

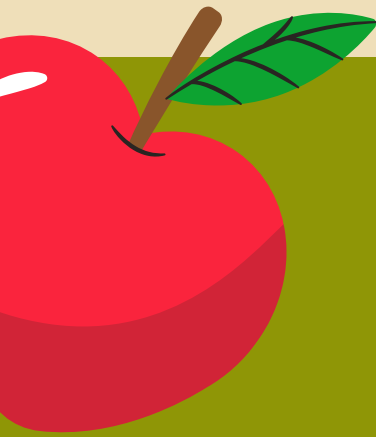


Primary school

Pohorskega odreda Slovenska Bistrica



From food waste to plate with style



Tina Čadež



**Funded by
the European Union**

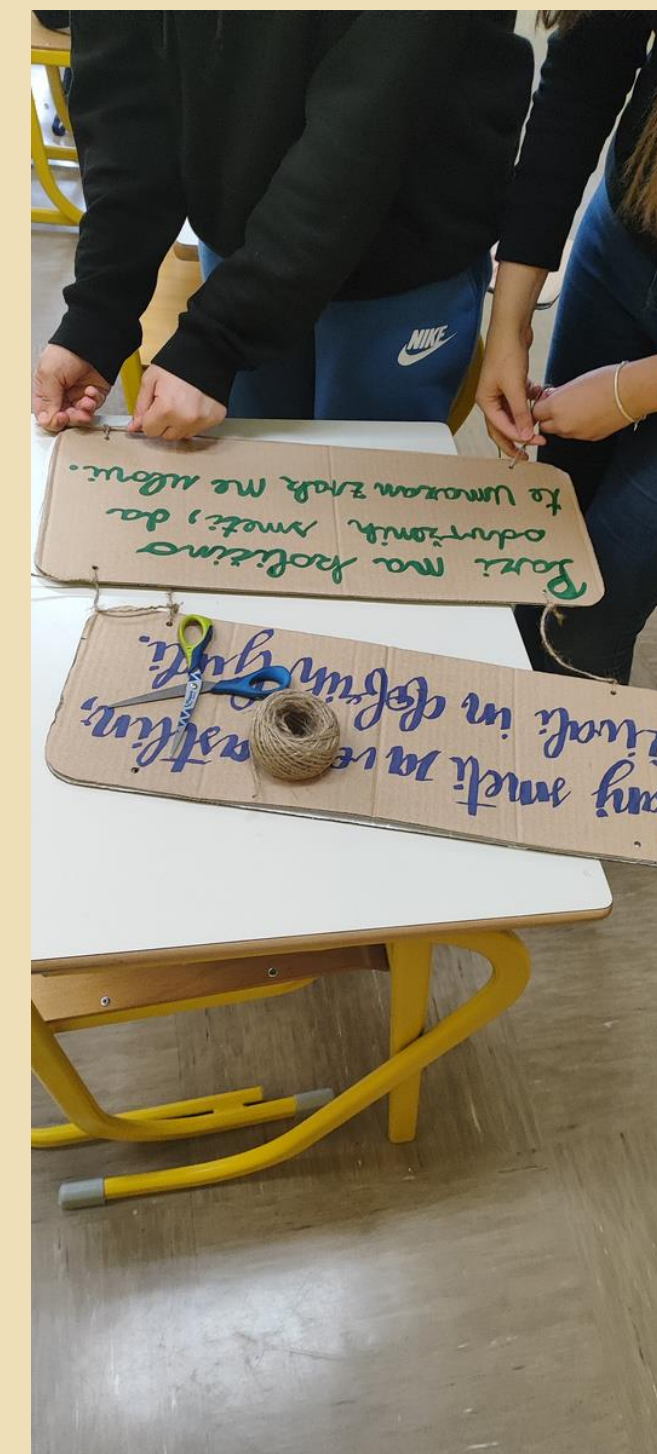
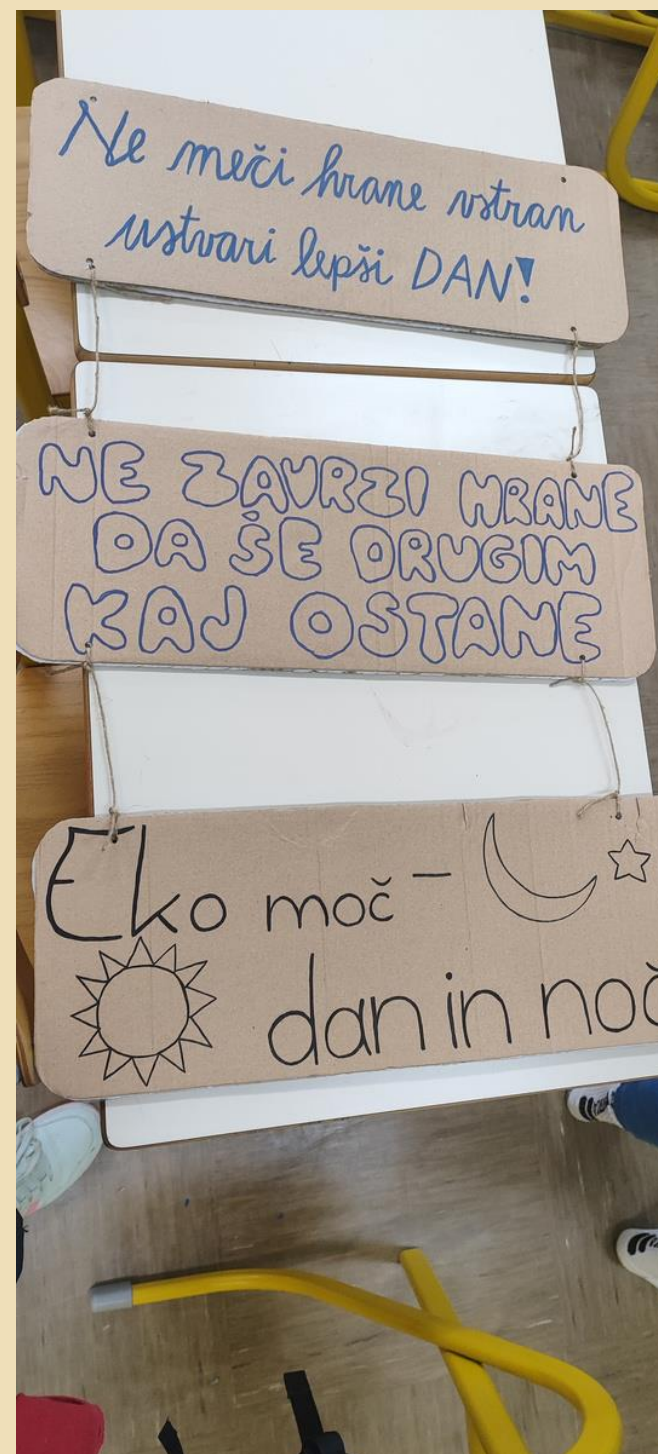
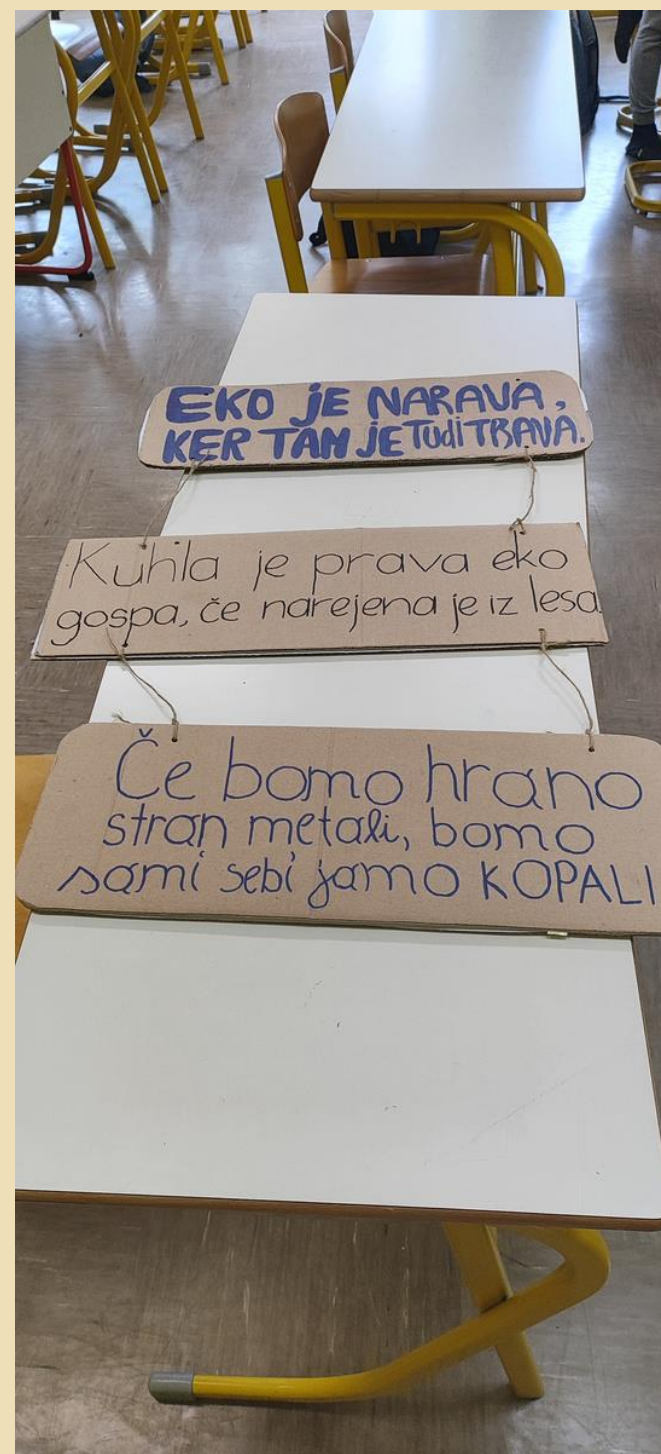


