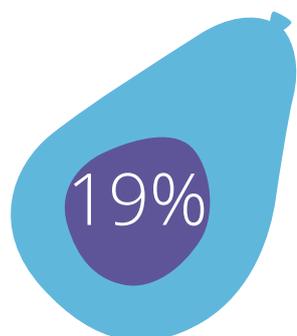


What can be done against food waste in daycare?



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.

Why is that a problem?

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.

How can you help?

If your child is sick or cannot attend daycare for other reasons, make sure to let the kitchen know. It helps planning the needed amount of food.

Encourage your child to say what and how much it wants to eat. New foods are best tested in a small portion. If you present your child with a wide range of different foods at home, it will be more inclined to try different lunches at daycare.

Share your child's opinion with the daycare. What tastes good, what doesn't? Does your child have enough time for lunch or does it feel rushed? Are the portions too big?

