



What can be done against food waste in schools?



How much food is wasted in schools?

About a fourth of all food is wasted in school canteens!

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.

A reduction in food waste can lead to lower procurement costs: according to calculations by Waskow and Blumenthal (2018), between 1300 € and 6400 € per year can be saved, depending on the size and structure of the school.

Recommendations for action

- As a school authority, you have the possibility to establish and consolidate a sustainable and low-waste management and advocate for less food waste in the corporate philosophy. [For more information, read here.](#)
- Set targets for prevention of food waste and continuously monitor waste reduction measures. Further, an examination of hygiene requirements (e.g. shelf life) can help to minimise food waste.
- Competencies for professional catering management can be established through advanced training and continued education. Inform yourself, which programs are suitable for your workforce and if your municipality offers advanced education in this field of action.
- Establish communication channels between school bodies and catering businesses to facilitate interactions.

Become a role model!

Create markets for sustainable products and services!

Set a signal: support a sustainable and low-waste economic management!