



Yeading Junior School

Lesson 2

No time to waste with food waste



Keepers of the World

How can we support positive environmental change through meaningful Social Action?

Social Action in context
Reducing and recycling food waste.



Civic Virtues
Responsible citizenship to contribute to the common good of caring for our environment.



What we want to achieve
1.Reducing our school food waste
2.Recycling food waste to produce renewable energy

Social Action outcome
To understand the need for a sustainable lifestyle to reduce the impact of climate change.
Take action!

Adaptation

This Social Action concept can be adapted to suit other sustainability ideas such as recycling paper in school and upcycling materials to reuse them instead of disposing of them

Prior knowledge

An understanding of how Social Action based on virtue reflection results in a flourishing society (using **The Building Blocks of Character model***).

We are part of a local and global community.

Have a basic understanding of the impact of climate change.



Teacher led activity

In groups, tell children to discuss and record on large paper – **Why we shouldn't waste food**. A range of answers will be discussed and recorded. Identify each point and discuss them as a class. These could include: **moral dilemma** of 870 million people in the world going hungry (**reflection and gratitude**). **Greenhouse gas** effect with the huge number of resources involved with food production and distribution (**citizenship**). **Economically**, taxpayer's money is spent on processing food waste (**community awareness**). **Financially**, you are throwing money in the bin when you waste food (**community awareness**).

Child led activity

To understand the negative impact of food waste and the positive impact of reducing and recycling food. In pairs/small groups children sort the information cards into two groups: reduce and recycled vs binned (**reflection and community awareness**).

Plenary

Referring to the sorting information activity, question the children – What can we do to help minimise the negative impact of food waste both at home and school? Could we even have an impact on the wider community?

Record their suggestions and discuss which one(s) can be implemented and highlight any existing schemes. For example, explain how the school is reducing and recycling food waste when cooking and eating lunch in the canteen and staffroom (**citizenship, community awareness and teamwork**).

Building Blocks of Character to cultivate phronesis (practical wisdom):

*critical thinking and resourcefulness (intellectual virtues); gratitude and respect (moral virtue); community awareness (civic virtues) and determination, motivation and teamwork (performance virtues).**

Social Action activity

Introduce a food waste programme in your school for the canteen and staffroom. Contact your local authority to get involved with their food waste programme and report back to the children how much waste has been reduced. Your child-led school advocate group can lead and introduce the scheme through a school assembly. Educating the children on the negative and positive impact of food waste to motivate them to finish their food or place their waste in the correctly labelled bins in the canteen, will make a real difference.



Taking it into the community and home-school link

Communicate with parents about the school food waste scheme and motivate them to recycle in their own homes. This would continue the Social Action of a sustainable lifestyle into our wider community to cultivate community awareness of the common good for society.

Resources

Sorting activity cards, food bins for staff room and canteen, decomposable bin liners, posters about the benefits of recycling food.

National Curriculum

Citizenship: Preparing to play an active role as citizens - resources can be allocated in different ways and that these economic choices affect individuals, communities and the sustainability of the environment.

Key Stage 2

Adjust the explanation of the impact of food waste and reduction and recycling of food waste according to prior knowledge for upper and lower Key Stage 2.

Key virtues and vocabulary

Critical thinking, resourcefulness, gratitude, respect, citizenship, community awareness, determination, motivation and teamwork, reducing and recycling, sustainability, climate change and renewable energy (biogas).

References:

* The building blocks of character from The Framework for Character Education in Schools - The Jubilee Centre, University of Birmingham.

** Some statements from West London Waste – food waste promotional posters for schools.



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Reduce and Recycle **VS** Binned

**Cut and sort these impacts
under the correct heading****

Biogas works for a replacement for natural gas (non-renewable fuel) and is 100% renewable and carbon neutral.

Food waste that goes into the black bin makes the bin very heavy and smelly. It has to be changed more often and more plastic bags will be used.

Friends of the Earth states that worldwide, the food we waste each year is responsible for around 7% of total greenhouse gas (GHG) emissions.

The carbon footprint of food waste in the UK is equal to 20% of all cars on UK roads.

Black bins are usually collected less often than recycling bins. This is to encourage more recycling. Trucks take the rubbish to a transfer station your Borough.

Home composting any unavoidable food waste like egg shells, banana skins and tea bags will contain these gases and transform them into useful fertiliser.

If we recycled all food waste in the UK, the impact would be the same as planting 200 million trees.

At the transfer stations, rubbish is loaded onto railways containers and transported to an Energy from Waste facility in either Bristol or Colnbrook.

Banning food waste from our rubbish bins is a must, as when uneaten food ends up in landfill it rots and produces methane gas, which is 25x more powerful than carbon pollution.

Food waste is collected separately in its own container. You can use a compostable liner, or just rinse after emptying.

The waste is then buried under controlled conditions to generate electricity – around 1.2 tonnes of carbon dioxide (CO₂) is generated per tonne of waste that is burned.

Britain is one of the most wasteful countries in the EU when it comes to food, with 15 million tonnes per year feeding no one.

Indoor caddies are emptied into a larger outdoor bin and collected weekly. The trucks are powered by recycled food waste that has been turned into biogas!

Of the food we throw away in the UK, 70% could have been eaten – worth £15 billion every year, and costing almost £70 per month for the average family with children.

The Soil Association estimates 20 to 40 per cent of UK fruit and veg is rejected before it reaches shops due to strict cosmetic standards.

The trucks transport food waste to a specialist facility in London, where it is composted under high temperatures, turning it into biogas and fertiliser.

A bottle of tomato sauce wasted by a retail store or left to go off in your fridge will have much higher carbon footprint than a tomato damaged in the farmer's field.

Food waste can also cause infestation of rodents, which can cause disease and sickness to spread to everyone.