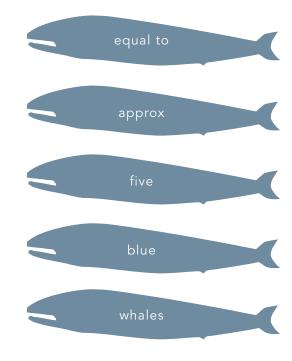
Average Food Waste per Household



From the Solid Waste Audit Report (SWAP) 2016 which informed Auckland's Waste Assessment 2017.

522 tonnes

Tonnes of Food Waste Diverted



Assumes 80% of a household's annual food waste is being composted in some way. So this multiplies kg per household by number of households composting.



ShareWaste

ShareWaste connects people to compost organic waste, helping make more soil and grow produce.

What is a donor?

A donor is someone with kitchen scraps to give. They can collect and supply these as is, or can use a Bokashi system and give the fermented solids to their host.

What is a host?

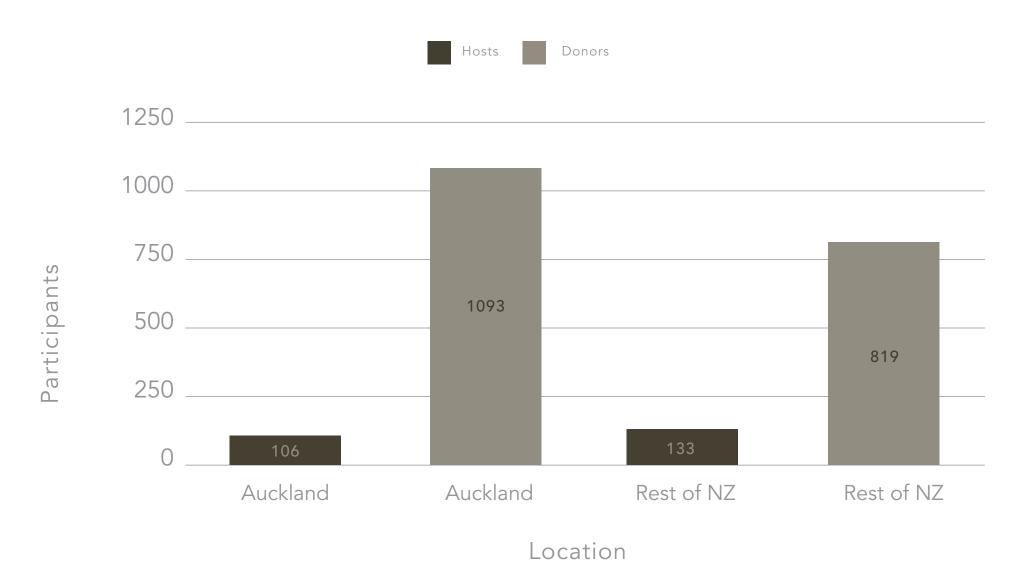
A host is someone who wants more material for their compost or food for their backyard chickens. They let donors know when and how to drop off the scraps they want.





Sharewaste Sign-ups

2019/20





Assessing Impact

2019/20

SURVEY IMPROVEMENTS



Everyone who takes part in a Compost Collective workshop is asked to complete a post-workshop survey. We use the information from these surveys to assess the impact of the programme, monitor its quality and evolve the programme to ensure it continues to meet community needs.

In October 2019, we improved how and when this survey is sent, which has increased both open rates and survey participation rates.

Participants are asked about their current composting practices at time of registration and again in the post-workshop survey.

BEHAVIOUR CHANGE



96.1% of non-composting participants intend to start composting following workshop participation.

There was a clear increase in composting practices amongst those already composting at least some of their food scraps before attending a workshop.

SHAREWASTE PROMOTION



More than half of respondents (53.3%) would consider sharing their food scraps with neighbours.

