

### BACKGROUND

- As a part of AIWASI WSUD implementation, greening consultant Harshita Ji, conducted workshops in Bakkarwala on greening, waste segregation, composting, and bio-enzymes.
- The training focused on preparing bio-enzymes where participants were educated about the process of making bio-enzyme, its uses, and benefits.



Greening consultant training Bakkarwala community members on making of bio-enzyme

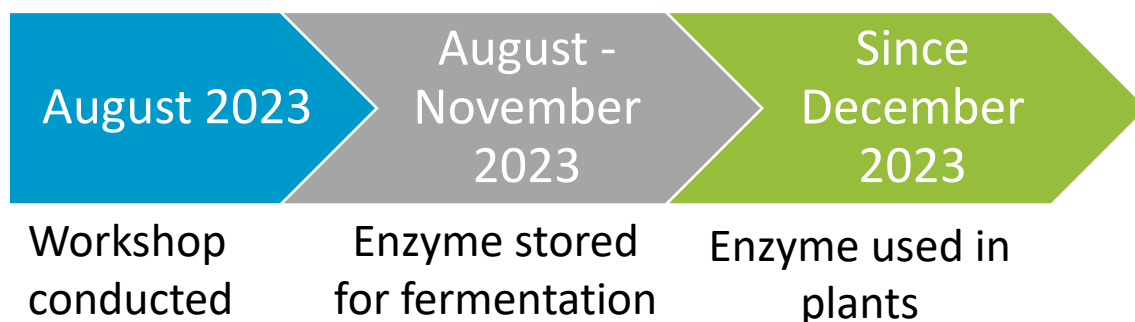
### ACTION TAKEN

- Members from the community who were sensitized through this training prepared bio-enzymes using their kitchen waste.
- The major challenge faced here was that of waste segregation and storage of kitchen waste, as it produces a foul odor.
- Also, as most of them prepared enzymes in plastic bottles, some of the bottles burst during fermentation.
- In addition, there is very limited open space available in the homes required for segregation.



Participants making bio-enzyme using their kitchen waste

## Timeline



## RESULTS & WAY FORWARD

- Bakkarwala community members learned how to make enzymes, tried it on their own and many of them, who were able to preserve it properly, now use it as fertilizers for their plants.
- Going forward, awareness can be built in the larger community for the benefits and uses of such activities.



A-Block resident, Babyben, with Bio enzyme prepared by her

## COMMUNITY TESTIMONIAL

Babyben, a resident of A-Block Bakkarwala, who participated in the training, said “This was a first and one-of-its-kind experience for me, learning what bio-enzymes are, trying to make it myself using my own kitchen waste, and preserving it for 3-4 months. I feel very happy now, when I use it for my plants, as I have prepared it myself.”



Bio enzyme prepared by Babyben after fermentation for 3 months