



What can be done against food waste in schools?

25%

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

- Set targets for prevention of food waste and continuously re-evaluate food waste reduction measures.
- Monitoring food waste (with e.g. Kitro) helps to reveal the cause of food surplus and the most wasteful areas in the kitchen. Based on that, targeted solutions can be implemented.
- Integrating education about food waste in the curriculum can be helpful to arise sensitivity towards this topic. Watch out for suitable education material.
- Here are some interlinked recommendations:
 - [Video](#) about food wastage footprint
 - Diverse material from "[Too good for the garbage can!](#)" for different grades (from age 10-18)
 - Diverse material from the FAO for primary and secondary schools:
 - [Age group 1](#): 5-7 years
 - [Age group 2](#): 8-9 years
 - [Age group 3](#): 10-13 years
 - [Age group 4](#): 14+ years
 - Diverse material from [WWE](#) for different grades