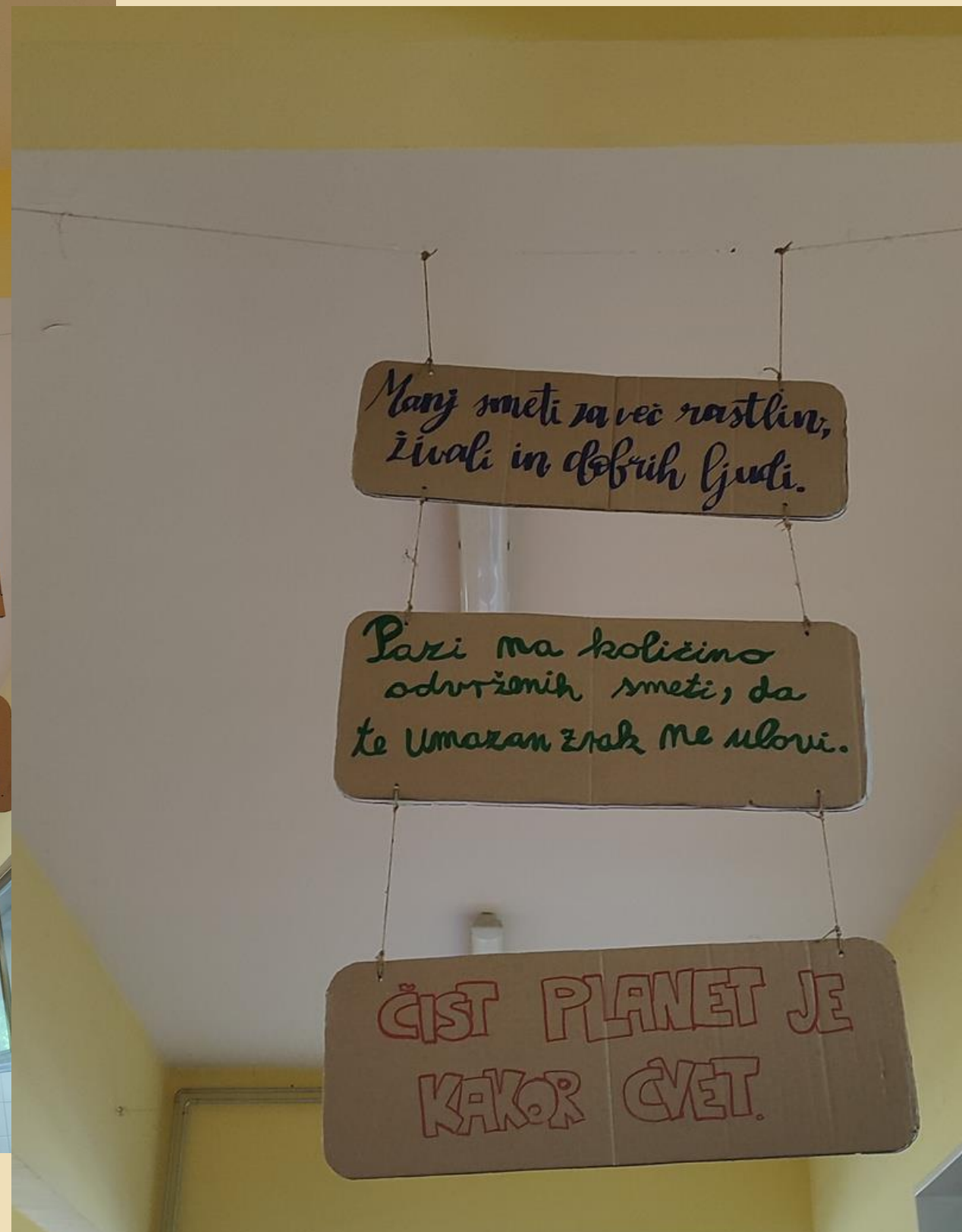
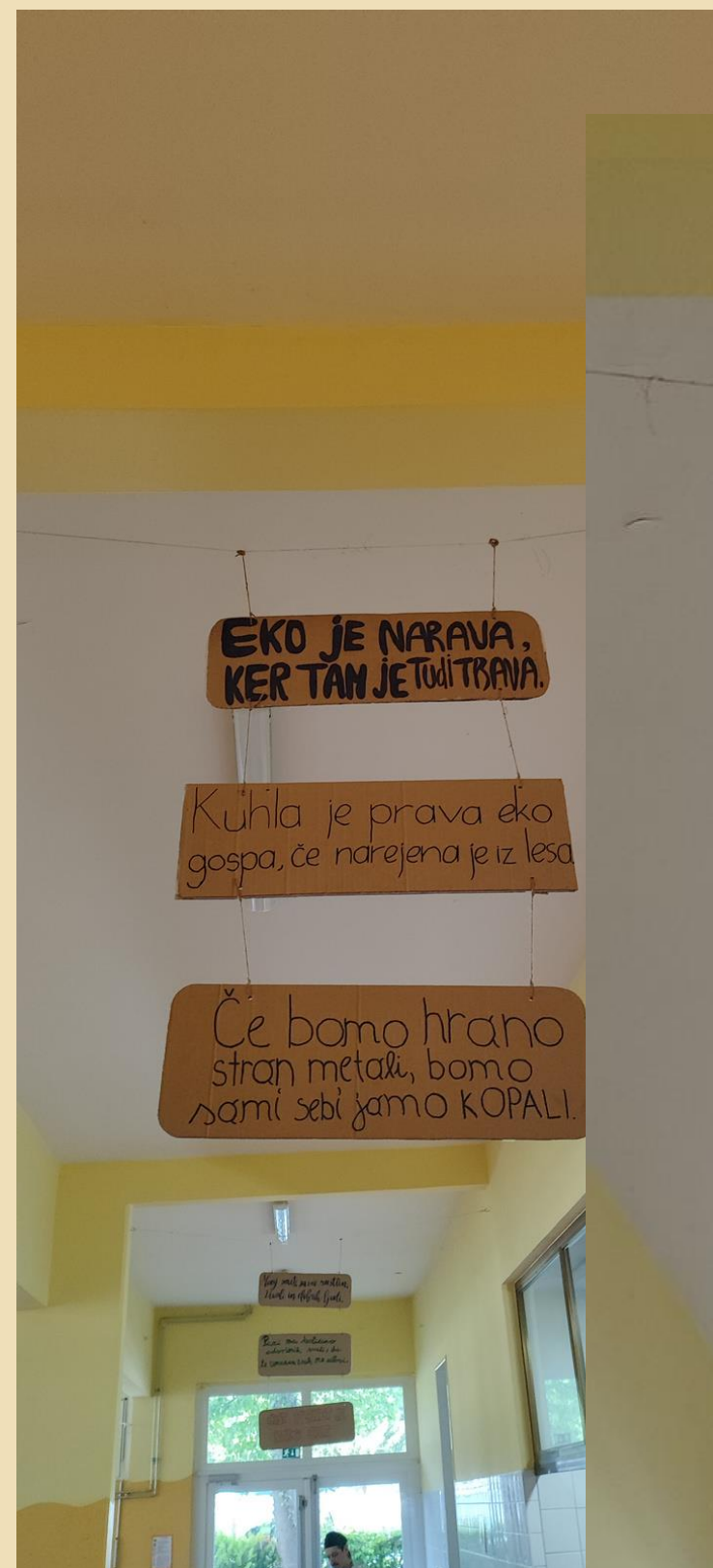
