

**Hi and welcome to the compost
group in Year 5 😊**

We are going to tell you what we
have been doing in the past
couple of weeks.

**We have been researching about
compost and how to be a
successful composter.**

Our driving question



Our driving question is ‘Does size affect the decomposing process?’ Yes but we are still not sure what is inside the whole watermelon and the whole bread

Our investigation is to see which food can decompose fastest. we set up an experiment to find out using a whole watermelon and a slice of watermelon and a loaf of bread and a slice of bread.

Decomposing watermelon



Decomposing watermelon has been getting very soft and mouldy. See more on last page.

Decomposing bread

Decomposing bread has been getting hard as you can see on the last page.



Decomposing green and brown compost



This green and brown compost is getting very rotten as you can see in the middle compartment- some of it is getting yellow.

Project research 23/11/2020 Aron Charlie

Which food decomposes the fastest?

Foods That Spoil the Fastest?

Berries.

Bananas.

Tomatoes.

Peaches.

Potatoes.

Avocados.

Green Beans.

Kale.

Berries are considered highly perishable fruits. After a couple of days, they tend to mould, become discolored and wet. Store them in the refrigerator for maximum freshness where they can stay fresh for up to eight days. Note, however, that when berries begin to spoil don't think you can simply cut off or toss the piece of moldy fruit. "Mold can grow below the surface and can be difficult to see; it also spreads quickly to nearby fruit. Be safe and toss it

What is compost?

Compost is decomposing food but that's not just it. The process is you put fruit ,veg or any non animal food scraps in your compost and the worms will eat it and send nutrients for your plants and make healthy soil.



6 THINGS YOU SHOULD NEVER EVER COMPOST



Diseased plants



Pasta



Cooking oils



Magazines



Dairy products



Walnuts

Bananas

When stored in the pantry or on the counter bananas last two to five days. "It's important to keep your unripe bananas away from those that are already ripe. "Ripened bananas will let off ethylene, a gas that will speed up the ripening of adjacent fruits." It's best to buy less ripe bananas and let them ripen at home. Also, note that storing bananas in brown bags can make them ripen faster. Just because you have a few over-ripened bananas, however, doesn't mean you need to toss them make banana bread!



Peaches

Peaches go bad quickly because they give off ethylene gas which makes them ripen faster once they start to get ripe. Store them in the fridge and away from other ethylene producing produce.



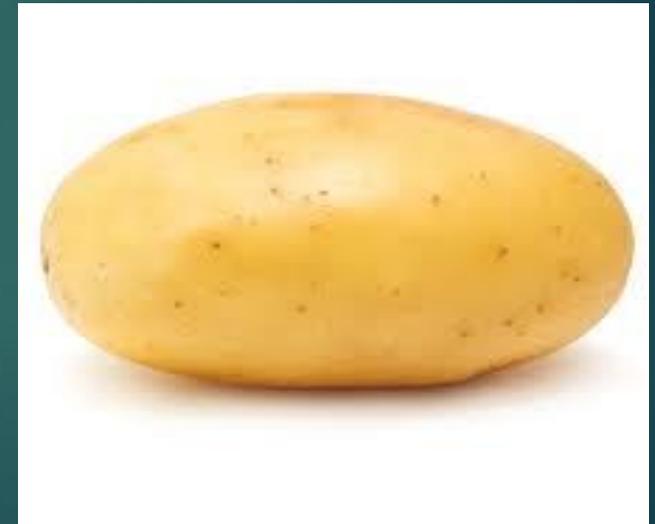
Tomatoes

Tomatoes love the heat but hate the cold. Putting tomatoes in the fridge can quickly cause them to become soft and mealy. Instead, leave them on the counter and enjoy them when they're Resilience. If stored on your counter tomatoes should last a week.



