

How much food does our school waste?

St Mark's Primary School in East Renfrewshire chose to explore practical means of minimising the amount of food waste produced by the school.

The Eco-Committee organised a whole school presentation where they collected all the food waste from the lunch hall over a week and displayed this to the rest of the pupils on a tarpaulin in the school playground. They organised surveys of pupils and catering staff to try and establish why people threw food away and used the results to create 5 tips on how pupils could reduce food waste. These tips included sticking to one small snack at break and taking uneaten food home and were shared with the whole school during an assembly. The food waste display was also shared with families via X and they are planning to create a homework food waste task to extend the impact of their actions to their homes.

“We feel like we did something really important with our work on food waste. We learned how food waste harms the atmosphere because it releases greenhouse gases when it rots. Emptying all the bin bags was disgusting but kind of fun. When we laid it out, all the pupils could see how much they had wasted and we could see they were shocked. That food could have gone to other people who desperately need more food. We were able to talk at assembly and share what we had learned about how harmful food waste is. We gave the whole school actions they could take to make a better world”.

