



Eat wisely!

Organising a sustainable dinner to reflect on a correlation between food, agriculture and Climate Change

Type of pedagogical project, activity, action, accompanying	Project about the realization of a sustainable dinner to raise awareness on the link between food, agriculture and Climate Change
Key words of relevant disciplines/ Pedagogical content	Food/ agriculture/ sustainability/ food waste
Problematic	What can we do to make students and the general public aware of the link between food, agriculture and Climate Change, in an innovative way?
Thematic	Agriculture/Gardening, responsible consumption, food waste
Disciplines (sciences, geography)	<i>Sciences, Mother tongue language, ICT (+Cooking, in VET school)</i>
Pedagogical Objectives/New targeted skills	<p>The students will be able to:</p> <ul style="list-style-type: none"> - convey accurate information about the correlation between food, agriculture and Climate Change - promote the sustainable dinner in an effective way, creating content for a specific target and being able to engage people - use new means of communication in the promotion of the event - improve their public speaking - commit to a goal, which can benefit to the community - motivate other people to join them in reaching their goals.
Public target(s) (age, requested skills...)	12-18 years old
Description (step by step)	<p>Step 0) Motivation of the students.</p> <p>After having done activities in class with students on the correlation between food, agriculture and Climate Change, the school will inform them about the will of creating a work group to promote a sustainable dinner to be realised in the school canteen or in an affiliated restaurant.</p>





It is recommended that, before the activity, students have been taught on themes like: how is Climate Change changing the agriculture in the region, food security in terms of food chain, how does food production impact the environment (transportation, packaging ...), how to read a food label, ... Each teacher is asked to motivate students to join the working groups.

Goal:

- to have a sufficient number of motivated students to create the working groups

Step 1)

Creation of the working groups.

The teacher checks how many students are interested in spending extra time working on the promotion and realization of a sustainable dinner open to the public. They meet all together to define how frequently they will meet in the future and brainstorm about all the tasks to perform. The facilitator of the brainstorming will make sure students don't forget the main aspects to be discussed:

- make an agreement with the school canteen or an affiliated restaurant which will prepare and host the dinner;
- choose a menu which will be using sustainable ingredients to prepare the meals;
- find effective ways to promote the event and find participants;
- find effective ways to explain the choice of dishes to participants during the dinner.

Tasks will be divided among students.

Goals:

- to create the working groups
- to define how frequently the group will meet
- to define the tasks to be performed, by whom and timing

Step 2)

Preparation of the sustainable dinner.

The students – divided into groups – realize all the steps necessary to organize the sustainable dinner.





	<p>Goals:</p> <ul style="list-style-type: none"> - to define where and when the event will take place (in the school canteen or in an affiliated restaurant) - to define if participants will have to pay and how much (in asking for a fee higher than the preparation costs, there will be the possibility to raise some money to finance projects about sustainability at school) - to prepare the talks to introduce each dish focusing on why it is a sustainable choice - to prepare the materials to promote the event and reach the desired number of participants <p>Step 3) Realization of the sustainable dinner. The sustainable dinner will be a chance to show to participants how our dietary habits have a big impact on our planet, in a new and pleasant way.</p> <p>Goal:</p> <ul style="list-style-type: none"> - to realize the sustainable dinner according to the schedule and details agreed <p>Step 4) Evaluation of the effectiveness of the event At the end of the sustainable dinner, students will ask people to fill an online Google Form (prepared by them in advance) to evaluate the effectiveness of their event in terms of information conveyed. We suggest the use of Google Form for three main reasons: it is free, it is eco-friendly and put results into graphics.</p> <p>Goals:</p> <ul style="list-style-type: none"> - for students, to write an adequate survey to evaluate the explanations given by themselves - to prepare additional sheets on which people can fill the survey while attending the final event, if they can't use their mobile phones
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Place (meeting room, outside space, ...)	Class, computer lab, school canteen / affiliated restaurant
Individual and / or collective actions	Both
Material needed	Design material, smartphones, computers, graphics processing apps and text production Examples of Application for the creation of Posters <ul style="list-style-type: none"> • https://piktochart.com/formats/posters/ • https://www.canva.com/create/posters/
Duration of pedagogical project or activity	The entire school year
Evaluation of the new acquired skills	The accuracy of the Google Form survey filled during the final event Ability to implement the campaign to find participants for the sustainable dinner Effectiveness and creativity of the contents produced to promote the event Accuracy in terms of scientific knowledge of the contents proposed to introduce the different dishes during the sustainable dinner
Eco-citizen adaptation, knowledge enhancement and links to other topics	Link to: Activities Reactions of eco-system to climate changes Activity on flood risks in your area The impacts of Climate change in your region Design of an ecological house model adapted to regional constraints and available local resources Project Writing lyrics for a rap song about water problems





Observations	In VET schools preparing students to become cooks, the sustainable dinner can be organized as an educational dinner in which students of the school prepare the dinner themselves at the school for external participants. Also cooking skills can be evaluated in this case.
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Pictures
Preparing the sustainable dinner (APRO Formazione) Italy

