

FEEDBACK FUTURES

A Vision of The Future In Growing Hands





Feedback Organic Recovery is a community solution that aims to reduce the amount of organic waste going to landfill. We collect food waste weekly and turn it into compost to grow good, local & sustainable food on urban farms around Newcastle!

The Feedback Futures Program

In 2020 we're launching a hands-on program for school children and their families to build awareness around sustainable, local agricultural practices and to give them the confidence to sustainably grow their own food.

This booklet lays out our five-stage program to bring to local schools that investigates students' perceptions of food waste and food production, gets them learning about sustainable agriculture in a hands-on setting on our urban farm, and ultimately thinking about how sustainable practises can affect their own futures.



The 5 Modules

The following represents an example program consisting of all five modules and could be completed in two weeks, however this program is flexible and schools can be selective in which modules to pursue.

1

Students take a questionnaire

Online Activity - All Ages

In an initial survey we record the students' current perspectives and gain an overall understanding of how they perceive food waste and food production in Australia.

2

Students visit Feedback's urban farm

Class Excursion - All Ages

Covers 2020 Curriculum - Geographical Concepts - Place, Environment, Space, Sustainability and Change

Students, class by class, visit Feedback's urban farm and are involved with all the processes required to maintain a localized closed-loop version of 'food waste into food', including:

- Composting of food waste from our food waste collection
- Propagating seeds for transplanting
- Transplanting seedlings into beds
- Harvesting mature plants
- Taking home seedlings in containers constructed out of repurposed waste

All of this whilst learning how the farm is managed in an urban context in a simple, casual and engaging manner.

1-10 Students: \$350 / session
11-20 Students: \$450 / session
21-30 Students: \$550 / session
30+ Students: \$650 / session

3

'Our Feedback Futures'

\$350 / session

Classroom Activity - Year 5/6

Covers 2020 Curriculum - Geographical Concepts - Place, Environment, Space, Sustainability and Change

The following day, older students can undertake an interactive classroom activity based on envisioning two potential visions of what Australia might be like in the year 2040: one based on the country adopting the sustainable food practices that the students have learnt about on the farm and another in which the world does not adopt these practises.

The class is divided into two opposing groups, each assigned one of these futures, and each group runs through a series of questions that are designed to help them imagine these futures, such as:

- What are we eating for breakfast in the year 2040?
- What does your shopping list look like?
- Is it hard to shop ethically?
- How is energy produced?
- What jobs are there on offer in 2040?
- What behaviours would be considered outrageous in 2040?

We then review with the students about which of the two futures looks most enticing and in what ways they can become engaged today in bringing about this future.

4

Feedback begins collecting food waste from the school

Set up fees:
\$250 + \$15 per classroom

Ongoing:
\$20 per week per 120L bin

School Program - All Ages

Launching the Feedback FoodCycle in the school through an engaging assembly presentation, each classroom is given a FoodCycle food waste bin and during the day children use these bins to store their food waste. At the end of each day students take their bin to a larger 120L outdoor receptacle for Feedback to collect and process locally on urban farms.

Ultimately, these food scraps are converted into delicious, farm-fresh food which is offered to students' families as a subscription of fresh, locally grown, organic and sustainable food delivered directly to your door each week!

See below for more information on the Feedback

5

Students retake the questionnaire

Online Activity - All Ages

The students retake the questionnaire to measure their shift in attitudes after participating and Feedback help them to observe the changes resulting from their experiences – from theoretical to hands-on.

FeedBox

Locally grown, Newcastle's Feedback Organic urban farm provides direct from the farm, seasonal and organic, day of harvest produce - all delivered directly to your door! Each premium box contains a selection of handpicked healthy produce showcasing some of our finest seasonal vegetables and herbs- with the additional option of local Just been Laid eggs of course! We also include regular plant based recipes and updates on our fresher than fresh seasonal produce.

For schools who sign up 40+ Veg Box subscribers
FoodCycle food waste collection is FREE!



Our Other Programs

The Feedback FoodCycle

At the core of Feedback Organic Recovery is the FoodCycle, an initiative that collects food waste from households, cafes, restaurants, schools, universities and any other businesses that create it, and manually converts it into compost for use on urban farms throughout the city. Our farm-fresh produce is then offered back to the community through subscription services, delivered straight to your door!



One Hour Farmer

Giving local communities the chance to learn how to grow food – minute fresh, uber locally, organically and most importantly sustainably to reconnect with, and have a say in, where your food comes from.

Farmily Picnic

*At the Feedback Organic Urban Farm
3pm-5pm - Last Sunday of each month (Pending *COVID)*

Learn how we all create simple healthy tasty dishes!

If you're a Master Chef or a whimsical creator out of anything food - it's time to get your creations out there and get those tasty recipes into hungry mouths for the reason of just being more thrifty with local food. Fermented, Pickled, Baked all creations are welcome.

Family Friendly - Bring your favourite dish with recipes to share.

Reconnect - with local growers, chefs and restaurant owners.



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