



Food and Agriculture
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Do good: Save food!

Education tools and good practices for food waste
reduction in schools

26 June 2019

Oksana Sapiga, FAO REU; Thomas Candéal, IFWC



FAO's SAVE FOOD Initiative



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SAVE FOOD Initiative on Food Loss and Waste Reduction in Europe and Central Asia

Regional dimension

National dimension



Awareness



Collaboration



Capacity building



National Strategy on FLW Reduction

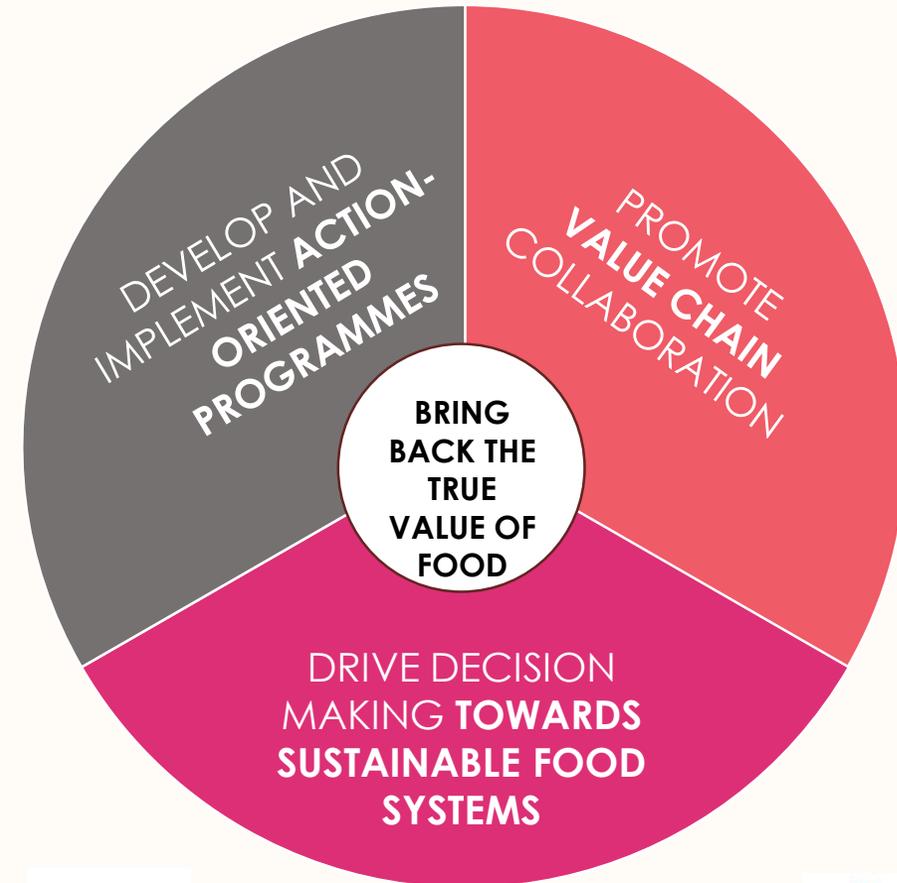
International Food Waste Coalition



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We are a **non-profit organisation** working to prevent food waste within food services, leveraging **collaboration across the food value chain**.



Rationale



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Food waste for a primary school of
200 students in France, over 1 year:

3,4 tonnes



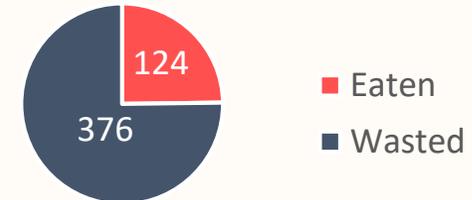
13.800 meals eq.



€ 20.000



Weight (g) in the school
meal:



Sources: Food waste in schools, WRAP, 2011, Réduire le gaspillage alimentaire en restauration collective, ADEME, 2016 - APPROCHE DU COUT COMPLET DES PERTES ET GASPILLAGE ALIMENTAIRE EN RESTAURATION COLLECTIVE, ADEME, 2016

Rationale



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THE GLOBAL GOALS
For Sustainable Development

**12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION**



TARGET 12-3



**HALVE GLOBAL PER
CAPITA FOOD WASTE**

Rationale



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I talk to my customers about how we can reduce food waste

Producers and suppliers



I talk to my customers about quantities and I measure waste

Kitchen team



I listen to students and pass on information to the kitchen

Canteen team



I ask for the right portion size

Students



I listen to my service provider and train the serving staff

Municipality



I introduce the same approach in my home

Parents



I raise my students' awareness and tell the kitchen in advance if we are going on a school excursion

Teaching team

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A comprehensive approach to reduce food waste in primary and secondary schools

Education material package on food waste reduction in primary and secondary schools

A collaboration guide to help food value chain actors reduce food waste through a joint action



Guide of Collaboration

Do good: Save food!