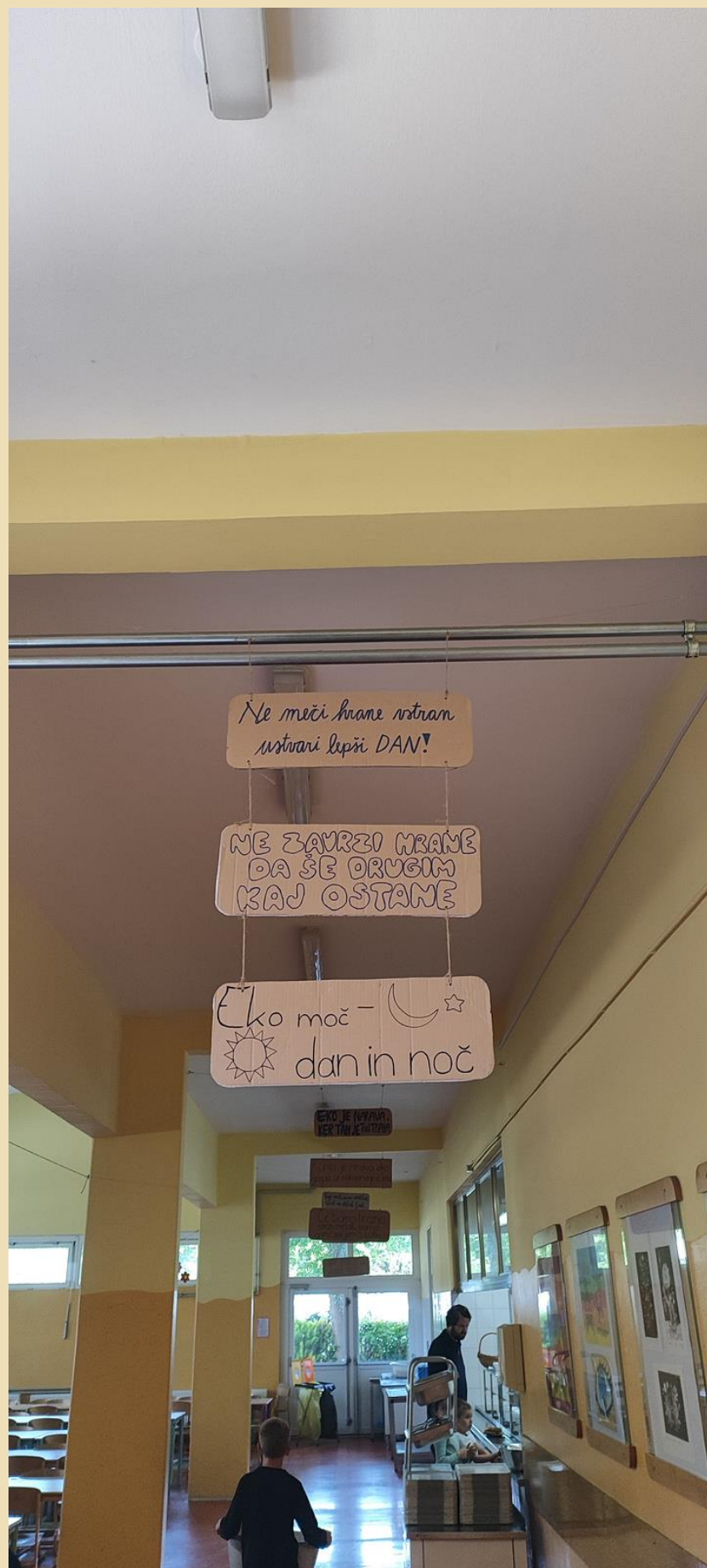
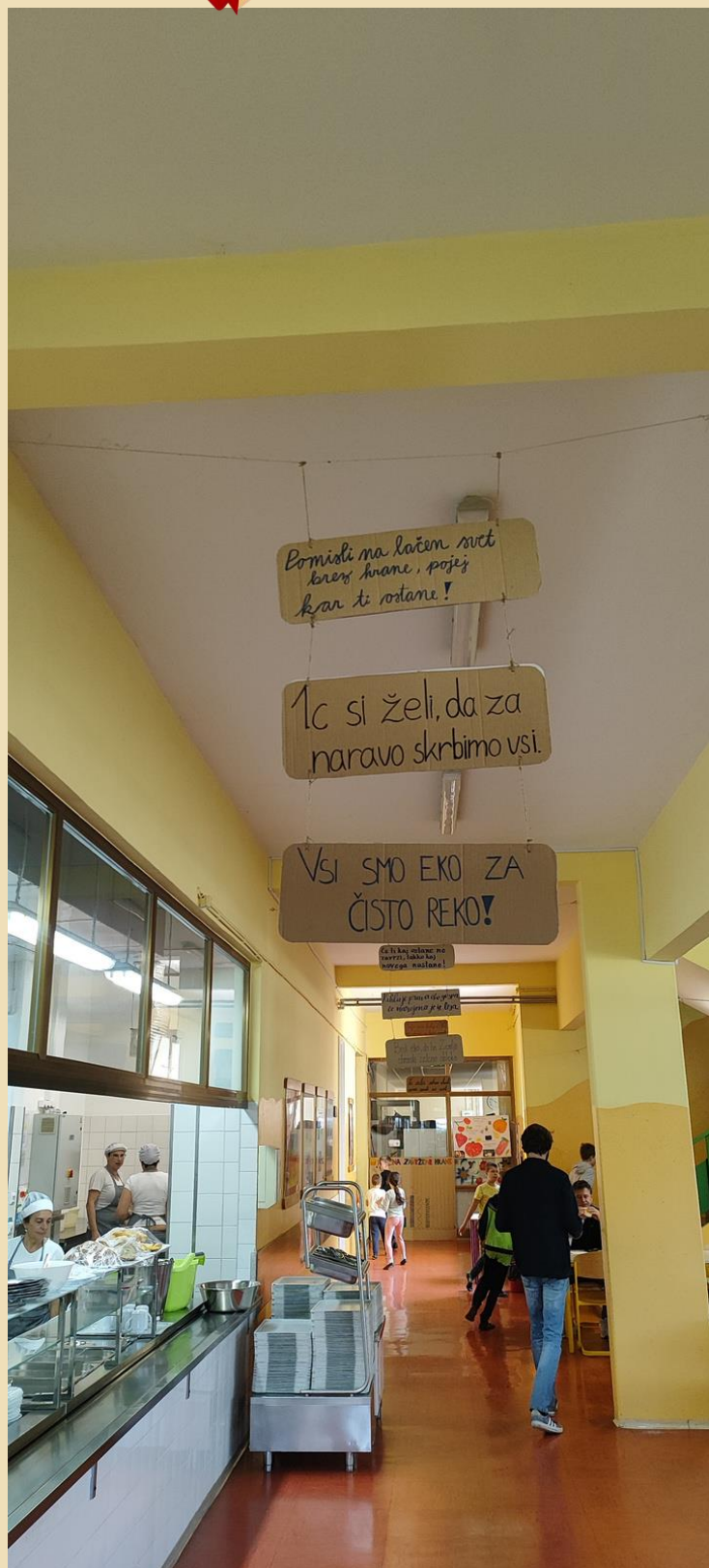
Ekošola

