

Linking Learning & Lunch

Friday 9th September 2011, Glenmore Lodge



Food and the Environment topic

Eve Keepax



natural
scotland
SCOTTISH GOVERNMENT



Eco-Schools Scotland Coverage

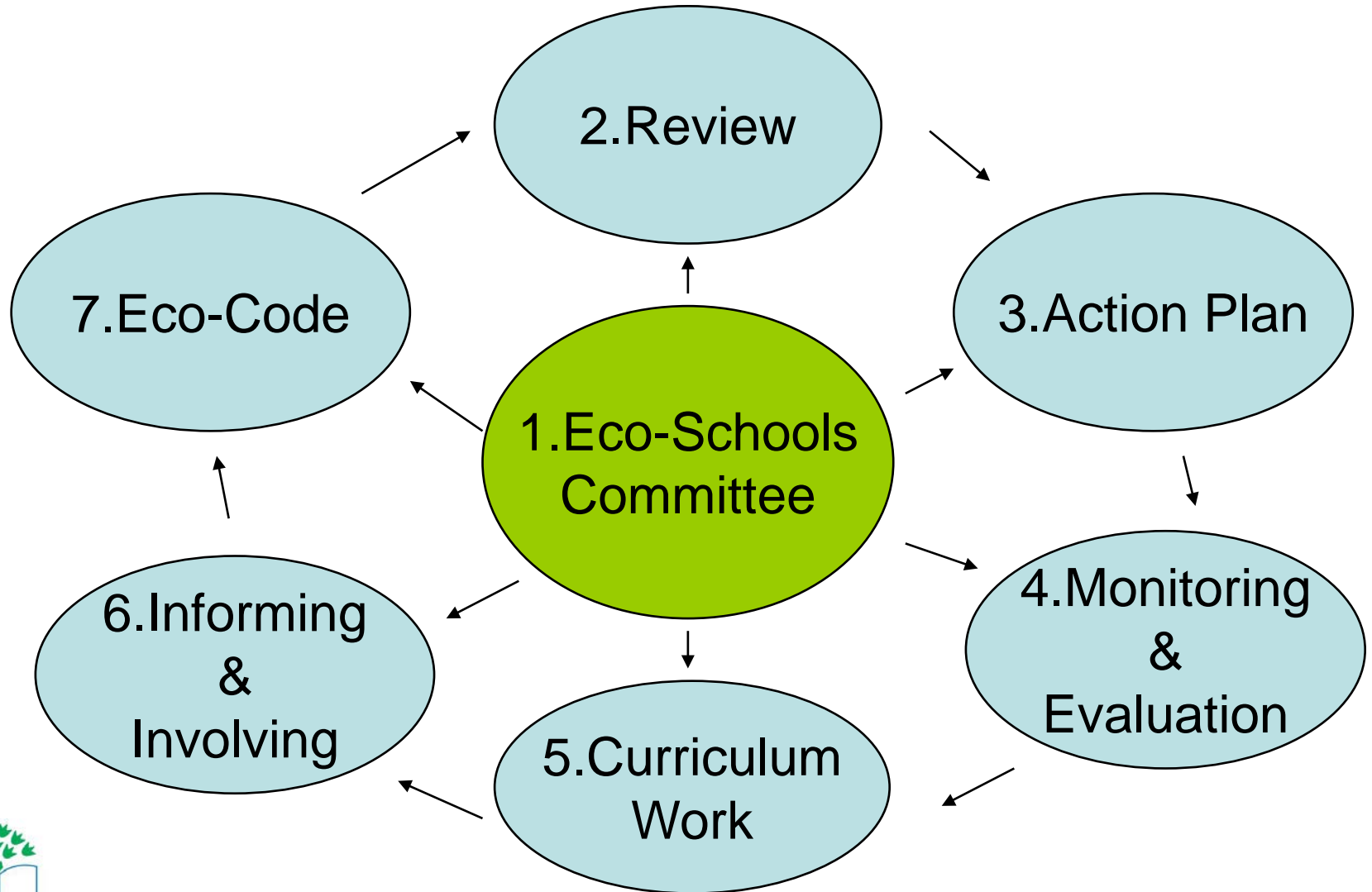
- International environmental award programme
- Special schools, nursery, primary, and secondary schools
- 98.1% of local authority schools participating
- 868 independent schools/partnership nurseries participating
- 2548 bronze awards
- 2226 silver awards
- 1323 Achieved green flag status (as at September 2011)

