

TACKLING FOOD WASTAGE (4-083)
WRITTEN REPORT

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Abstract:

Our project, Tackling Food Wastage aims to share methods that would help P3 to P6 students reduce food wastage. Using our methodology of the three 'I's : *Inculcate, Initiate and Influence*, we hope to show how everyone can take simple steps to reduce food wastage. A Google site was created to enable convenient access to the resources created and uploaded, which facilitates easy sharing of our resources so that there is widespread influence and change in P3 to P6 students' mindset towards this growing problem of food wastage. A lesson package, posters and recipe book were created with the intention of emphasizing the magnitude of this problem and providing methods to curb food wastage. Implementing these methods mindfully and sharing them with others will create a more grateful and appreciative society as our target audience will minimise their food wastage in order to avoid further damage to our society environmentally, economically and socially.

1. Introduction:

1.1 Rationale

Food wastage is undoubtedly a global crisis. More needs to be done to change mindsets and encourage people to make a change. If primary school students are able to understand why and how they should reduce wastage at a young age, they will be able to grow up with a positive mindset of protecting the environment. Our project aims to share the real impact of food wastage, so that we can encourage people to make a change.

1.2 Objectives

We aim to create a better understanding of this global crisis. We also hope that student leaders can implement initiatives in schools to share our resources and encourage the student body to make more changes to their eating habits.

1.3 Target Audience

Our target audience is P3 to P6 Students, as well as Student Leaders from Primary Schools.

1.4 Resources

The resources developed are :-

- A Lesson Package
 - Slides that highlight the impact of food wastage as well as the reasons why students should be concerned about this global issue and adopt ways to reduce food wastage.
- Posters and Comics
 - Posters / Comic strips that highlight the impact of food wastage and methods to reduce wastage.
 - A guide to making a compost bin.
- Recipe Book
 - A recipe book with simple recipes that use leftovers in the process of cooking.

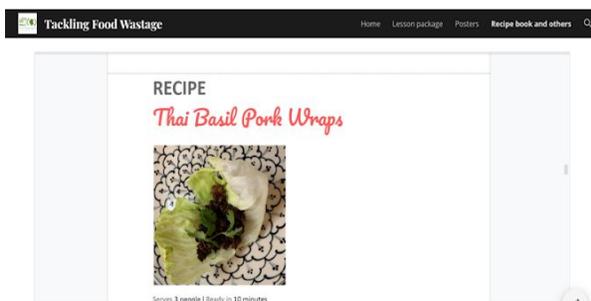
These resources are compiled in a Google Site.



Slides (Lesson Package)



Posters



Recipe Book



Guide to making a compost bin

2. Review

Other resources like the Food Waste Reduction outreach program and the Love Your Food @ School's Project were not accessible to primary school students and could not help make a significant difference in the eating habits for students. We saw the need to have resources which are easily accessible and comprehensible. Our resources provided a brief overview of this issue, and suggested ways students can make a difference.

3. Methodology

3.1 Needs Analysis

A needs analysis survey was conducted to get a better understanding of what kind of resources could be developed, and what approach to take. The survey was conducted via Google Forms and we received 93 responses from students from various primary schools.

3.2 Survey results



Fig. 1



Fig. 2



Fig. 3

- As shown in Figure 1, most respondents agreed that food wastage is unacceptable. Our resources helped to explain **why and how** they can make a difference.

- As shown in Figure 2, most respondents feel that food wastage is a serious issue, and action should be taken soon. Our resources show the severity of this issue and why we should all start taking action immediately.
- As shown in Figure 3, most respondents keep leftovers for the next meal. It was extremely heartening to see how our respondents have been trying to reduce wastage. Our resources include a recipe list to encourage them to continue doing so. We also found out that some respondents tried to convert leftovers into compost. By releasing a step-by-step guide to make a compost bin, we hope that more students will do likewise.

3.3 Development of Resources

A review of the various food wastage resources was carried out and we conducted background research before developing the resources. The resources were then collated into slides, posters, and recipes. In all three resources, photos were inserted to provide visual enhancement to them. Finally, the resources were inserted into a google site for viewing.

In the Google site, a food wastage quiz was also included to help students gauge their understanding of food wastage after looking at our resources. In the quiz, we set questions on food wastage that we included in our resources to see if they had learnt

from the resources that we shared with them. At the end of the quiz, the students can see whether they have answered the questions correctly.

3.4 Feedback



We received positive feedback from our target audience. They found the resources useful and easily adaptable in their daily lives. In addition, they were able to identify the causes and impact of food wastage, as well as how they can use the resources to make

a change in their eating habits.

4 Outcome and Discussion

At the end, a Google site was used to compile all the resources created, into a convenient and easy-to-access online platform. This was unlike our initial decision where we intended to produce physical resources for our target audience to view. We modified our plans due to the Covid-19 situation, and thus made our resources available online, which does not require any human contact. A limitation of this platform is that it does not encourage students' collaboration and thus they cannot motivate each other to reduce food wastage, as face-to-face meetings are reduced. This makes educating others a tougher job as less awareness can be spread.

Further improvements that can be made include establishing a social media account in order to reach out to more students. Since many students frequent social media platforms nowadays, a social media account can engage and inform other students about this website and these resources. To help student leaders share the resources with their schoolmates, there could be more instructions, guides, posters which student leaders can easily download from the site.

Based on the feedback we received from our target audience, we are confident that the

resources created will make a difference in the way students think about food wastage and its impact on the environment, and subsequently a change in their behaviour to reduce food waste.

5 Conclusion

In conclusion, working on Tackling Food Wastage has been challenging but it was worth the while. The project required many hours of meticulous research and work to design the resources, research for information, and collate photos. However, it is a worthwhile effort to teach the P3 to P6 students about this imminent threat that would affect everyone in the near future and how they can play their part in ending food wastage. The whole project experience has enabled the group to learn many things and develop many skills. Creative thinking, resourcefulness, and critical thinking were needed during the initial stages of the project such as identifying an issue to solve and developing the resources. Presentation skills were required to make the resources designed for the target audience to be more visually appealing. Determination and patience were needed as this enabled the group members to spend more time developing the resources and researching even though this took a lot of time to do so. Lastly, teamwork and cooperation were essential in making this project successful as although the group members had different thoughts and ideas on how to proceed with the project, they had to compromise with one another and develop the resources needed together.

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