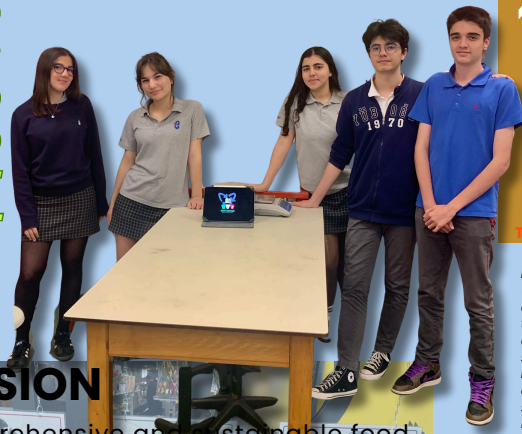




ECO HEROES OUR ZERO FOOD WASTE PROJECT



12 RESPONSIBLE CONSUMPTION AND PRODUCTION



TEAM ROLES (FROM LEFT TO RIGHT)

Eysan Pala: Meeting arranger (to obtain permission for official work to be done with the school), compost consultant, co-presenter, statistics survey extractor
Deniz Yatağanbaba: Founder, co-presenter, composter, survey maker, project team representer at official school meetings

Ada Çelik: Co-presenter, communicator and timer with the animal shelter, photographer, survey maker

Tarik İliç: Team leader, filler of team forms from GSL site, technical coordinator of the project, schedule creator

Aras Özer: Transaction logger, schedule compliance checker, photographer

Our project calls out the next generation to action and **raises awareness** of our target of audience on the 12th global goal of responsible consumption and production from a young age. By educating our peers and teachers about the environmental, social, and economic impacts of food waste, we are **promoting responsible consumption practices**. We are proposing systemic changes to reduce food waste. Including implementation measures such as portion control, tray-less dining, composting programs, or improvements in the quality of the food. These changes aim to **promote more sustainable production and consumption patterns within the school environment**.

OUR VISION

Our vision was to implement a comprehensive and sustainable food waste reduction system in the school cafeteria. We first envisioned raising student awareness through informative presentations, which would provide us with valuable data to guide our systematic approach. The ultimate goal was to introduce a food separation system that would divert a portion of the food waste to composting facilities, while the remaining edible food would be donated to local shelters. This holistic strategy helping minimize the school's environmental impact and support the local community was our main vision.

OUR MISSION

Our mission is to reduce food waste by at least 70%, starting from our school, through the global goals we have chosen. We aimed to create a lasting impact by applying a food waste reduction program containing many different perspectives and methods step by step to address the challenges we encountered through the process. Through our collaborative efforts, we have made significant strides in laying the groundwork for a comprehensive food waste reduction program in our school. By raising awareness, gathering data, and proposing systemic changes, we hope to ensure that the food waste reduction initiatives we start can be sustained well into the future.

Reduced food waste in 4th graders cafeteria by **73%**

FOOD WASTE Separation

Made informative presentations about portions, starting with the fourth grade target audience

REACHED OUT to animal shelters in need of food

Increased awareness on the subject by around 50%



Effective waste management systems, including the separation of food waste, contribute to the resilience of cities. By reducing the amount of organic waste sent to schools, cities can reduce the risk of environmental pollution, greenhouse gas emissions, and potential health hazards associated with improper waste disposal. In our project, **while adjusting our school cafeteria to be suitable for food waste separation boxes,**

11 SUSTAINABLE CITIES AND COMMUNITIES

We greatly contributed to the sustainability of our school and reduced the negative impact of 157 people on the environment by 73%.



Made our school more **SUSTAINABLE**

157 People were impacted

I will listen to your ideas in order to make our school more **sustainable!**



School Principle **GÜLŞAH ÇEKİÇ**

HIGHLIGHTS

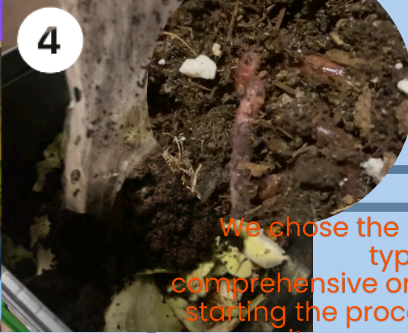
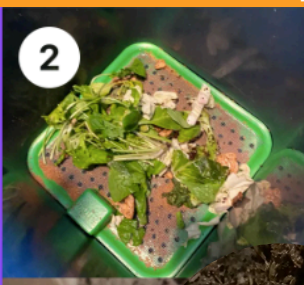
Realizing how big a responsibility it would be to compost the entire school's food waste before reaching the stage of food waste separation, we wanted to try it at home first.