How the Eco-Schools programme works

- 🌍 **Schools register on-line**
- 🌍 **Three Award levels**
 - 🌍 Bronze – self assessed
 - 🌍 Silver – self assessed
 - 🌍 Green Flag – assessment visit to school
- 🌍 **Schools renew Green Flag status every two years**
- 🌍 **Seven Elements & Ten topics**
(litter, waste, energy, water, health, school grounds, biodiversity, transport, global citizenship, food and the environment)



The 7 Elements



10 Environmental Topic Areas

- Health & Well Being



- Litter



- Waste Minimisation



- Energy



- School Grounds



- Transport



- Sustaining our World



- Water



- Food and the Environment



- Biodiversity



Topic section in online guide

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Food and the Environment

In Scotland, we have year-round access to nutritious, affordable food, produced both at home and imported from around the world. Most of us can name foods that are part of a healthy diet, but which of those foods are also good for environmental health locally and globally?

Although we eat food every day, many of us in Scotland are not aware of where that food came from, how it was grown or harvested, what resources were used in its production or what wastes were produced. Eating food has almost been sidelined to a 'refuelling activity', squeezed into hectic lives. This change in our food culture has been accompanied by increasing pressures on the environment and the systems that help to sustain food production.

This text will explain some of the environmental impacts of our food from its production or harvest through to food wastes. It will also point you towards some general concepts for making sustainable food choices and ideas for exploring these in school.



Litter

Waste
Minimisation

Energy

Water

Health &
Well-being

Transport

Biodiversity

School
Grounds

Sustaining
Our World

Food and the
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Litter

Waste Minimisation

Energy

Water

Health & Well-being

Transport

Biodiversity

School Grounds

Sustaining Our World

Food & the Environment

Eco-Schools and the
Secondary Sector

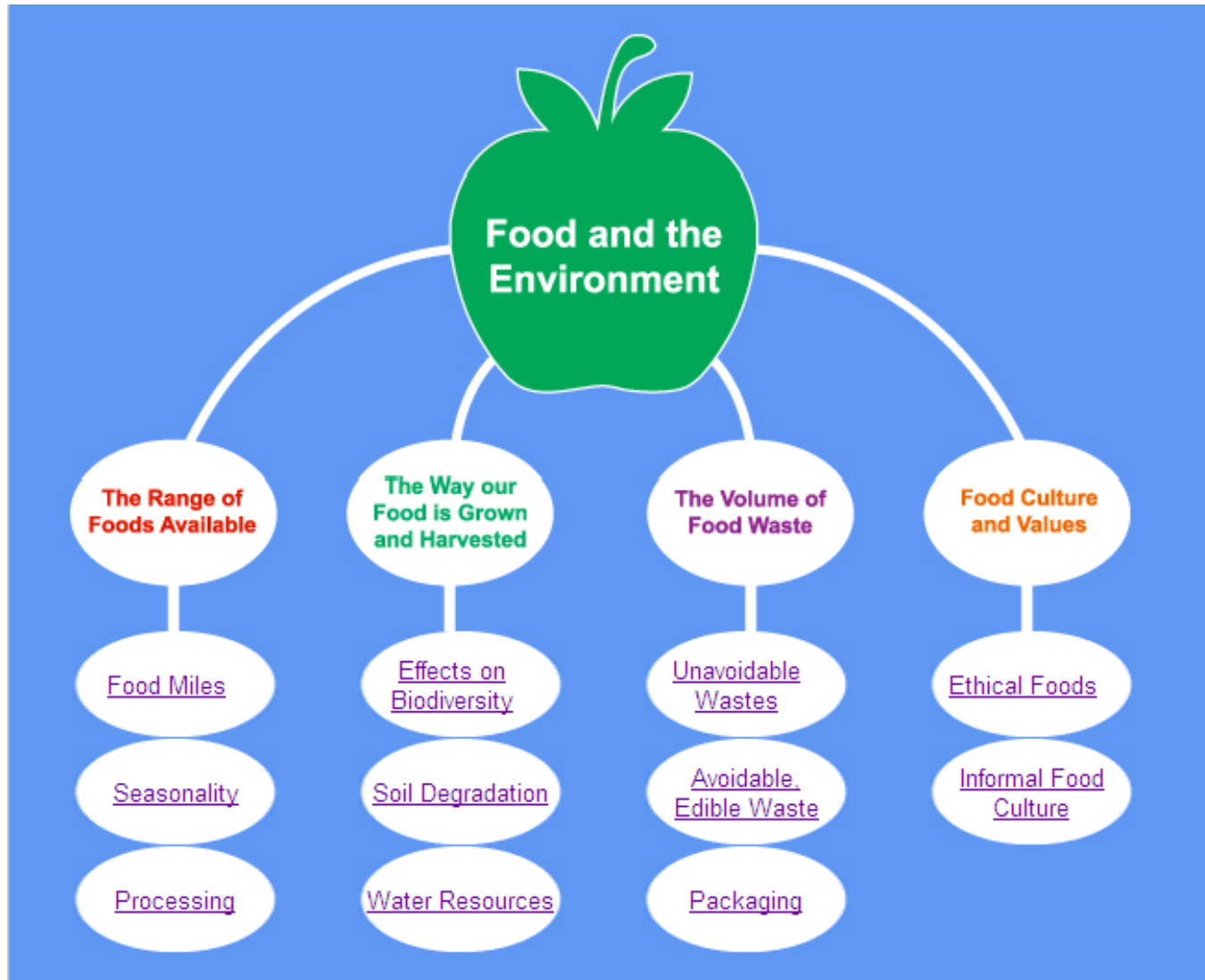
Eco-Schools and the
Journey to Excellence

