

ZŠ LUPÁČOVA, 2021

# ECONOMIC SUSTAINABILITY

# I. Reducing Food Waste at Schools

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Or how to change our school canteen while helping  
people in need

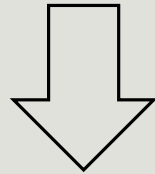
# How much food is wasted?

- Around 1,3 billion tonnes of food is wasted globally each year
- The WWF estimated that the average student is responsible for around 39.2 pounds of food waste per year
- The Czech organisation Glopolis asked students about how much food they leave on the plate and found out that 31% of second stage students almost never eat the whole meal



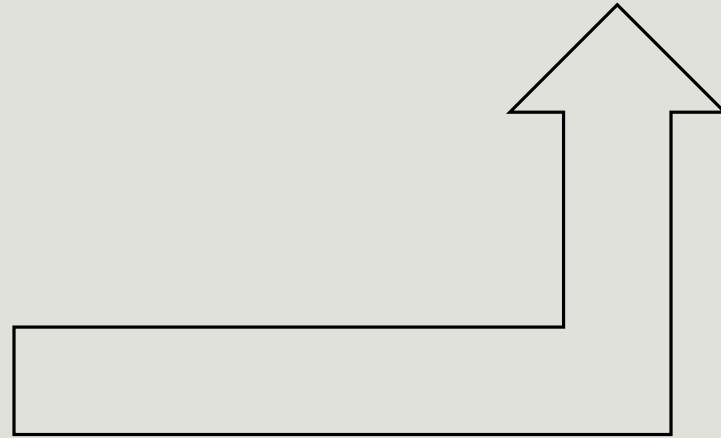
# Causes of food waste at schools

- Inappropriate food serving sizes
- Lack of choice
- Not enough time for lunch



Students return plates full of food

*Both unserved and uneaten leftovers get thrown in the trash*



# Solution

- Let second stage students put food on their plates themselves
- Prolong the lunch break
- Donate unserved leftovers to a non-profit food distribution organisation





# Changes in school canteen design

- Trays with food would be placed within the students arm's reach
- A ladle would be put in each tray
- Students would put the food on their plates according to their needs
- Teachers or cooks would take turns supervising the tray stall





*“Respect for food is a respect for  
life, for who we are and what we  
do.”*

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— THOMAS KELLER

# II. School Second Hand Bookfair

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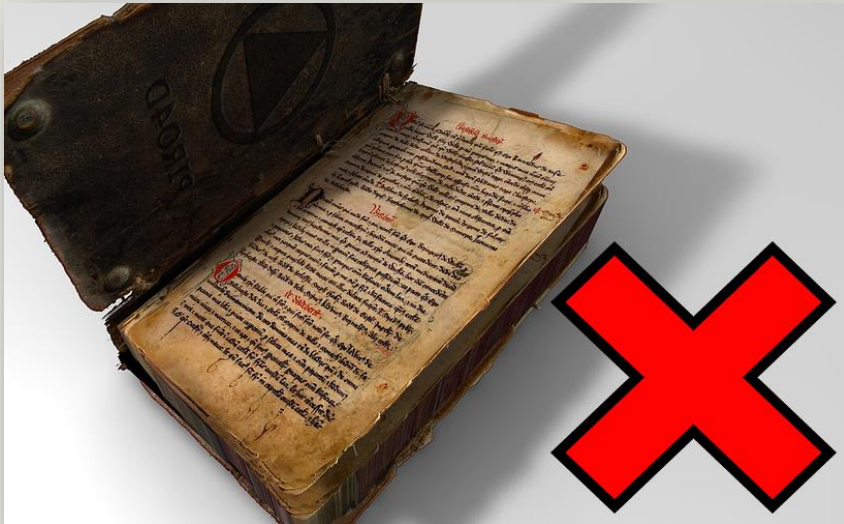
An accessible way to share knowledge



# What does it mean?

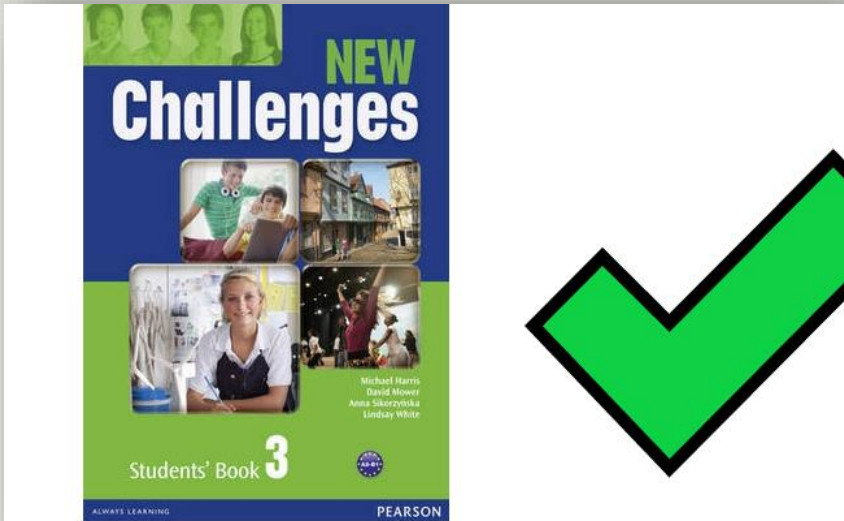
- Students can pass on their old books and textbooks to their schoolmates
- The books for sale will be entered in a database on our school website, so that children or their parents will be able to choose a book online
- The books can be purchased for a small amount of money, such as 80 cents/20 CZK