We chose the Bokashi Compost compost type as the most suitable and comprehensive one for our project, and after starting the process, we realized how long a process it was and decided to use California worms to fertilize the compost.

Before making this big change that would change the entire cafeteria system of our school, we decided to start from a smaller target audience and expand our target audience over time.

Before doing food waste separation in our school, we realized that there were easier and more effective ways to reduce food waste and that placing separation boxes after doing these would make the separation process easier.

We tried to reduce the rate of food waste in our school with various programs and activities.





We chose 4th graders as our first target audience after consulting primary school teachers about children's learning and behavior in different age groups.

Before sorting the food waste, we had to arrange a shelter because some of the food waste would be composted and some of it would be given to shelters.

Ada Çelik from our team decided to take on this responsibility for a short time, as she was within walking distance of the school, and offered us a shelter she knew that accepted outside meals.

Although the dates we set may sometimes change, being organized as a group has always served us well.

We made a timeline at the beginning of the process and determined when we would complete all project steps, and assigned Aras Özer from the team to monitor our adherence to this timeline.

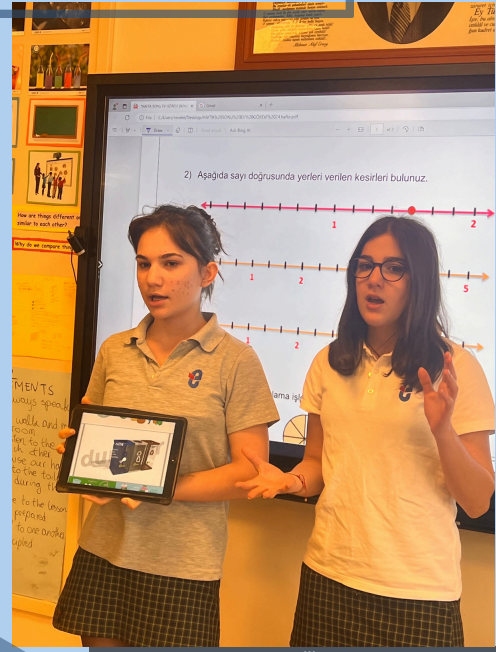
At the beginning of the project, we were not used to working with each other when choosing a project topic, so we had disagreements about whose project idea we would choose, but then we resolved everything by voting.

After this incident, we quickly made decisions on all decisions that needed to be made within the project by voting on our team's WhatsApp group.



SKILLS AND LEARNINGS WE GAINED

- We gained experience of what it's like planning and executing such a big project.
- We learned what to do when you make a mistake after taking on big responsibility.
- We have learned that doing things by taking one step at a time and with firm steps, instead of doing them in a hurry so that everything we planned can be completed, contributes greatly to the sustainability of the business in the long term.



WE WILL CONTINUE OUR ZERO FOOD WASTE PROJECT AND THE NEW SYSTEM WE WILL BRING TO THE SCHOOL THROUGHOUT OUR HIGH SCHOOL LIFE, AND WE WILL HAND IT OVER TO ANOTHER GROUP OF VOLUNTEERS AFTER US.



DENİZ Yatağanbaba, ADA Çelik, TARIK İLci, EYŞAN Pala

Dansınan Öğretmen: Çiğdem Eflanlı

4. Sınıfların Yemekhanesinde Yemek İsrafını Azaltmak İçin Yapılması Önerilen Düzenlemeler

15 Nisan 2024

Yemekhane Yemek İsrafını Azaltmak İçin Alınması Gereken Önlemler
4. sınıflara GSL proje öğrencileri olarak yaptığımız sunumlar, anket ve gözlemlerden hareketle okul yemekhanesindeki yemek israfını azaltmak için yapılması gereken, temel ve işe yarayacağı tartışmasız, porsiyon, içerik ve malzeme gibi açılardan bir çok düzenlemelerinin olduğunu gözlemledik.

ANKET SONUÇLARI

4. sınıflara belirli konu ile ilgili yaptığımız ankette 49 kişi bireysel katılım gösterdi.

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(1) Pizza yemeği kalıntı ancak ne tür pizza olduğu ve malzemeleri hakkında düzenlemeler yapılmalı. Spesifik olarak Margarita pizza iyi bir fikir olabilir. (2) Hamburger de pizza ile aynı doğrultuda eti kaliteleştirilerek ve belki içine daha fazla malzeme ekleyerek kalitesi artırılabilir. (3) Karniyarık ve pırasa gibi bu yaştaki kitlenin beğenmediği ancak besin olarak ihtiyaç duyduğu yemeklerin yerine geçmek için mevsimine göre, beşamel soslu ve peynirli haşlanmış sebzeler ya da meyve salataları (çinde; elma, yaban mersini, kivi,