Appendices

Acronyms

Acknowledgements

What is contained in this topic?



Food and the Environment Topic Objectives

Hands

- Reconnect children and young people with raw foods and ingredients and their processes of production.

Heart

- Foster an appreciation of local distinctiveness and the intimate associations between place and food.

Head

- Develop awareness of the impacts on the environment of different methods of food production and processing.

Head - heart - hands

- Develop an awareness of the links between our food choices, the environment and people and places elsewhere

Food and the Environment Topic

Learning Outcomes

Through work on Food and the Environment pupils should be able to:

- Understand the range of food choices available to us.
- Understand the resources and skills required for food production and processing.
- Recognise the value of healthy, stable ecosystems to food production.
- Understand the wider environmental implications of our food choices.
- Recognise the dimension of social responsibility in our food choices.
- Recognise our own food culture within a diversity of food cultures.

Environmental Review questions

3. Have you been to visit a local farm or fishery?



YES

☐

NO

☐

Comments/more information

4. Do you make things to eat and drink from vegetables and fruit?



YES

☐

NO

☐

Comments/more information

5. Do you talk about where your food comes from with catering staff?



YES

☐

NO


☐

Comments/more information


Secondary Schools Conference Survey

- I make choices about what I eat including snacks, drinks and school lunches almost every day 97%
- I would be more likely to want to eat school dinners if I knew they were made from fresh, seasonal, Scottish, organic ingredients 79%

One Planet Picnic Ning site



One Planet Picnic



[Main](#) [Invite](#) [My Page](#) [Members](#) [Photos](#) [Videos](#) [Events](#) [Forum](#) [My Network](#)

Welcome

This site is for sharing ideas and inspiration for your One Planet Picnic, whether it's ideas for what to eat, how to reduce waste, or where to go.

Dates

One Planet Picnic is a fortnight of sustainable picnics
12th - 23rd September 2011
to be held by schools to celebrate the harvest and enjoy learning about Scottish foods. It includes a competition, with fabulous foodie prizes to further support learning about sustainable food choices. The deadline for competition entries is
7th October 2011

Eco-Schools


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Events

Our Picnic
September 14, 2011 from 1pm to 2pm - Keep Scotland Beautiful
[0](#) [0](#)
[+ Add an Event](#) [View All](#)

What makes a picnic a One Planet Picnic?


Food that is good for you AND ALSO good for the planet.
That means:
Choosing sustainable foods
(e.g. local, seasonal, ethical)
and
Reducing Waste
(food and packaging)



Forum

One Planet Picnic Recipes
Add your ideas for sustainable picnic food

Members



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Videos



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