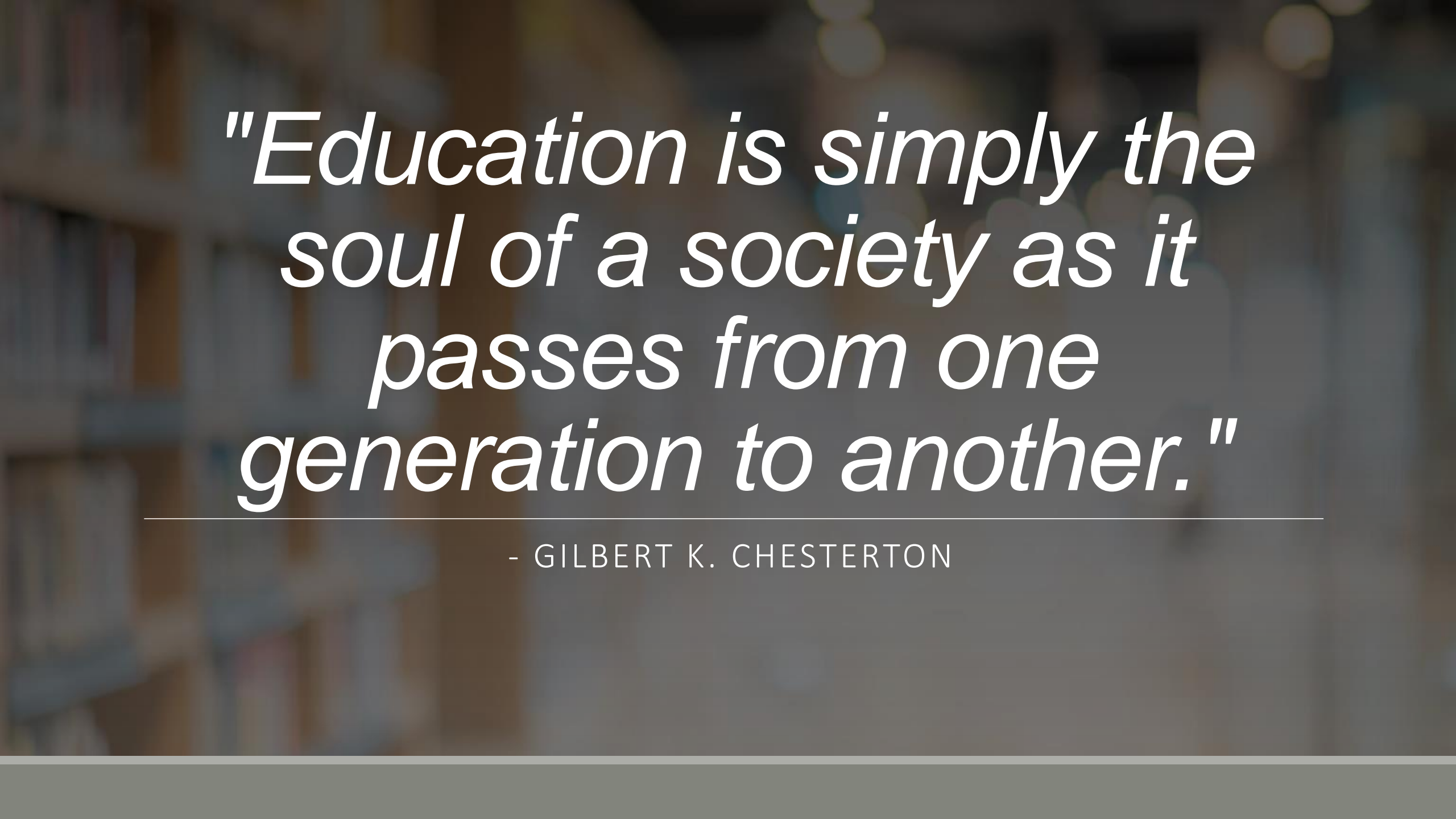




# The look of your book

- If you want to sell your book:
- Your book must look normal, so you can't sell some "salad"
- You must go to a teacher and get the condition of your book checked





*"Education is simply the  
soul of a society as it  
passes from one  
generation to another."*

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- GILBERT K. CHESTERTON

# III. Micro-Farming at Schools

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Growing plants for the school kitchen and our families

# How would it work?

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- Each class would receive substrate and seeds
- The students would bring food packaging (i.e. a yogurt cup)
- The students would plant the seeds and take care of the growing plants throughout the year
- At the end, each class would produce some type(s) of fruit, vegetable or herb





# Harvest and utilization

- At the time of harvest, each class would vote on what to do with the plant
- The harvested plant would either:
  - a) be given to the school cooks
  - b) be given to the students so they could take it home




# Reasons

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- It reduces the school kitchen's expenditure
- It teaches students to be sustainable by producing their own food
- The food will be unprocessed and safer
- The products won't have to travel all over the world





*"Growing your own food is like  
printing your own money."*

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-RON FINLEY

# THANK YOU FOR YOUR ATTENTION!

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**Made by:**  
Erasmus+ team 2021