

SUSTAINABILITY @ XISHAN - TOWARDS A ZERO WASTE NATION

What is Sustainability?

Sustainability is the ability to exist and develop without depleting natural resources for the future.

At Xishan, we focus on Food Sustainability to help our friends understand the importance of protecting our environment. It means producing food in a way that makes efficient use of natural resources, ensures that farmers can support themselves, and enhances the quality of life in communities that produce food. It is also a combination of factors including how the food is produced, how it is distributed, how it is packaged, and how it is consumed.

Collaboration with the Green Movement Committee

1. Green Wave Food Composting Project

Aligning to one of our ALP-IPW strands on being Agents of Change, the Green Wave Food Composting Project team recently took part in a Sembcorp Marine's Green Wave Environmental Care Competition.

Our ALP Tier 2 students had a wonderful opportunity interviewing the team on their latest innovation in creating a food composting prototype for food waste management.

Please click on this [link](#) to view the interview!

2. Food Composting Workshop with MindfulGemseWork



3. Beans to Brew Coffee Sales

For the 'Beans to Brew Coffee' project, our ALP Tier 2 students had spent some time interviewing the students on the process of food composting to coffee brewing. It was an enriching experience for the ALP Tier 2 students as they got to better understand how Xishan Primary School is supporting the Sustainability drive through the eyes of our MindfulGems@Work students.



P3 ALP-IPW Project on Food Sustainability

1. ALP-IPW Project & Lessons

This year, our P3 ALP-IPW project focused on Food Sustainability. Students were given the opportunity to delve deeper into the topic by working in groups and sharing their perspectives in the form of Power Point presentations.

2. Hands-on Vermicomposting Workshop

This enrichment programme equips students with relevant ecological literacy coupled with an understanding of Singapore's Agri-Food ecosystem. Besides reinforcing theoretical knowledge learnt through textbooks, students are also given a wider perception of science in everyday lives and attain 21CC outcomes.

Problem Solving and Critical Thinking:

Managing a vermicomposting system requires regular attention and adjustments. Students can develop problem-solving skills by identifying issues and finding solutions to maintain a healthy composting environment.

Empowerment and Ownership:

Students often take pride in managing their vermicomposting system, and this sense of ownership can foster a stronger connection to the environment and a commitment to sustainable practices.

