

II. PRIMARY SCHOOL MURSKA SOBOTA

24. April – A day without food loss and waste

Food in schools and climate change

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Introduction

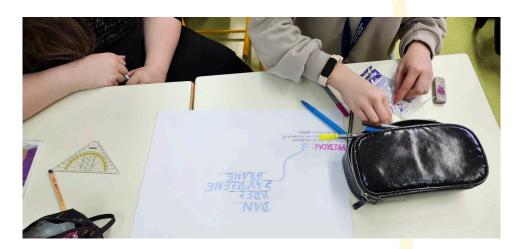
Activities:

- View clip:
 - Food Waste: The Hidden Cost of the Food We Throw Out and Climate Science
 - https://www.youtube.com/watch?v=ishA6kry8nc
- Talk about locally produced food, wasted food and what activities are taking place at the school in connection with the topic
- Students suggestions, initiatives and improvements
- Song writing
- Production of bioplastics from potato peels, potatoes, starch and flour
- Research assignment



Activities











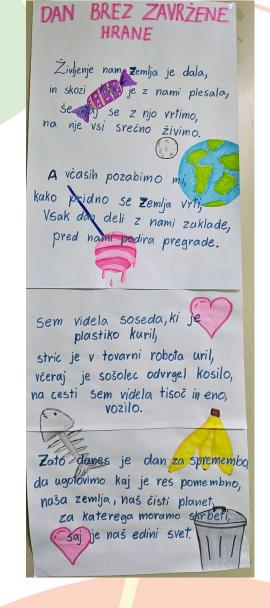
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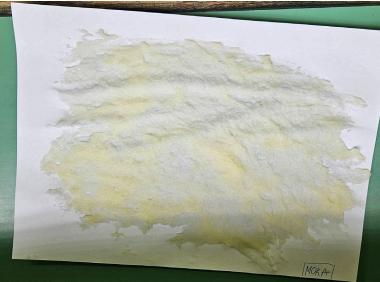


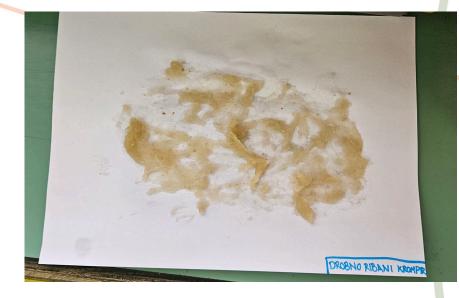
Poem



Bioplastic









Student's research assignment

- Ecology and environmental protection
 - The influence of the method of cultivation on chemical and physical properties "FRUITables"
- She discovered:
 - that the sugar content in conventionally grown fruit samples is higher than in organic ones, while in vegetable samples, it is predominantly higher in organically grown produce.
 - The pH values of fruit and vegetable samples do not significantly differ based on the cultivation method.
 - Peel thickness is not directly correlated with the amount of water in fruit or vegetable flesh.
 - Additionally, the pesticide content in peels is higher in conventionally grown fruit and vegetables compared to organic ones.

Ekogarden



Besedilo, ki bi bilo primerno za tole sliko.







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