

LIVING CAMPUS TOUR

Kia ora!

Nau mai haere mai ki Living Campus

The Living Campus is a vibrant community garden and a model of how we can live with consideration for permaculture ethics and principles. Living Campus includes the whole campus green space and shows elements of sustainable operations that guide us to care for our earth, care for people and share by modelling:

- > Food growing
- > Biodiversity
- > Sustainable building materials
- > Energy efficiency
- > Waste and water recycling
- > Plant material for cultural, artistic and therapeutic purposes

Take a tour through the campus and see if you can find the following examples of permaculture principles and how they reflect the ethos of Otago Polytechnic's Living Campus!



Map Legend

- Administration, Support Services and Student Services
- Business, Tourism and IT Careers
- Creative Careers
- Health and Community Careers
- Hospitality Careers
- Life Sciences Careers
- Sport and Adventure Careers
- Trades and Technical Careers
- English and Foundation Studies
- Places to eat
- Computer rooms
- Main entrances to buildings
- Visitor carpark
- Staff carpark
- Pathway over the Leith
- University of Otago
- College of Education Buildings

LIVING CAMPUS
Living Campus Tour Map

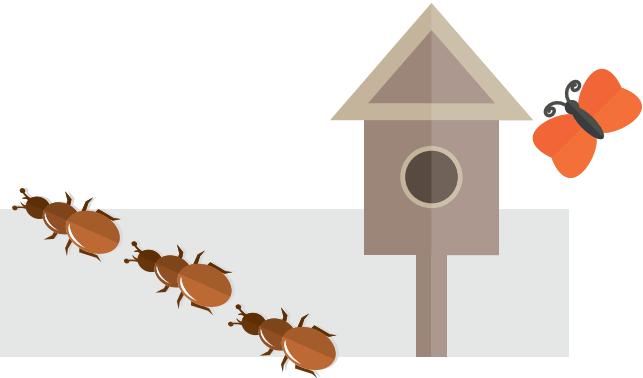


1

Integrate rather than separate

Rain barrel

1. What is the tank's capacity?
2. How does the system work?
3. What is the water used for?
4. What's Dunedin's annual rainfall?



2

Use and value diversity

Bird attracting garden

1. This garden represents 'diversity' in two ways – what are they?
2. There is an insect hotel in this garden? Can you find it? What is its purpose?



3

Use and value renewable resources

Student free bin

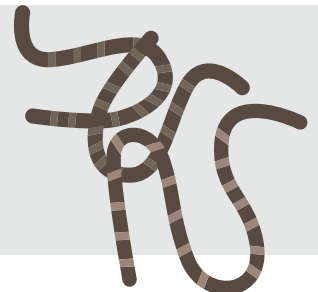
1. Take a look inside the foyer at Manaaki. Aside from the recycling bins, there's also another way to recycle. Can you find it?
2. What's in this bin today? Is there anything you could donate?

4

Produce no waste

Worm farming and composting

- > In ideal conditions worms can eat up to their own body weight in food scraps/organic matter per day.
- > Worms are measured by weight 250gms = 1000 worms.



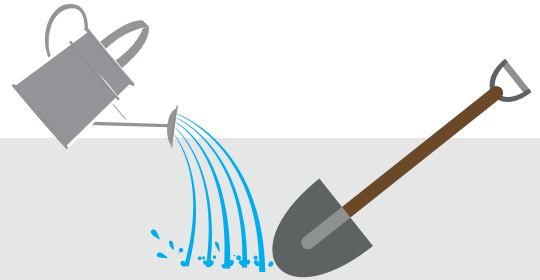
1. Where do the food scraps composted here come from?
2. Do you compost at home? What method would suit you?
3. How many worms do you need if your household produces one kilogram of organic waste per day?

5

Observe and interact The Quad and raised beds area



1. Take a seat and take a good look around you.
2. Find and name three herbs, and three seasonal vegetables or fruit growing in the Quad and the raised beds.
3. Have you ever noticed them before?



6

Obtain a yield Student allotment/ Food Bank garden

Grow and harvest your own vegetables while you study at OP!

Adopting a garden is easy, just get in touch with jen.rodgers@op.ac.nz or lisa.burton@op.ac.nz.

Need help getting started? On Mondays and Thursdays, staff are available to give you the tools and guidance you need.

1. Take a look at the Food Bank garden – what's currently growing there?
2. When are the Food Bank garden vegetables harvested? What happens to them?
3. There's a special native plant adjacent to the food donation garden – what is it and can you think of one of the many reasons it is considered a taoka (treasure)?

7

Use and value the marginal The Quad and The Hub

“The interface between things is where the most interesting events take place. These are often the most valuable, diverse and productive elements in a system.”

permacultureprinciples.com

Take a seat in the Quad and look at where the H-Block Hub meets this space. Currently these areas are quite separate – but how could we bring the edges of these two spaces together?

8

Use small and slow solutions

OP burner

1. Locate the three smoke stacks – what are they burning?
2. Why is this material a better choice than coal?

9

Apply self regulation and accept feedback

Self-regulating for a sustainable campus

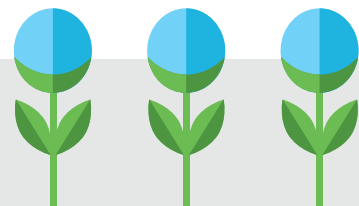
Go to the nearest bathroom and look for a notice on the wall.

1. What do we suggest you try to use less of, and why?
2. Where did these items use to go – and where do they go now?
3. Are there any other areas where you think you could 'self-regulate' regarding sustainable practice?

10

Design from patterns to details

Patterns and design on campus



1. Check out the biodomes in the courtyard next to Manaaki.
2. Step back and observe the patterns in this courtyard – what patterns in nature and construction can you see around you? What do the pavers and the domes themselves remind you of?
3. Take a look inside the domes – name different plants in each that you recognise.

Catch and store energy

Manaaki pizza oven

1. What materials can you recognise in the dome of the pizza oven? Are they renewable?
2. What type of energy does an oven store?
3. Do you have a 'non-centralised' form of energy at home? What would happen if there was a natural disaster? Could you heat and light your home? Could you cook or heat water?

Go Civil Defence website:
www.civildefence.govt.nz



Creatively use and respond to change

Coming up with creative solutions to environmental issues



Take a seat in Manaaki and spend a few minutes discussing the following with your group.

1. What are some environmental issues that you are concerned about?
2. Get creative and come up with some ideas of how you could resolve these at a local level.

Ka mutu, ka pai e hoa!



Well done my friend you're finished! Check your answers with the tour leaders!