Working together to reduce
food waste in schools



Education material package on food waste reduction



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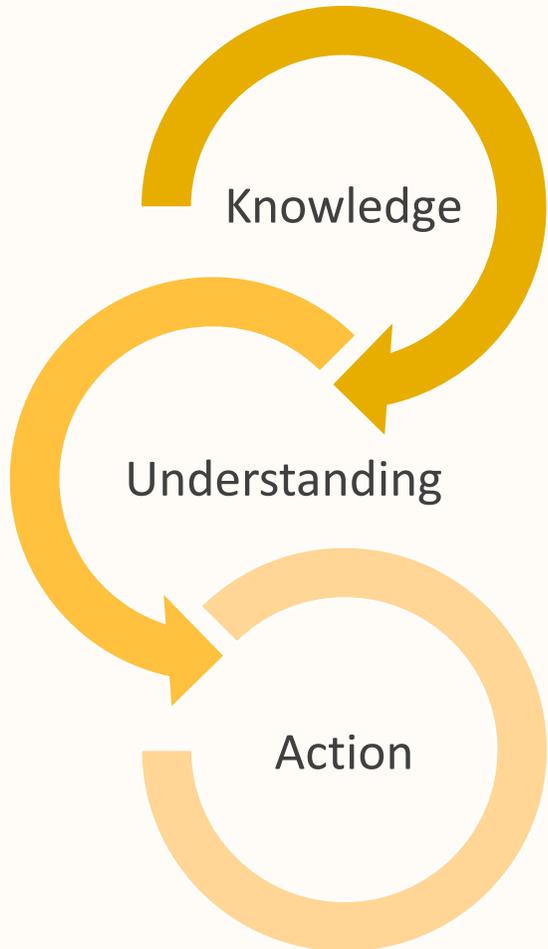
- 4 age groups
- Available on FAO website **IN ENGLISH** and **EN FRANÇAIS**



Education material package on food waste reduction



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Empowering children to act through acquiring knowledge and practicing new habits:

- Writing
- Discussing
- Playing



Education material package on food waste reduction



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Core principles:

Modular

- Time availability
- Ability levels of students

Adaptable content

- Class
- Extra-curricular time
- Home

Accessible

- Free access
- Limited resources needed

Education material package on food waste reduction



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2 core LESSONS



Information-centered



Practice-based

Supported by follow-on ACTIVITIES

FOLLOW-ON ACTIVITIES	
Worksheets	Foster a deeper understanding of the topic's main issues, enable textualisation and consolidate content.
Discussions	Content-driven group activities that allow for further intellectual and/or creative involvement with the topic.
Games	Revisit the topic's main issues to give students the opportunity to deepen their understanding in a playful manner.
Writing exercises	Foster creative and cognitive involvement with the topic.
Projects	Hands-on, practice-based activities that take place over the course of several days and encourage behavioural changes.

Collaboration guide to reduce food waste together

(To be released on the IFWC website in September in French and English)



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MEASURE and REDUCE food waste in the KITCHEN and CANTEEN

CONNECT ACTORS to reduce food waste in schools

Training the canteen team

Supporting children to reduce food waste



Collaboration throughout the value chain
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MONITORING TOOLS

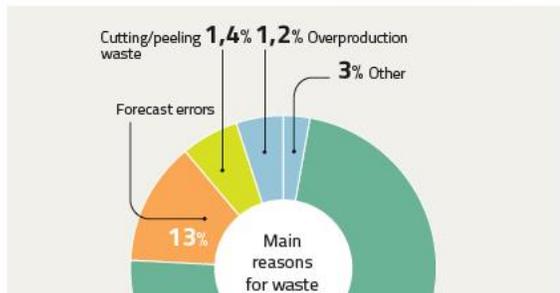
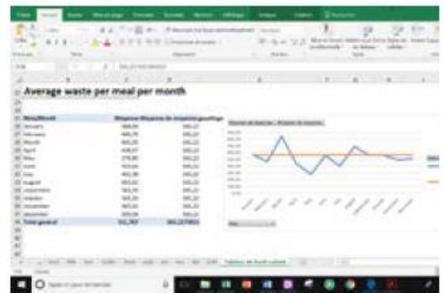
Training

“Measuring and monitoring food waste in the kitchen and canteen”

For school catering without food waste



Food optimisation
Do good: Save food!