Where to start?



First ... we had to start talking







in svetle
sam leteti

Beljakov stran
ne meči, raje si
Pavlovo torto speči!

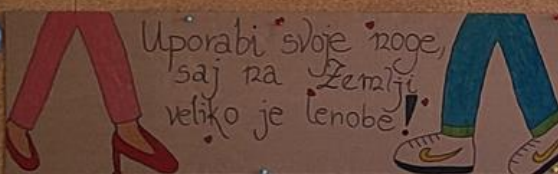
Bodi EKO HEROJ,
za zdrav
Zemlja razvoj!

Ne zavrži banane,
da ne bo drame!

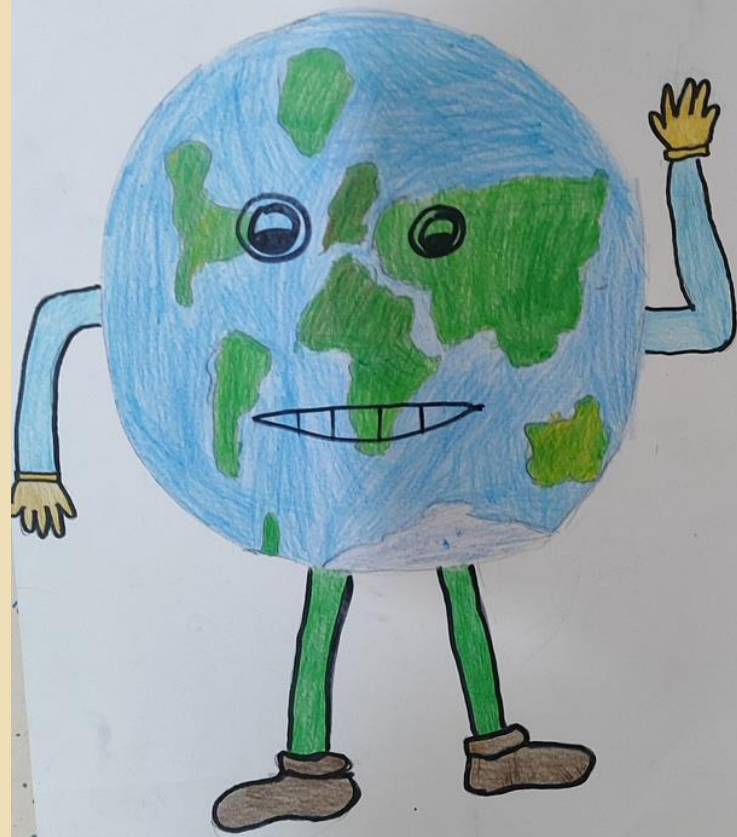
Zemlja pleše na
raje, poberi smeti
ji od srca!

Beljakov stran
ne meči, raje si
Pavlovo torto speči

Ne zavrži banane,
da ne bo drame!



