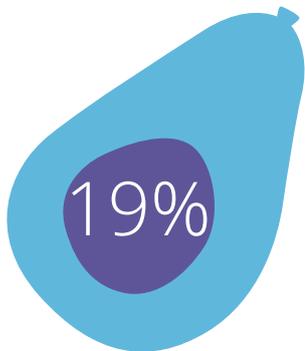


What can be done against food waste in daycare?



How much food is wasted in daycare?

About a fifth of all food is wasted in German daycare!

This is because of leftovers in the kitchen that were not distributed to children. But there is also a considerable amount of food left on plates and thrown out.

A conflict of climate protection and ethics

When food gets wasted, all resources needed to produce the food are wasted as well. Those resources are the fields, fuel for the tractors and other heavy machinery, water and fertilizer for the plants, electricity for the kitchen the food is cooked in... all of this is used up to produce waste!

If we stopped wasting food, less people would starve. Additionally, it would help save the climate and environment considerably.

Recommendations for action

Ask each child how hungry it is: Only serve as much as the child can eat. If you serve a new dish or new or unusual food components, make sure to start with a small amount for tasting.

Remember to sign out sick or hindered children from lunch, as this can help to adjust meal planning such as the amount of food. Remind parents to inform you if a child cannot attend daycare.

Ask your caterer, if all food components can be delivered and served separately (e.g., fish and vegetables). This arrangement could help children to choose food based on their preferences. They may refuse to eat something they like if it is mixed with a new or disliked food item. Further, the calculation of food portion sizes can help to order the right amount. [Here you can find a portion planner tool, which has been established within the campaign Love Food Hate Waste.](#)

Distribute food leftovers to staff or charity organisations. Inform yourself about the legal framework, before distributing food leftovers to charities or other entities. Another possibility to prevent food waste, is to establish a refrigerator or a fridge compartment in your facility to store such leftovers.

