

SWACO LANDFILL TOUR



GRADE: 1st- 12th

Place: SWACO

Duration: 90 Min.

OVERVIEW

On average, as residents of Franklin County, each of us sends five pounds of trash to the landfill every single day. SWACO's Landfill Tour starts out with a classroom-style presentation on the design, engineering, regulations and monitoring of a modern-day sanitary landfill as well as steps each of us can take to reduce food waste and keep other materials from the landfill. After the presentations, students are taken by bus into the landfill to observe landfill operations and learn more about how to effectively recycle in Franklin County, natural resource conservation, local alternatives to throwing materials in the trash, composting, and making better choices.

LEARNING OUTCOMES

- Students will learn how sanitary landfills are engineered and constructed.
- Students will learn the importance of diverting food waste and how backyard composting works (tell the Education Administrator if you are interested in hearing more about food waste).
- Students will learn how to recycle right and why it is important to Rethink, Reduce, Reuse & Recycle.
- Students will learn about the waste stream and other alternate methods of disposal to reduce what is sent to the landfill and ensure the landfill remains a valuable community asset for many years to come.

TEACHER TIPS

Prior to coming to the Franklin County Sanitary Landfill Tour, teachers may want to speak to the class about why sanitary landfills are necessary. Students should understand that that garbage dumps are a thing of the past. Today, sanitary landfills are highly engineered and monitored to protect public safety and environmental health. Most of the material sent to the Franklin County Sanitary Landfill had the potential to be diverted through reuse, recycling, and composting. Students in grades 3 and higher should understand natural resources and the corresponding recyclable products produced from some of them, i.e. paper (trees), plastic (petroleum), glass (sand) & metal (ore).



TEACHER PREP

Schedule your field trip to SWACO, make transportation arrangements, and ask SWACO about our bus reimbursement program. Additional Information can be found at:

[HTTPS://WWW.SWACO.ORG/204/SWACO-TOUR-POLICY](https://www.swaco.org/204/swaco-tour-policy)

IMPORTANT DETAILS

1. A minimum of 10 people is required before arranging a field trip.
2. SWACO can accommodate a maximum of 50 visitors in one group and one bus per trip.
3. Schedule a date and time with SWACO and make necessary arrangements for a bus.
4. The number of field trips per school may be limited to accommodate the large number of requests received during the school year.
5. Up to \$220.00 per trip in bus reimbursement is available to all Franklin County schools.
6. Field trips are provided throughout the year and are scheduled between the hours of 9:00am - 3:00pm.
7. Field trips cannot be scheduled more than 90 days in advance.

KEY TERMS

Circular Economy –A regenerative system in which resource input and waste, emission, and energy leakage are minimized by slowing, closing, and narrowing energy and material loops. This can be achieved through long-lasting design, maintenance, repair, reuse, remanufacturing, refurbishing, recycling, and upcycling. This is in contrast to a linear economy which is a 'take, make, dispose' model of production.

Compost- Organic material including food waste, food scraps, and other plant matter that is decomposed for use as fertilizer for soil.

Consumer - A person who purchases goods and services.

Food Scraps- Inedible, or perceived to be not suitable for eating, food parts such as potato and carrot peels, orange and banana peels, fruit pits and seeds.



Food Waste- Edible food that goes uneaten. Food waste occurs along the production process from production to processing, retailing, and consuming.

Natural resource – Material extracted from nature, not made by humans. Materials such as: plant foods, animals, and ores. Natural resources are the source of foods, food packaging, and all other consumer products.

Non-Renewable Natural Resource – Nonrenewable natural resources can run out or be used up. They usually come from the ground and cannot be readily replaced by natural means on a level that is equal to consumption.

Product Life-Cycle Analysis – A method of accounting for all the environmental impacts from a single product.

Recycle – The act of collecting and separating materials and products from the solid waste stream and reusing them as raw materials in manufacturing processes. Remember: you're not truly recycling until you buy recycled goods! By purchasing recycled-goods you are helping to close the recycling loop.

Reduce - A process of elimination that involves diminishing the amount of waste produced to eliminate the generation of wasted materials.

Renewable Natural Resource – Renewable natural resources can grow again or never run out. They can be used over and over again because they are naturally replenished.

Rethink - it's not enough just to put recyclables in the bin; you must rethink your habits in order to reduce food and packaging waste. Think about items that you are purchasing and ask yourself "Am I taking amounts that I can use? Is this item made from single-use, unrecyclable material? Use questions like these to guide you toward more sustainable options.

Reuse - Reuse can be practiced easily by reusing an item over and over again. You can breathe new life into many foods by finding new ways to store or transform ingredients for new recipes. Before you throw it away, take a moment and learn useful tips that will allow you to repurpose it into new foods before it goes bad and how you can better store foods so that they stay fresh longer.

Throw-Away Society - The throw-away society is a human society strongly influenced by consumerism. The term describes a critical view of overconsumption and excessive production of short-lived or disposable items over durable goods that can be repaired.



EXTENSION ACTIVITIES

SWACO's School Resources: SWACO's website has a number of resources developed for classrooms covering recycling and food waste topics. Additional food waste resources include:

- **Food Waste and Natural Resources Classroom Discussion:** This power point presentation provides visual aids and a conversation guide for teachers to introduce their students to the connections between food waste and global and local resources.
- **Food Waste from Farm to Fork:** This in-class activity guides students through the journey of apples from the farm to our plates. Students practice grade specific skills as defined by the Ohio Department of Education's guidelines while discovering the scale of resource loss and the important role that everyday consumers play in reducing food waste.
- **Points for Prevention:** This take-home activity encourages students to apply their new knowledge of food waste diversion to their own lives.
- **Share Table Guidance:** Cafeteria share tables are one way that schools can begin to reduce their food waste. This guidance document provides best practices and insights around what you need to know to start a program in your school.