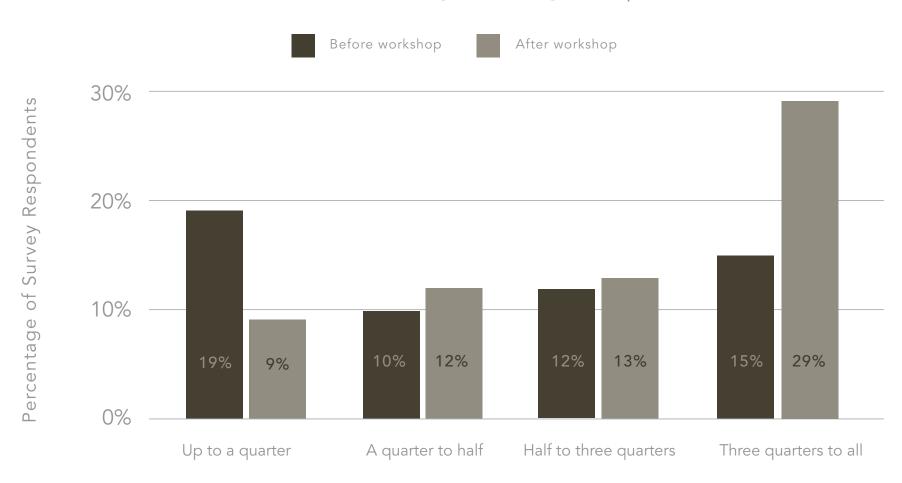
Anyone who answers yes to this question is sent further information about ShareWaste.



Assessing Impact

2019/20

Behaviour Change Among Composters



How much of your food scraps are you currently composting?



Media Coverage

RADIO FEATURES

During January 2020, our experts appeared on three different radio shows, to talk about how to compost well. Jennifer Kerr fielded questions on the 'Ask an Expert' feature on RNZ's Afternoons with Jesse Mulligan, as well as Radio Live's The DIY Experts, a Saturday morning show, while Pip Beagley spoke to host Jacque Tucker on More FM Rodney's breakfast show.

WHERE THE LEAVES FALL

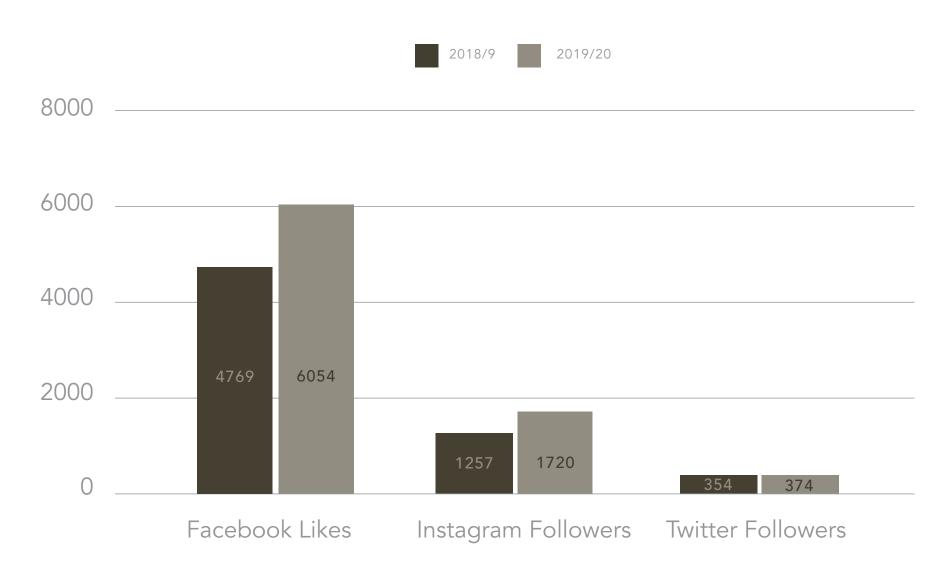
New international lifestyle magazine Where The Leaves Fall included an extensive article about composting in New Zealand for its inaugural issue, with significant input from the Compost Collective, including expert commentary and case studies.







Social Media Growth





Facebook Engagement

MOST LIKES



MOST SHARES



MOST COMMENTS



UPDATE: Thanks to everyone who entered, we loved hearing what you love about composting! Our lucky winners, chosen at random from comments on this post, are: Devon Louise Taylor, Kate Waterworth, Grace Maguire, Tavia Kane and Eleanor Mayer. Please private message the page with your postal address so we can get your tickets out to you.

