European Week for Waste Reduction: Food Waste in Scottish Schools Action

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zerowastescotland.org.uk







EUROPE & SCOTLAND European Regional Development Fund Investing in a Smart, Sustainable and Inclusive Future

An overview of the action

- Action developer Chefs @ School, the Scottish Federation of Chefs education branch, launched a series of a schools 'soup-athons'.
- EWWR 2017 250+ school pupils took part in 5 'waste busting' workshops across the week learning to make 4 soup recipes & all about the impact & importance of food waste prevention. This was followed by classroom activities.
- Shared contacts & soup recipes with schools in Catalonia. Pupils practiced saying 'soup', 'freeze', and 'no food waste' in different languages.







<u>Marie-Clare, Chefs @ School</u>: "The European Week for Waste Reduction allowed the launch of our soup-athon to have a meaningful focus and you could see the impact this had on the children. We enjoyed the involvement of the Catalan schools and couldn't wait to try out their recipe for ourselves – it's one I'll be sure to share in future."





http://www.zerowastescotland.org.uk/food-waste/teaching-resources





Key learnings

What worked well:



- Incorporating waste reduction messaging into existing schools initiatives ("competing concerns").
- Hands-on practical activities that meet the curriculum needs of partners, pupils & teachers.
- Feeling part of "something bigger" #EWWR

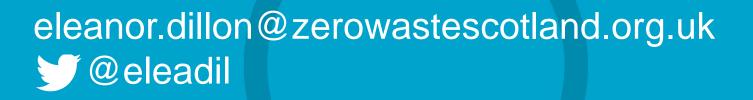
What could have been improved:

- Single-use items in the kitchen environment & with the action developer.
- Contact information coordinator vs. action developer, digital links and social media handles.
- Ensuring legacy or wider involvement getting participants to complete waste warrior audits.





Thank you for listening!





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