

## Food is not to be wasted (Hrana ni za tjavendan)

Source / Link: <https://ekosola.si/hrana-ni-za-tjavendan/>

### Thematic area:

- Climate  
 Nutrition  
 Environment

### Type of good practice:

- Project  
 Initiative  
 Programme  
 Production  
 Information  
 Education  
 Other

### Target group:

- Children up to 14 years  
 Adolescents  
 Teachers / educators  
 Youth counsellors  
 Young refugees and asylum seekers

### Summary:

An interesting eco-school project that has been going on in primary and secondary schools for several years and in this way raises awareness and develops the attitude towards food throughout its chain.

### Description:

The annual competition in the project encourages children, pupils, students, employees, and parents to think about the social, environmental, and economic problems associated with food waste. By carrying out various activities on the topic of reducing food waste, "young researchers" come up with useful solutions at the systemic and awareness level. Materials have been prepared for the project mentors, which list the steps of the work, possible activities, an example of a food waste diary and some suggestions for designing improvements.



The objectives of the project focus in particular on how to:

- reduce and prevent the generation of discarded food at home and at school (food is not and should not be a waste).
- encourage the practical use of unused food and show the correct way of storing food products (a master chef is not one who cooks well and generates a lot of waste, but one who thoughtfully buys and uses all the ingredients).
- properly recycle and dispose of food residues (composting and separate disposal in a bio-waste container). Raise awareness of responsible food management.
- provide and strengthen education on responsible food management and food waste.

Access date: 01.04.2020