

FOOD IN SCHOOLS AND CLIMATE CHANCE WHAT'S THE CONNECTION?

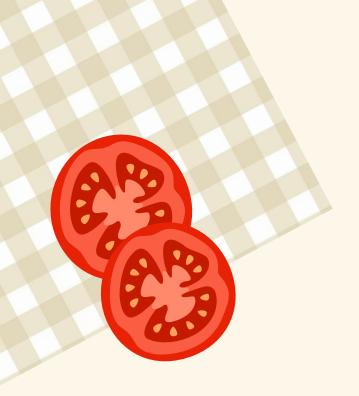
I TAKE ACTION!

Erasmus+ KA210
Final report





The Output



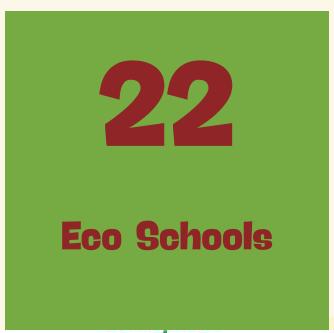
Participating organisations

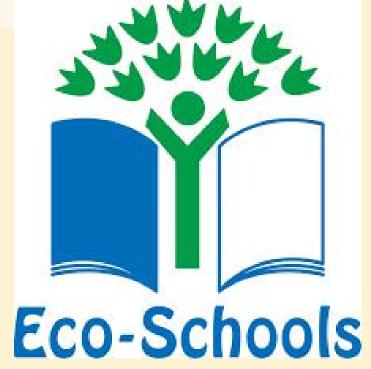
National Operators of the ECO SCHOOLS programme in Greece and Slovenia: DOVES FEE & Hellenic Society for the Protection of Nature















Program Objectives

- Training and equipping educators to address modern challenges in Education for Sustainable Development, particularly the interplay between nutrition and climate change through:
- the exchange of best practices,
- the dissemination of educational resources,
- the establishment of a community of practice and learning



Local Cuisine

Topics



- Dietary practices that aid in climate change mitigation:
- Cultivating and consuming local and seasonal produce to minimize carbon emissions associated with transportation.
- Minimizing food waste
- Minimization of food-related waste, such as packaging.



ACTIVITIES

Study visits, participation in the AlterMed Fair, digital meetings for the exchange of best practices, and Zero Waste Day.

