



Wel Tec

SUSTAINABILITY AT WELTEC

WHAT TO DO WITH ALL THE WASTE?

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Wei Tec

DEFINITION OF SUSTAINABILITY

- The quality of being able to continue over a period of time.
- The idea that goods and services should be produced in ways that do not use resources that cannot be replaced and that do not damage the environment.

Source: Cambridge Dictionary

- Useful video to show students
- <https://youtu.be/loCVrkcaH6Q>



Wei Tec

CONTROLLING FOOD WASTE IN OUR KITCHENS



Students eat their dishes on campus or,
take them home or,
Pass them on to other students or,
They go to a foodbank(soups) or,
Vegetable offcuts go to Kaibosh or
food scraps go to Kai to compost.

kai=food in te reo Maori

WELTEC RECYCLING CENTRE

USED OIL & FOOD WASTE



PLASTIC & CANS



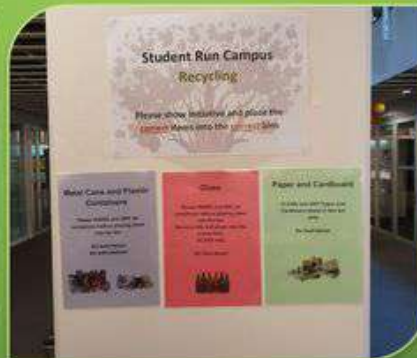
GLASS



STUDENT LED RECYCLING



Bean bags made from unwanted banners by Weltec Design students



Dominic is part of the team who looks after the recycling at our Student Hub



Shopping bags made by Weltec Design students from out of date advertising banners

ALL TASTE NO WASTE DINNERS



Logan Brown & WeiTec Sour Dough Bread & House Cultured Butter



Shared Flavours to Start

Pani Puri, Giblet Mousse, Pickled Celery Hearts
Cauliflower Leaf Sauerkraut, Crisp Pork Brawn, Bone Marrow
Congee, Wood Baked Salmon Consomme
Smoked Barista Milk Labneh, Pistachio

Entrée

Wild Weed & Barista Ricotta Gnocchi, Salt Baked Beets, Skorthalia & Local
Grown Greens

Main

Pressed Mutton Shoulder, Wild Alums, Confit Potatoes, Brassica Stems,
Vadouvan Beurre Noisette

Dessert

Donuts, House Made Yoghurt, Coffee Grind Wafer & Rhubarb

kaibosh
KITCHEN ARTISAN BAKERY


countdown

WHAT ELSE DO WE DO?

- Teach Sustainability Theory
- Take students to the local Go Green Expo
- No plastic straws or single use plastic bags
- We only use biodegradable cups and plates which are composted
- Turn excess cream into butter
- Make chutneys from spoilt fruit & vegetables for the Training Restaurant
- Lights are on sensors/timers to conserve electricity
- Most exams are now electronic
- Coffee grinds used by staff for their gardens as fertilizer
- Students and tutors forage on Wellington coastlines for the Training Restaurant