

DESIGN CHALLENGE: RECYCLING CENTER

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ST HELENA HIGH SCHOOL

This project was a collaboration between advanced culinary students and physics students. They were asked to look at the recycling system currently in place on our campus and improve both recycling collection and campus recycling awareness. Students were tasked with designing a recycling center that separated trash, bottles and cans, paper, and food waste compost. The design needed to be built using recyclable materials. Students were given a construction budget of \$30 per team. After the centers were built and critiqued by community members, students decided where on campus they should be located. The units were monitored and serviced by the students through the rest of the school year.

Teacher Reflection

This design thinking project was launched in the first semester to introduce students to the design process and project management skills while trying to improve the recycling culture of the high school. Students really enjoyed the voice and choice of the project but underestimated the difficulties in changing ingrained habits of dealing with garbage.

Student Reflections

Green, blue, black, and red. While very simplistic in it's design, this project required hard work from all members of team Eco Machine. Although we were relative strangers when first introduced, this project bonded us together and gave us the opportunity to get to know people that we might not have otherwise. It was extremely easy to designate tasks, as we were all eager to get started and we all had diferent strengths and interests.

— Julia, 12th Grade Physics

This project was a great companion to the Culinary Art program's goal of creating great food, through green and sustainable practices. This composting project was a good way of combining these two diferent classes. Given the materials, I believe we did very well and achieved our goal of producing a number of receptacles that both are green and benefit various school programs. The project also was a great way to learn how to make composting bins and how to compost. The ability to pick our individual jobs made it more enjoyable to contribute within our interests.

— Alex, 11th Grade Advanced Culinary

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