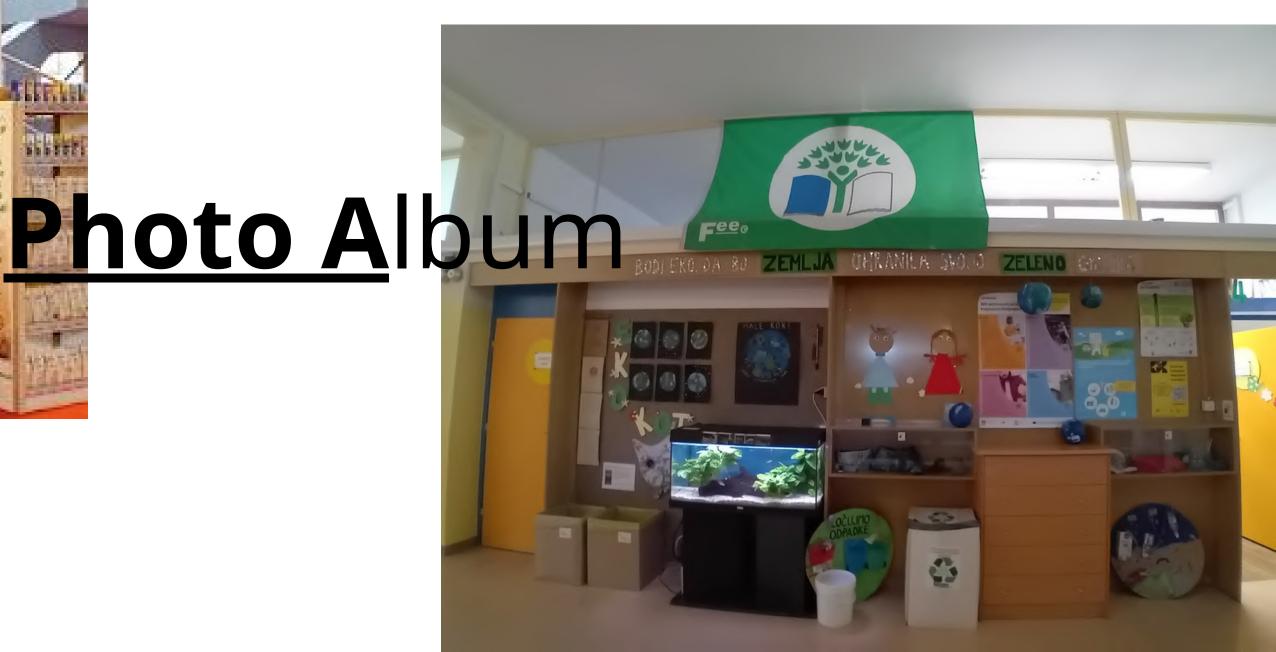


Participating Institutions

Schools with students aged 5 to 15: 4 Kindergartens 4 Primary Schools 3 High Schools Schools 1 Special Primary School

Study Visit Slovenia 2024





Study Visit Greece 2024



Photo Album



Study Visit Slovenia 2025



Photo Album



Study Visit Greece 2025













1st Primary School of Peania

Local Cuisine

Emphasis was placed on Mediterranean cuisine utilizing local, primarily plant-based ingredients. The children prepared traditional recipes, including vegan and Easter cookies, salads such as dakos, berry jam made from yard fruits, lazarakia, eggplant pie crafted from garden eggplants, and enjoyed olives harvested from the school trees.

Reducing the food ecological footprint

Composting, fertilizer derived from coffee capsules, the adoption of homemade snacks in place of conventional snacks, food miles, pollinators, and an awareness campaign featuring the film "Zero Food Waste Mission."

Eco-Party







Short Film "Zero Food Waste Mission"

Are you interested in understanding food waste and discovering ways to minimize your food ecological impact?
Watch the Green Agents in their Zero
Waste Food Mission short film!

https://www.youtube.com/watch?v=dqbwLDcu9h8









Food carbon footprint

The journey of food encompasses packaging, cultivation methods, food waste, and the disposal of "imperfect" vegetables.

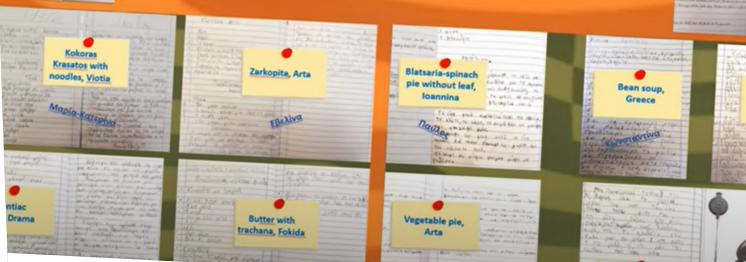
Food Equity

From producer to consumer Local market analysis Ethical dilemmas

Culinary heritage

Recipes of traditional foods of our coun







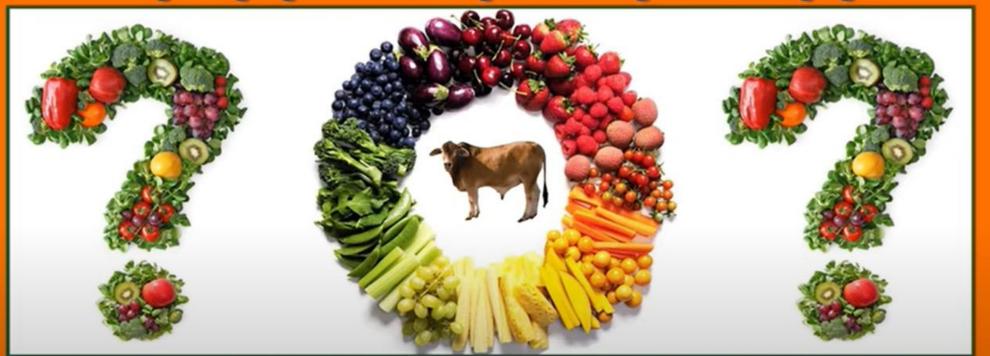
Linking food to the surrounding environment





View all the activities in the video:

Τροφή και Κλιματική Αλλαγή ood and Climate Change Τροφή και κλιματική Αλλαγή



Erasmus+ project: Food in schools and climate change - what is the connection? I take action! Erasmus+ πρόγραμμα: Τροφή στο σχολείο και κλιματική αλλαγή-Ποια είναι η σχέση; Αναλαμβάνω δράση!