Average waste per meal per month

Month	Waste (kg)
Jan	100
Feb	110
Mar	120
Apr	130
May	140
Jun	150
Jul	160
Aug	170
Sep	180
Oct	190
Nov	200
Dec	210

GOOD PRACTICE #3

Raise the awareness of and train the people who supervise students during mealtimes

Resource useful for: Teaching team, canteen serving team, school management representatives of the municipality.

Presentation and objectives:

The serving and supervisory staff are the only people who can give students any guidance they might need during lunch. They can explain to students how to behave during the meal in order to enjoy the food and have a good time. Training helps those working with students for:

- know how to deal with students' needs during meals;
- welcome and serve the students in an appropriate manner;
- pass on to students the key messages about food waste and the value of food;
- know what to do to help students eat better;
- really understand the project and have the means to take action.

Action plan:

- Make sure that the employer and the serving and supervisory teams are enthusiastic about the project. Talking to the serving team to find out about their ideas and needs before the training will improve its effectiveness.
- Bring together the serving and supervisory staff, ensuring that the teams are complete, and train them (training material available and downloadable [here](#)). During the training, include moments of experience sharing and discussion about the actions to be introduced.

For training to have a positive impact it is essential that the staff 'own' the project and don't see combating food waste as an additional burden placed on them. It is important to identify any resistance, allow staff to express themselves in order to bring out any problems, and decide collectively on the actions to be introduced.

Serving employees often lack job security, are poorly trained and are sometimes underappreciated. This training is a good way to give them an important role and help them encourage students to reduce food waste. It is important to present the training in the light and not as extra work for them.

Tools:

- Training material for serving staff and canteen leaders can be downloaded [here](#). You can adapt it to your own situation.
- Depending on the country, training schemes may be available, perhaps even with funding: contact catering industry training organizations for more information.

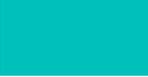
What next?

For best results, we suggest that you combine this initiative with the implementation of the Food optimization guide, which will allow you to measure food waste before and after the training, and hence measure its impact.

If it turns out that the kitchen team has a role to play, it's a good idea to hold meetings to discuss and find ways to make improvements together.

The job descriptions of the people who serve and supervise the children during meals can be adapted to motivate them, give them the means to act and emphasize the importance of their role.

20 good practices and associated tools and tips to facilitate implementation

 Do good: Save food! in action



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Thank you!

Contact

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International Food Waste Coalition
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Call to action

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It has been tested and approved



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Pilot tests have been implemented over two years in 2016 and 2017

- ✓ **18** schools and canteens participated in Italy, France, Belgium & England
- ✓ **5.000** children sensitized
- ✓ **13** pilot kitchens engaged

15% average food waste reduction achieved: 2,8 tonnes of food saved, the equivalent of almost 6.000 meals.

Expected outcomes



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- Contribution to a **local sustainable food plan**.
- Over one school year, implementation of the *Do Good: Save Food!* programme will facilitate a minimum of 15% reduction in food waste; at a school that prepares and serves 300 meals a day, this brings about the following savings:
 - **866 kg of food** – more than a week's worth of meals for the entire school
 - **€5.196**
 - **2,5 tonnes of Carbon dioxide**
 - **1.126.738 litres of water** - half the water of an Olympic size swimming pool.

Calculation based on actions to reduce food waste in the kitchen and the canteen, for an initial food waste of 110g per meal over 175 days per year (35 weeks). The overall cost of food waste is estimated at €6.50 per kg, including the costs of ingredients, labour, energy and waste treatment.



Our ambitions



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- **Roll out the initiative** in 3 EU cities to reach maximum impact
- **Roll out the initiative** on to 3 countries in Eastern Europe and Central Asia in the context of collaboration with FAO REU
- **Report** actions and impact of Do good: Save food! reached in 2019 and 2020



Our ambitions



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- Behavioural change at consumption level
- **15 to 50%** food waste reduction at kitchen and canteen levels



Do good: Save food! in action

Multi-stakeholder coordination, how it works ?