Potato

Potatoes prefer cool over cold, and storing them in the fridge can cause their starch to convert to sugar more quickly, affecting their taste, texture and flavor. "Instead, potatoes are best left in a cool, dry cupboard, which will help extend their shelf life and result in a better taste." And for more insight, here's the single best way to store potatoes



Avocado

Avocados will last three to four days on the counter and seven to 10 days in the refrigerator according to A ripe avocado is dark green on the outside, slightly firm to touch and light green on the inside. An avocado has spoiled if it's black or brown in color and has indents in the skin." Once an avocado is ripe, it can be stored in the refrigerator for two to three additional days. For optimal storing keep unripe avocados on your counter until they're ready to eat and then store them in your fridge.



Green beans

Green beans, either fresh or cooked, should last five to seven days in the refrigerator. "Spoiled green beans will become limp and moist," says Siegel. "Keep your beans dry during storage, if the beans become damp, they can quickly grow mold. If you see mold, throw them away!" Also note that green beans are ethylene-sensitive so keep them away from ethylene-producing produce. Ideally, store your beans in an open Ziploc bag with a piece of paper towel to absorb excess moisture



Brown and Green compost

Green compost is nitrogen rich

Brown compost is carbon rich

Brown and
green
compost



What speeds it up?

Carbon and nitrogen, seaweed, grass clippings, sawdust alfalfa hay, straw corn stalks, dead leaves and shredded paper.

What makes a healthy compost

Leaves.

Grass clippings.

Brush trimmings.

Manure (preferably organic)

Any non-animal food scraps: fruits, vegetables, peelings, bread, cereal, coffee grounds and filters, tea leaves and tea bags (preferably minus the staples)

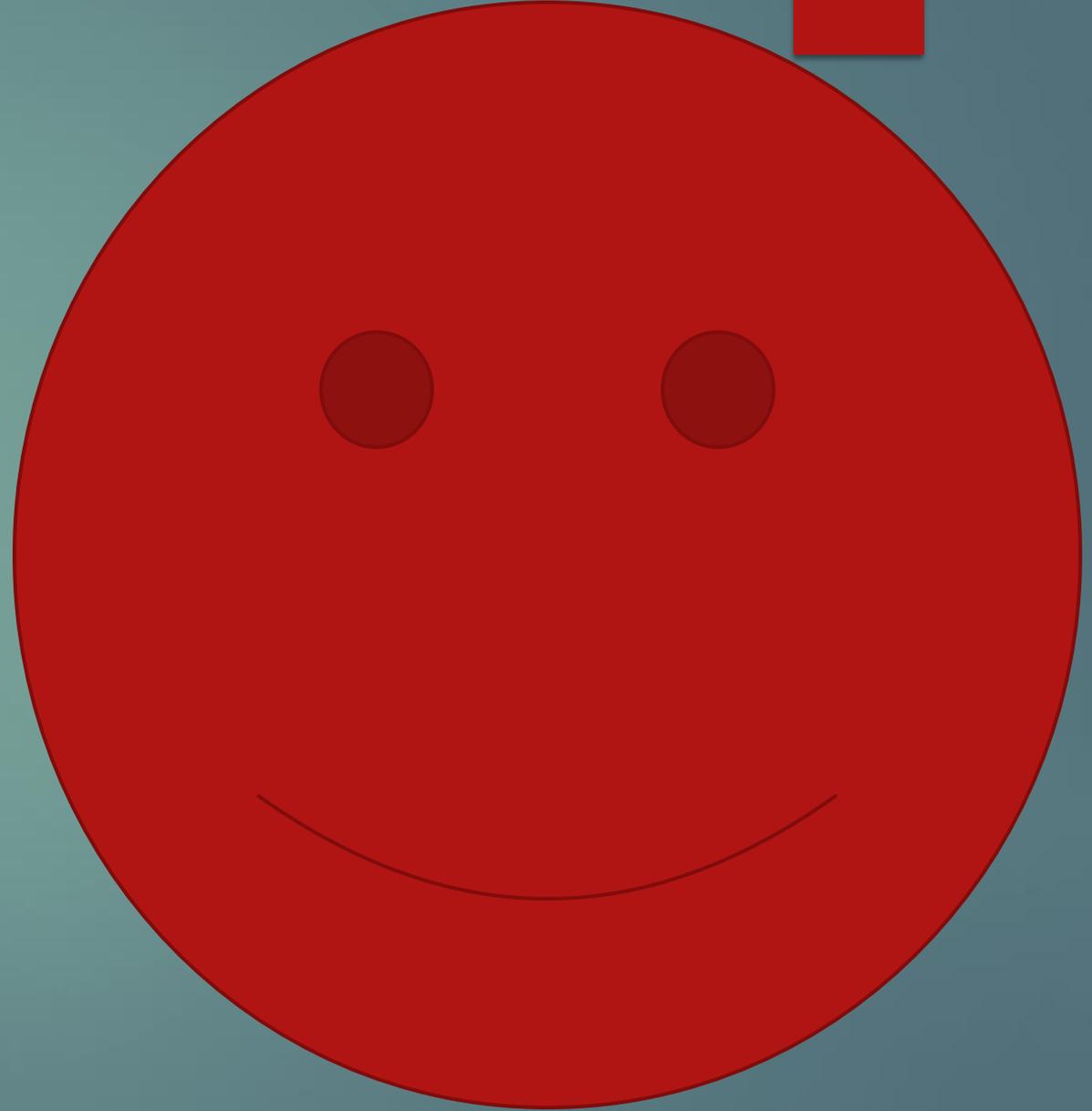
Old wine.