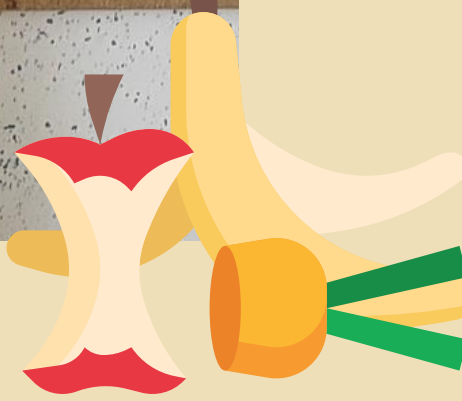
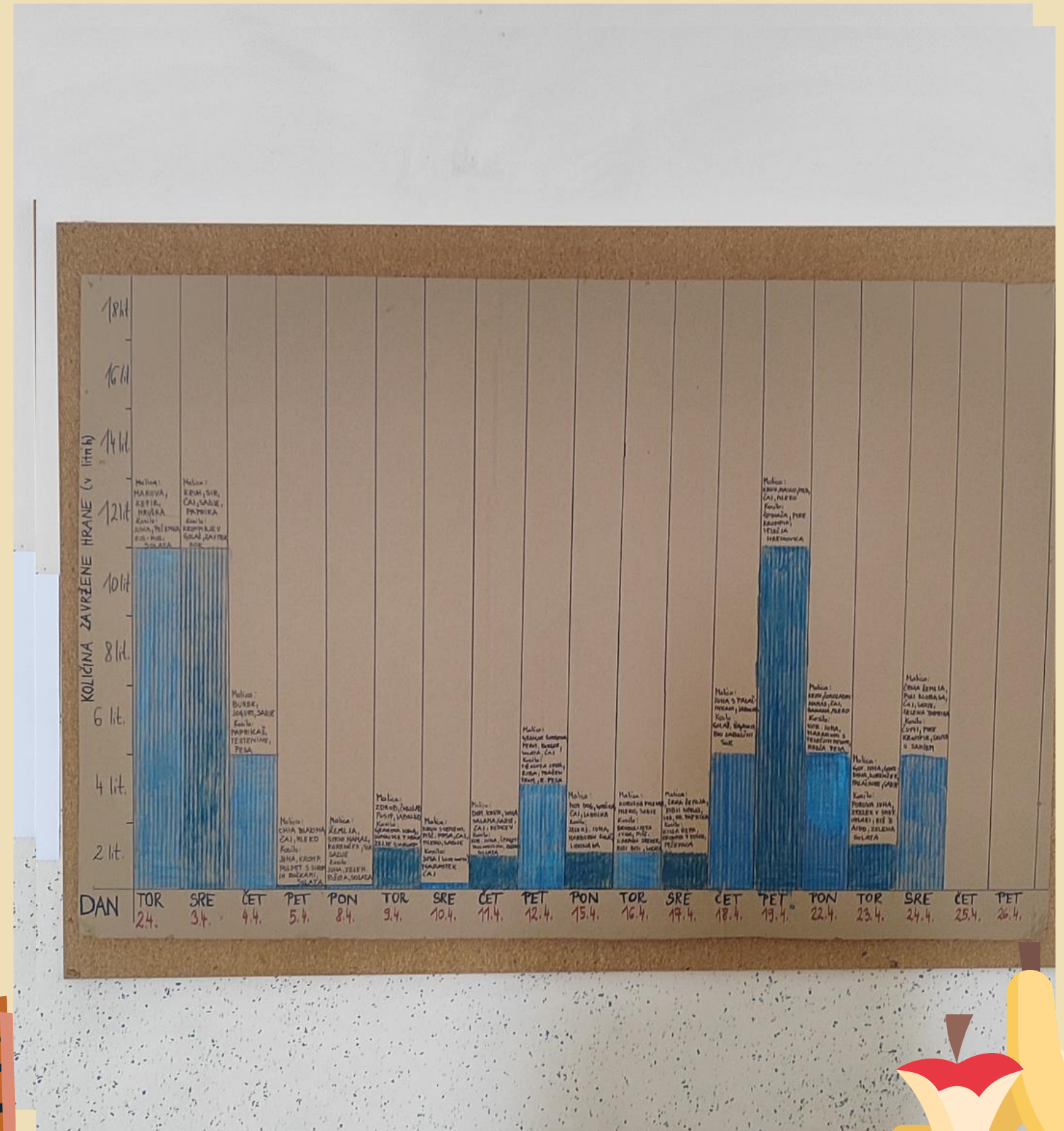
Če z umetnimi škropivi preveč
škropiš podtalnico onesnažiš.
Zmanjšajmo uporabo škropiv, da ohranimo
svet čist.



CO₂



Measuring food waste



What's hiding in the fridge?







MARBLE CAKES WITH ORANGE

INGRIDIENTS

- **2-3 oranges (depending on size)**
- **50 g of edible chocolate**
- **250 g of flour**
- **2 teaspoons of baking powder**
- **125 g of butter**
- **100 g of sugar**
- **3 eggs**
- **2 tablespoons of cocoa powder**

RECIPE



PROCESS

First, wash the oranges and scrape off all the peel. Then squeeze out the juice well. Chop the chocolate into pieces. Mix the baking powder with the flour. Soften the butter slightly (leave it outside on the table overnight or in the microwave for a few seconds). Mix the softened butter with sugar until foamy and then add the eggs one by one. Mix for a few minutes, then start adding the flour. If the mixture is too hard, add some milk.

Divide the mass into two equal parts. Mix orange peel and juice in one part, and cocoa powder and chocolate pieces in the other.

The mass is gradually poured in first one, then the other and again and again. Pour the mixture into muffin molds.

Bake at 180 degrees for 15-20 minutes.



??



Tortillas

Ingredients:

