# Workshop On Waste Management Organised by- Waste Management Committee, SAP (SHYAM LAL COLLEGE, UNIVERSITY OF DELHI)



## **Workshop on Waste Management:**

### **Lead By:**

Dr. Reshu Chaudhary

Dr. Ompal Yadav

#### **Convenor:**

Dr. Ashu Gupta

## **Principal:**

Prof. Rabi Narayan Kar







## Shyam Lal College (University of Delhi)



## Waste Management Committee

Organises a
Workshop On

## WASTE MANAGEMENT

Lead by: Dr. Reshu Chaudhary

Dr. Ompal Yadav

December 2, 2021; 10:30AM Onwards
Chemistry Lab

Convenor: Dr. Ashu Gupta

Principal: Prof. Rabi Narayan Kar

Organisers: Dr. Seema Guglani, Dr. Narendra Singh

Student coordinators: Aakash, Ayushi, Shalini, Himanshi, Rohit Abhay, Priyanshu, Aman, Bhupender, Neha, Himanshu

## **Brief:**

Waste management (or waste disposal) includes the processes and actions required
to manage waste from its inception to its final disposal. This includes the collection,
transport, treatment and disposal of waste, together with monitoring and regulation
of the waste management process and waste-related laws, technologies, economic
mechanisms.

## **Details of the Day**

Day- Thursday

Date- 02/12/2021

The Waste Management Committee under SAP of Shyam Lal College organized one day workshop to make the students aware about the proper waste management of the household waste. Dr. Reshu Chaudhary and Dr. Ompal Yadav led workshop mainly focused to make the best out of waste. The experiment carried out was about how we can use the vegetables and fruits peels to make something useful for plants and in our day to day chores. Students were taught to make <a href="mailto:bioenzyme">bioenzyme</a> out of this. They were also taught to make compost of kitchen wate and garden waste.

Students took jaggery, orange peels and water in the ratio of 1:3:10 and an empty bottle. They broke orange peels into small pieces so that it can easily be broken down by the microbes that'll be grown once we mix the jaggery solution with the orange peels. Then they put the peels and jaggery solution in the bottle. The thing to remember here is we have to take a small neck bottle so as to maintain an anaerobic condition in the bottle else there will be fungal growth. It'll take approximately 3 months to prepare it completely. We need to regularly open the cap of the bottle on regular intervals of 1 day then 3 days and then once in 15 days. At the end of 3 months the peels would have been broken down to very small pieces and then we can filter the content so that we can get the solution that'll be useful to us. Moreover, this bioenzyme that is obtained cannot only be used in plants but can be used as cleaning agent in our day to day life for various purposes. We need only 4-5 drops in both the cases whether in plants and or in daily use.

Next, students headed towards college garden to understand about the composting and with the help of our gardener students dig a pit where they put all the dried

leaves, dried branches and all other biodegradable waste so that it'll get decomposed by decomposers which will eventually replenish the soil.

#### **Conclusion**

We learnt a lot about how we can use the waste of our kitchen like vegetable peels, the leftover food and everything. The thing to notice is we did not take any fresh item for our experiment. We used the left over jaggery, we used a plastic bottle which was of no use and vegetable peels.