Pet bedding from herbivores ONLY — rabbits, hamsters, etc.

Dry cat or dog food.

Composting Benefits

- **Enriches soil, helping retain moisture and suppress plant diseases and pests.**
- **Reduces the need for chemical fertilizers.**
- **Encourages the production of beneficial bacteria and fungi that break down organic matter to create humus, a rich nutrient-filled material**



Facts



It is ok to pee in a compost bin

Non animal food scraps go in the compost bin such as egg shells
veggies fruit



A mushroom is a decomposer as well as grasshoppers and worms.



Glossary



Decompose - a food that can break down into small parts

Renewable – A renewable resource is a resource which can be used repeatedly and replaced naturally.

Eco systems An ecosystem is a community of living organisms in conjunction with the nonliving components of their environment, interacting as a system.

Bio degradable - If a material is biodegradable, it means that it can be consumed by microorganisms and turned into compounds that are natural.

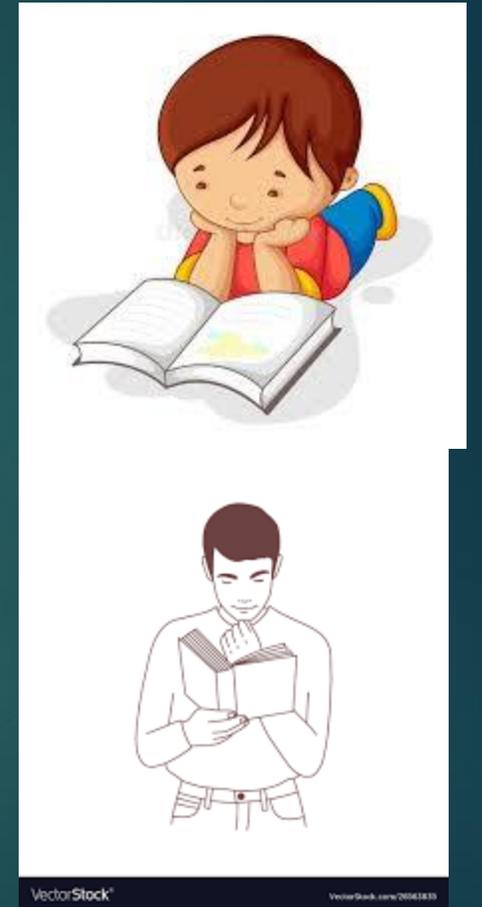
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Read dude!

Our Observations



The watermelon slice has got bumps of mould on it because it has been left alone and not been eaten.

We don't know what has happened to the whole watermelon because we have not cut it open.

When we looked at both bits of bread it looked like it hardened.

The starch in the bread reacted to the air around it which made the bread more solid.