

What can be done against food waste in schools?



How much food gets thrown out in schools?

About a fourth of school lunch food is wasted in Germany! This is because of leftovers in the kitchen that were not distributed to students. 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, and we would help to save the environment and climate.

HOW CAN YOU HELP?

Here are some ideas how you can waste less food in school:

- You are not that hungry or you don't know if you will like a new dish? Ask for a smaller serving!
- Make sure to tell the school when you are sick or cannot attend lunch! This helps the kitchen to not overproduce.
- If a dish is sold out, it means less food is wasted. Please be kind in such situations and pick another option.
- Are you as upset about food waste as we are? Then inform your friends and family to spread the word and avoid waste!