- **250 g of flour**
- **150 ml of hot water**
- **salt**

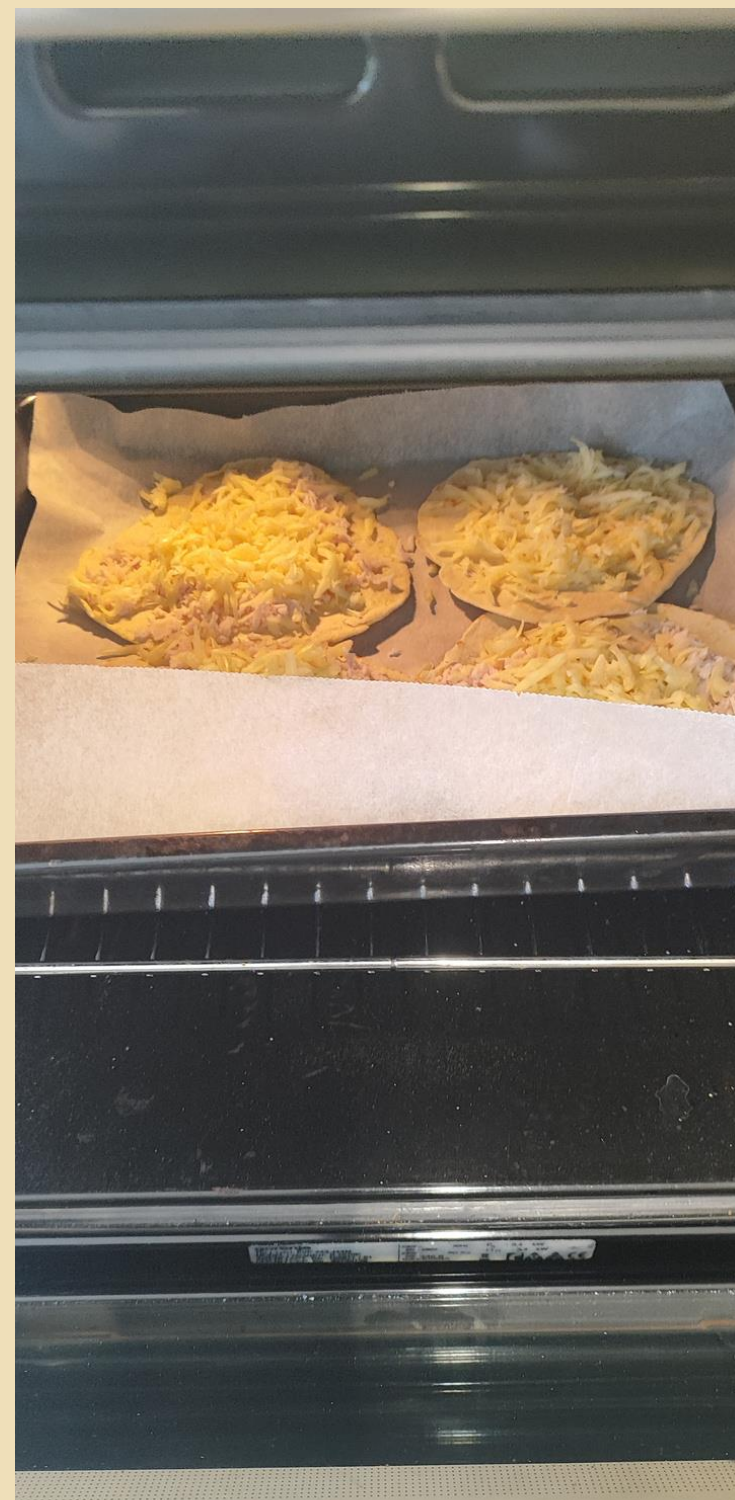
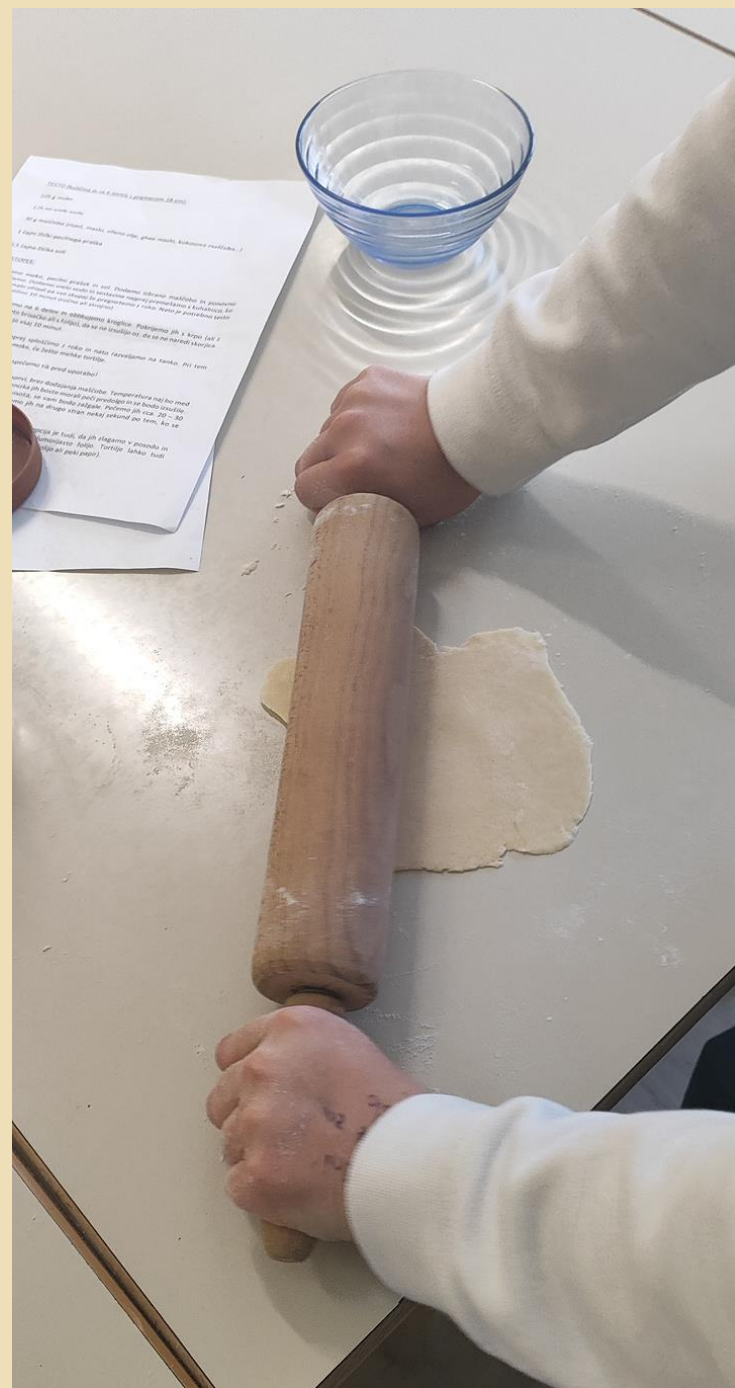


Pour hot water over the flour in a bowl, add salt and knead the dough into a smooth dough.

