**Team Name: Bigfoot**

**School: Koforidua Technical University**

**Campus Compost Circle: Turning Campus Waste into Sustainable Growth**

**Action and Why it Matters:**
Our action focuses on collecting organic waste such as fruit peels, vegetable scraps, and **coconut husks** from fruit and food sellers across the Koforidua Technical University (KTU) campus. This waste is then converted into organic compost that nourishes our maize and vegetable farm. Every day, food vendors generate significant amounts of biodegradable waste that often ends up in open bins or landfills, where it decomposes anaerobically and releases methane a greenhouse gas many times more potent than carbon dioxide.

Through our project, we are transforming what is usually seen as waste into a valuable resource. Composting not only reduces landfill waste and greenhouse emissions, but also improves soil fertility, water retention, and crop yields. The inclusion of **coconut husks** is especially impactful  they add carbon-rich fiber that improves the compost's structure, enhances aeration, and supports microbial activity. This approach creates a **closed-loop system** on campus, where waste from vendors becomes nourishment for food production demonstrating sustainable living in action.

**Who's Involved and Timeline:**

- **Team:** Martin Tetteh (Project Coordinator), members of the ENACTUS Club, campus environmental officers, and participating fruit and food vendors. Together, this group manages waste collection, composting, monitoring, and community outreach.
- **Timeline:**
    - **Week 1:** Conduct awareness sessions with food and fruit vendors. Set up labeled bins for organic waste and coconut husks at key collection points on campus.
    - **Week 2:** Begin daily or alternate-day waste collection and establish the composting site near the campus farm. Start layering green (wet) and brown (dry) materials for optimal decomposition.
    - **Week 3:** Turn and water compost regularly to maintain proper aeration and moisture. Track the amount of waste collected and monitor compost temperature to ensure healthy microbial activity.
    - **Week 4:** Apply finished compost to the maize and vegetable plots. Document the improvements in soil texture, crop growth, and yield. Share results with the campus community.

**Educational and Community Impact:**
This initiative goes beyond waste reduction it's also an educational model for sustainability. By engaging students, staff, and vendors, we raise awareness about circular

economy practices and climate-positive actions. The project serves as a live demonstration of how sustainable agriculture can be implemented even in small spaces. Workshops and presentations are planned after the composting cycle to encourage replication of the idea across other departments and schools.

**Success Checks:**

1. **Quantitative Impact:** Total kilograms of food and coconut waste collected and successfully composted over four weeks.
2. **Qualitative Impact:** Improvement in soil health and visible growth increase in maize and vegetable crops.
3. **Community Engagement:** Number of vendors and students actively participating in the collection and composting process.

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**big_footgh** From waste to growth! 🌱 Our #CampusCompostCircle transforms fruit, food, and coconut waste from campus vendors into organic compost for our maize and vegetable farm. This project shows how small actions can create a big climate impact turning waste into nourishment for the earth! 💚. One key takeaway is that "Small steps matter! When we turn campus waste into compost, we feed both the soil and the future. 🌎✨ @turninggreenorg @foe_us
#PGC2025 #compost #waste less

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