Fancy a trip to the cinema? Thanks to our friends at Madman Entertainment NZ, we've got five double passes to see The Biggest Little Farm to give away.

Opening Thursday 5 December in selected cinemas, the film follows two dreamers and their beloved dog as they head into the countryside to build one of the most diverse farms of its kind, in complete co-existence with nature. See the trailer here: https://bit.ly/2Lh5y7E

To enter, just tell us your favourite thing about composting in the comments below. At 3pm on Thursday 5 December, we'll pick five names at random to receive a double pass each. There's a few terms and conditions, which are detailed on the passes. Good luck!





MESSAGES RECEIVED

I absolutely love the work you guys are doing. I wish we had you here in Hamilton. I have learnt so much in an hour, reading through your site and Facebook page. I found the videos on Facebook very informative.

Jasmine, via Facebook message

Pip was amazing, she's really passionate about composting and made it so easy to understand the process and why we need it. I want to encourage more people to start home composting.

Raquel, via Instagram message

I had an introduction to composting through a workshop in Mt Roskill, and it was an eye opener to the usefulness of Bokashi liquid and food composting, which I intend to use for my small garden. I am interested in the Bokashi method as I don't have to think twice about which items are most compostable and which are not. I am keen on reducing my carbon footprint whichever way I can Kokila, via Facebook message



Programme Development

COMPOSTING HUBS



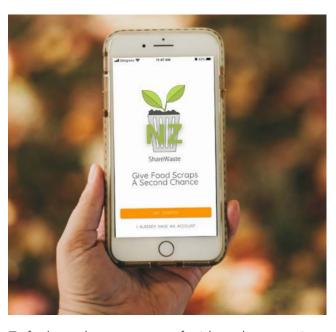
As the housing profile across Tāmaki Makaurau changes, and awareness of the benefits of composting grows, we're seeing increasing demand for places where those with little or no outside space can bring food scraps for composting. To meet this need we're developing a network of community composting hubs, starting with spaces in Hobsonville Point and New Lynn. New signage has been created, clearly linking these hubs with the wider Compost Collective programme to drive awareness and recognition of these facilities.

DIY SYSTEMS



Our DIY Bokashi workshops cater for those with an interest in composting and re-purposing used items into useful new things. It also overcomes a barrier to starting composting, by making it cheaper to get a home system up and running. Participants are taken step-by-step through how to turn used buckets into a functioning home Bokashi system. Whether people want to compost more for their own needs, or use Bokashi to contribute to a local composting hub, this addition to our programme fits well with the changing needs of our community.

SHAREWASTE APP



To further enhance a sense of pride and community amongst our growing community of ShareWaste hosts and donors, we developed letterbox stickers for hosts to identify themselves as drop-off points. We also introduced a New Zealand specific version of the mobile app, to encourage more people to record the amount of food waste composted. This will help us more accurately assess impact, so our ShareWaste community can celebrate the difference they are making through their individual contributions.



Highlights

2019/20

COMPOSTING INFORMATION IN SPANISH

Buenas noticias: !! Como compostar, información ahora en Español !! Thanks to Diana Prieto, a kind-hearted composting enthusiast and Spanish speaker, we added a new language to the range of composting fact sheets available on our website. Now Spanish speakers can increase their knowledge of composting, Bokashi and worm farms too. We also have fact sheets available in English and Te Reo Māori, as well as nine other languages, available for free download from compostcollective.org.nz and given out at workshops.



RESPONDING TO THE COVID-19 LOCKDOWN

In-person workshops are central to delivery of this programme, but our ability to deliver these was restricted during the COVID-19 lockdown in the first half of 2020. Our facilitators adapted quickly, mastering the art of delivering workshops via video conference and Facebook Live sessions when in-person workshops weren't possible. As a result, we were still able to equip people with the knowledge and skills to compost and we all became more flexible and responsive during rapidly-changing circumstances.





www.compostcollective.org.nz