Divide the dough into 8 equal balls and, if we don't have the filling ready yet, cover them with a cloth so that they don't dry out on top.

Roll out each ball thinly on a floured surface just before placing the dough in the pancake pan. Bake the dough on both sides.

When the tortillas are baked, I fill them on the fly, because at that time the dough is still quite soft.



Podnebni tek Running out of time



A day without food waste







PODNEBNI TEK

Slovenska Bistrica,
16. 4. 2024

zmanšuje se
snežna odeja

taljenje
permafrosta

taljenje ledu

dvigovanje
gladin morja

ekstremni
vremenski
dogodki

GLOBALNO
SEGREVANJE

Naš planet se spreminja!



Mariia Sierykh, 7. d

DAN ZEMLJE

22. 4. 2024

Naš planet je potrebno
ohranjati!

DAN BREZ ZAVRŽENE HRANE

Vsako leto spet in spet
hrane preveč odvržemo v svet.
Lahko prijazni do sebe in okolja bi
bili
in manj hrane kupovali bi.

Res lepo je imeti vsaj košček kruha,
da v življenju ne poznamo lačnega
trebuha.

A pazi, če hrana v hladilniku je
odveč,
bo tudi smeti preveč.

Premisli dobro, ko v voziček
hrano daš,
da doma se ne kesaš.

Špela Razboršek, 7. c





EKO ŠOLA

OŠ POHORSKEGA ODREDA SLOVENSKA BISTRICA



Eko moč - dan in noč.

Če želiš biti
prvak,
moraš biti eko
junak!

Varujemo okolje,
da nam bo bolje.

Če bomo hrano stran
metali,
bomo sami sebi jamo
skopali!



Bodi eko, da bo
Zemlja ohranila
zeleno obleko.

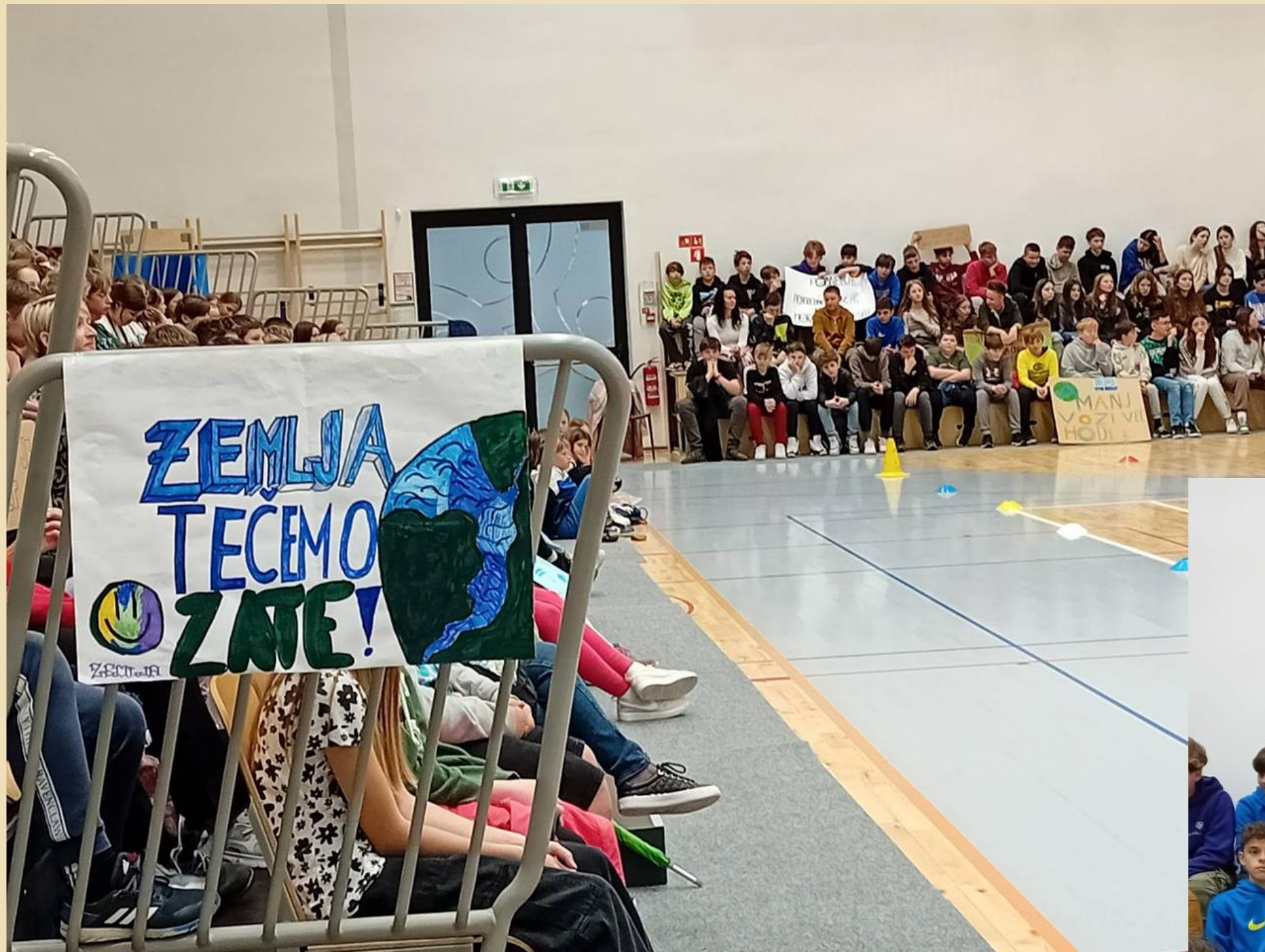
Vsi smo
EKO za
čisto reko!

Ne zavrzi
hrane, da še
drugim kaj
ostane.

Ne meči hrane stran,
ustvari lepši dan









Results of food measurement

-24 kg

