The right system for your club will depend on the quantity and type of food you produce. A simple solution for those that produce a small or irregular amount of food is to take leftovers home for their own compost, or animal feed. Alternatively, the club could try to connect with a local community garden or somebody that has demand for organic material. Check out the awesome ‘Share Waste’ website for a list of donors and receivers of organic waste in your area.

For clubs that produce regular green waste, some transfer stations will be able to receive the material and there will also be green waste collection services.

For a club that produces consistent amounts of food waste consider the following options:

**DIY COMPOST**

Composting is easy and produces fantastic nutrient rich soil for any avid gardeners at the club. This is a perfect option for a club that has access to an evenly split mix of brown matter (leaves, paper towels, woodash, and paper) and green matter (lawn/garden clippings and organic kitchen waste). DIY composts can be made hot or cold, depending on how you manage them.

**BOKASHI BINS**

Bokashi bins use an anaerobic fermentation process to break down food and suit a club that produces a small but varied amount of kitchen waste (including cooked foods, dairy and meat). The system can be scaled in size, depending on the size and amount of bins required. Bokashi differs from compost, as the end product needs to be disposed of into a compost heap or a dug hole in the soil. It is therefore suitable for clubs with access to an existing compost, lawn or field.

**WORM FARMS**

A worm farm is an efficient contained compost system that uses worms to break down kitchen food. The advantages are that it is easy to use, odourless and can process up to two kilograms of waste per day. The worm castings and liquid produced can be used as a soil conditioner. It is a self contained unit that does not need to sit on grass or soil - making it ideal for clubs without much outdoor space.

**COMMERCIAL ORGANIC COLLECTIONS**

If your club runs a commercial kitchen and food waste quantities are regular, you can consider arranging a commercial organic collection, such as We Compost, rather than composting at the club; Investigate whether this option is available in your area. The advantage is that napkins and paper towels can normally be included. This collection may also be able to take compostable packaging!