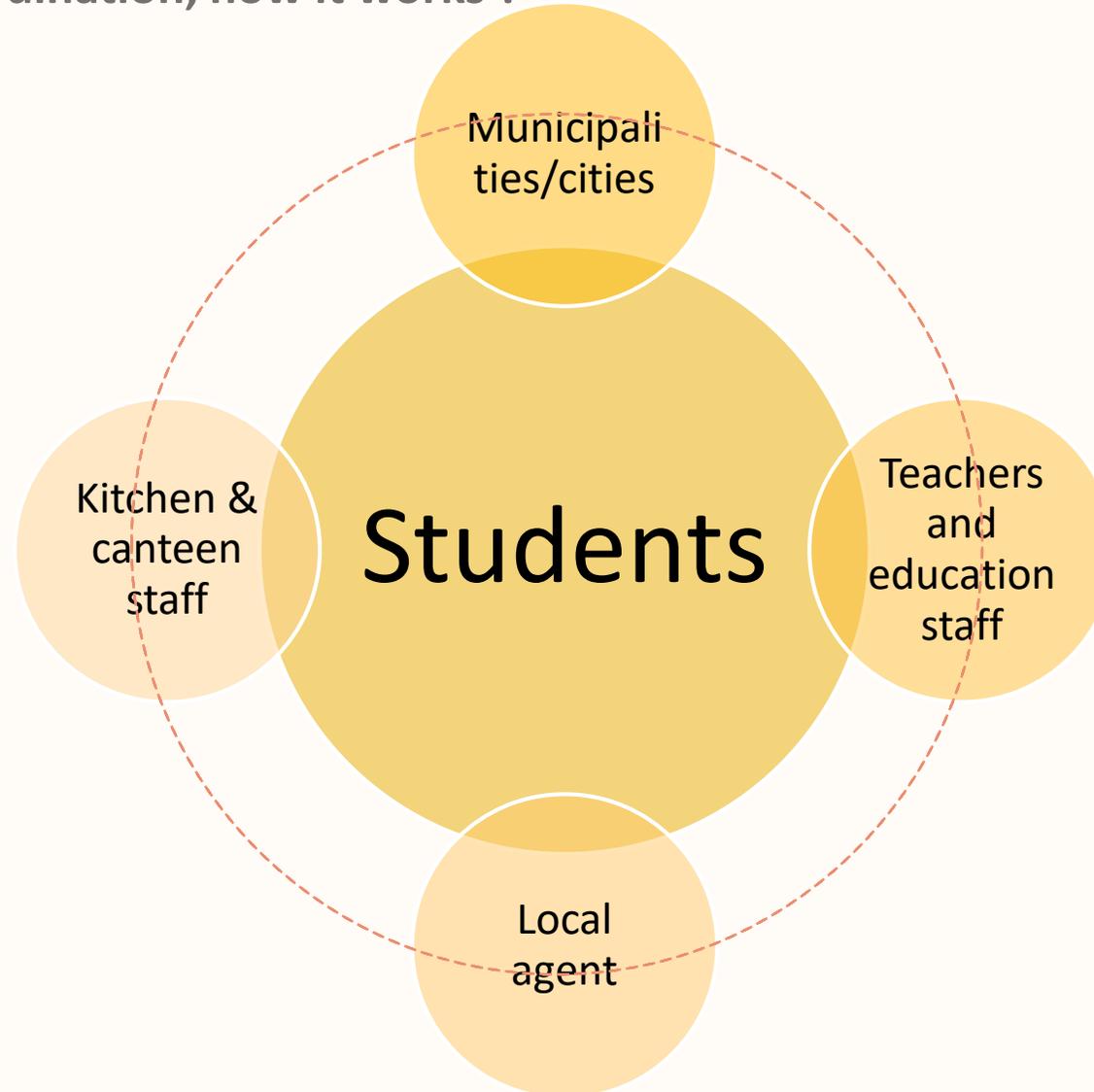
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1

Mobilization

- *Select best cities and schools to roll out the initiative, validate scope and funding for each city/municipality*
- *Reach out to **active players** and recruit agents to coordinate the initiative implementation*
- **Establish partnerships** with associated action plan and reporting framework

2

Implementation

- *Provide access to all materials in **local language***
- *Train and brief the **Agents** (training of trainers)*
- ***Launch** and cascade the programme*
- *Monitor and assess **results***
- ***Leverage outcomes** to scale up the initiative EU/world wide*

Stronger together

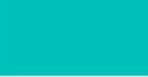


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- **Build a network of schools** launching the Do good: Save food! initiative during the EWWR
- **Encourage exchanges** between participating schools across Europe
- **Report** actions and impact of Do good: Save food! reached through during the EWWR



 Do good: Save food! in action



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Let's work together!

Contact

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