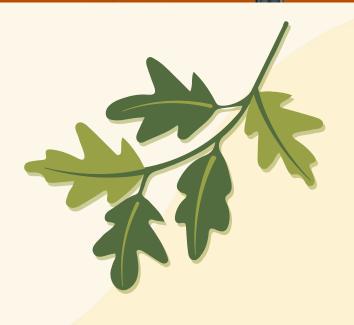
1st Primary School of Nea Ionia Attica, Greece 4th Grade

Teacher: Vasiliki Strataki

May 2024











School Gardens

Vegetable gardens, herb gardens, harvesting the produce from the school trees, pollinators

MiniReducing the food ecological footprint

Composting, reduce waste, awareness initiatives, food remnants in bird feeders

Zero Food Waste Tips









View all the activities in the video:



<u>https://drive.google.com/file/d/1k-</u> <u>F57ot6f_SlMhgjC5do5W1TqSeffA-B/view?usp=sharing</u>







We cultivate our food in the schoolyard.

Vegetable garden, utilization of produce for cooking food, minimization of food waste, composting





Composting



School Garden

Utilization of the school garden for sensory experiences and food categorization.

Reducing the food ecological footprint

Sweets from fruit remnants, initiatives to promote awareness of food waste, traditional culinary practices



Orange peel confection







Garden trip

Explore various activities here.





7th High School of Chalandri



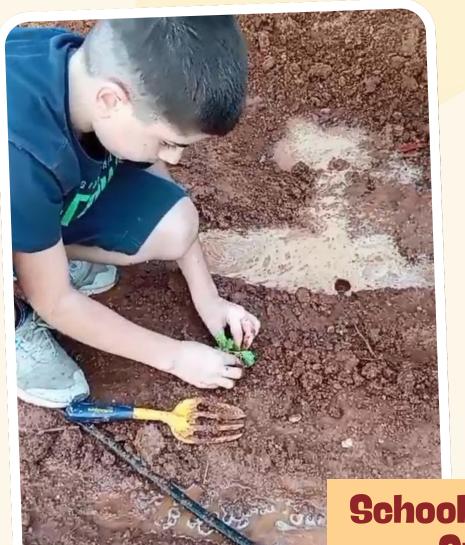
Local Cuisine

We produce our own bread, jams, wine, traditional confections, salads, and olives sourced from our garden.

Reducing the food ecological footprint

Easter Recipes with leftovers















School Vegetable Garden

Vegetable garden, use of produce and distribution to charitable organizations.



School Vegetable Garden







Local products

Production of carob flour from the trees in the school yard, sweets cooking, school vegetable garden, and herb garden, use of herbs

Reducing the Ecological Impact of Food

Using a novel composting technique

Carob flour making

View additional information <u>here</u>





School Vegetable Garden

Additional information available <u>here</u>.



Local Cuisine

We explored the various uses of grapes: jam, dessert, juice, grape cookies, and grape cream.

Reducing the food eco footprint

Reusing food scraps through composting, making jams and cream cheese.

Making full use of lemons





Strawberry marmelade





View additional activities in the video:





https://www.youtube.com/watch?v=jeO2W3fP_



Local cuisine

Bread-making, garden produce salad, apple mousse

Reducing the food eco footprint

Research on food waste, development of a digital book featuring strategies for waste reduction, food donation initiatives, food miles, and compilation of recipes using leftover ingredients.

April 24 - National No Food Waste Day







Δείτε περισσότερες ιδέες για τη μείωση της σπατάλης φαγητού στο βίντεο:





https://www.youtube.com/watch?v=o4OsSuvNYdY



Explore additional strategies for minimizing food waste in the video:





https://www.youtube.com/watch?v=o4OsSuvNYdY

VASTE ACTIVITIES ENGLISH VERSION



School Garden

The garden's crops was donated to the Municipality's Social Grocery Store.

Reducing the food eco footprint

Composting, reduction of food packaging, production of carob flour.













Μεσογεια**κ**ή Κουζίνα

Τοπικά φρούτα και λαχανικά, σχολικός κήπος, μέλισσα-διατροφή και κλιματική αλλαγή

Μείωση οι**k**ολογι**k**ού αποτυπώματος Διατροφής

Μείωση απορριμμάτων από διατροφή







Game-based διερεύνηση της μεσογεια**κ**ής διατροφής







Mediterranean Gastronomy

Local produce, educational garden, bees and pollination and climate change

Reducing the food eco footprint

Minimizing food waste

Fruit salad





Came-based research of the lediterranean diet





