



TRAINING PROGRAMME ON WASTE PREVENTION

IN THE CONSUMER SECTOR / TEACHER TRAINING
2019



Title: Training programme on waste prevention in the Consumer sector 2019

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TAKING **COOPERATION** FORWARD

ABOUT THE PROJECT

STREFOWA – Strategies to Reduce and Manage Food Waste in Central Europe is a three-year project in Central Europe to find and design new ideas dealing with food waste. Our aim is to reduce food waste or to treat it in a better, more useful way, along the whole supply chain.

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TRAINING PROGRAMME FOR TEACHERS

INTRODUCTION

More than half of the food waste occurring in the EU-28 is generated by households. In total that makes about 46,5 tonnes or 173 kg per person and year (Stenmark et al., 2016). **Teaching, but even more importantly, reaching** consumers is probably one of the most difficult food waste challenges.

Nowadays, old knowledge about food handling, cooking and preservation methods is lost and is not handed down anymore to the next generations. Teachers become important role models and schools more often undertake the task to not only teach certain subjects but also common knowledge and values. These will have life-long lasting effects on attitudes, behaviours and decisions.

Furthermore, children are important multipliers and will influence the behaviours of their parents today.

Within the framework of the STREFOWA project, a training programme has been developed that will help teachers to integrate the topic of food waste in their lessons. The aim of the training is to provide teachers and waste consultants with the necessary basic knowledge about food waste. Furthermore, it will give ideas about how to implement this topic in class with an overview of available teaching materials. Moreover, the workshop concept "crime scene: organic waste bin", which has been developed within this project, will be provided.



FRAMEWORK

OBJECTIVES

- Understand food waste: kind, origin, reasons, quantities and associated consequences – considered across the entire value chain
- Explore causes and possible solutions for different sectors with a special focus on food waste handling and preservation methods that will be useful in daily life
- Introduce teachers or waste consultants to various approaches and ideas to tackle food waste in school

TARGET GROUP

- Teachers and waste consultants, who educate children to young adults (8–16 years)

FORMAT OF TRAINING

- Lecture with power point presentation
- (optional: introduction film)

Age:

Within the STREFOWA – project school materials have been developed for children between 8 and 14 years. Other ideas and knowledge provided within this training can also be used for young adults.

Number of Participants:

From 5–40 persons. There are better possibilities to discuss the contents in more detail when there are less than 25 attendants.

Duration:

The presentation can be used for one to a three-hour training, with the option of flexible adjustment at any time depending on the given timeframe and the interests of the participants.

Setting

A room with seat options for all participants as well as a laptop, projector and a screen are necessary. If a film is shown at the beginning of the training, it is also necessary to have a loudspeaker. It is helpful to hand out the presentation slides to the participants for further notes.

Organisation

Since the coordination of the training course needs a variety of steps, tasks, and skills, a short checklist is presented in following text, in order to facilitate the delivery and implementation of future trainings. This table will ease the planning process.

Material

- **Film** (use of the film is optional!)

It is possible to buy the film – also a version with the screening rights to show it to an audience on this website: <http://www.foodwastemovie.com/>

Other food waste documentaries that can be used as well, for example:

- Wasted! The Story of Food Waste (2017), Anthony Bourdain
- Taste the Waste (2010), Valentin Thurn

- **Prints of the presentation slides:** *"TP_STREFOWA_Teachertraining_presentation_en"*

It is helpful to hand out the presentation slides to the participants for further notes.

- **Prints of school materials**

STREFOWA school materials, as well as other materials, can be downloaded via the reducefood-waste Tool: <https://tool.reducefoodwaste.eu/>. Please also look for other links within the tool that even may contain teaching materials in your native language and be convenient for the participating teachers.

SCHEDULE & IMPLEMENTATION

TASK 1 / FOOD WASTE FILM:

To achieve a long-lasting impression about food waste and the importance of food waste prevention it can be helpful to start with a film.

In the trainings completed by the STREFOWA project the film "Just Eat It – A Food Waste Story" by Grant Baldwin (Canada, 2014, 75 ') has been shown at the beginning. It tells the story of two people, who decide to eat only discarded food from the food supply chain for six months (English – subtitles available).

The screening was followed by a debate and an analysis of the topic covered in the film.

Also other films (as mentioned in the chapter materials) can be used.

TASK 2 / PRESENTATION:

Present the presentation. Please find more detailed speaker notes and important additional information on the slides in the prepared power point presentation. The presentation covers the following topics:

- Food/waste impacts
- Sources of food waste along the food value chain and prevention strategies
- Food storage and preservation
- Food waste in schools (How to find teaching materials, ideas for hands-on experiences and excursions, Introduction to materials developed in the STREFOWA project)

Please decide if you want to cover all of these topics before you start with your training.

If you need more information on the topic, please have a look at:

- STREFOWA Handbook: <http://www.reducefoodwaste.eu/handbook.html>
- STREFOWA Guidelines: <http://www.reducefoodwaste.eu/guideline-consumer.html>
- #reducefoodwaste Tool: <https://tool.reducefoodwaste.eu/>

TASK 3 / DISCUSSION:

- To deepen the learning experience, have a follow-up discussion with the participants and be open for questions but also question the participants:
- What will you take home from this training?
- Repeat most important issues
- If you have time, it is also a good opportunity to let the teachers share ideas on how they would like to tackle this topic in class!
- In the end, prepare a little take-home gift, that can be used to reduce food waste – e.g. print our storage circle (Appendix)

REFERENCES

Stenmarck, Å. et al., 2016: Estimates of European food waste levels. Report of the project FUSIONS (contract number: 311972) granted by the European Commission (FP7).



<https://www.interreg-central.eu/STREFOVA>

