

# JULY - DEC 2022

Curated by Food Citizen,  
Delivered by practitioners

## PROGRAMS

- Community Composting (3 months)
- Urban Tiny Compost (2 months)
- Home Container Composting (2 months)
- Compost with Intention (3 months)

## WORKSHOPS

- Thermal Composting
- Bokashi Composting
- Nature-based gardening
- Culinary Herb Gardening
- Zero Waste Kitchen
- Circular Kitchen
- Foccacia Bread Art
- The Odds-and-Ends Gourmand
- Making Flowers and Baskets from Corn Husks



Interested? Reach out to us at [hello@foodcitizen.sg](mailto:hello@foodcitizen.sg)



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## TALKS

- Insights from interactions with people across the Singapore food system
- Recipe for Regeneration - Compost
- Compost for Climate Action
- Composting in Public Parks
- Food, Biodiversity & Us
- Soil, Food & Nutrition
- Edibles in Streets & Gardens
- Wasted Food
- Zero Waste Kitchen
- Life Lessons Nature can Teach Us
- Earth Care is Self Care
- Advocating for What You Value
- Defining Our Learning Journey and Meaningful Roles in Life

## EXPERIENCES

- Nature-based Gardening
- Food Scrap Collection & Composting
- Food Walks in Neighbourhoods
- Quiet Urban Walks

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