



EWWR GOOD PRACTICES AND CASE STUDIES (SCHOOLS SOUP-A-THON)

1. Details of Action:

EWWR Coordinator: Zero Waste Scotland
Name of Action Developer: Carluke Primary School / Chefs @ Schools
Name of action: Schools Soup-a-thon
Nominee **category**: Education Establishment
European Special Prize: Yes No
Dates of action: 20, 21, 22, 23 November (Carluke Primary on the 22nd Nov)
Website: www.chefsatschool.org/

Location of action

Place of implementation: Carluke Primary School, Belstane Road
City: Carluke
Region: Lanark, ML84BG
Country: Scotland (UK)

2. Action's theme:

- Reduce – Strict avoidance and reduction at source
- Reuse – Reuse and preparing for reuse
- Recycle – Waste sorting and Recycling
- Clean-up activities
- Thematic Focus 2017: Reuse & Repair – Give it a new life!

3. Description of nominated action

Scottish Federation of Chef's food education programme, Chefs @ Schools, launched a 'soupathon' with a food waste prevention theme during the European Week for Waste Reduction. Passionate about promoting food waste reduction to school children across Scotland, Chefs @ School created four soup recipes for using up leftovers and ran four workshops in different schools all with a waste prevention focus. Each workshop included a soup making activity and each pupil received a pack of recipes to take away filled with waste prevention tips.

The recipes included:

- Lentil
- Leek and potato
- Minestrone
- Pea and mint

EWWR was just the beginning: The 'soupathon' has continued from November right through to March 2018 with over 100 schools taking part and a target of 3000 pupils who will be learning more about how to prevent food waste and providing them with the all-important life skill of making soup from what you have in your fridge and cupboards – saving money and reducing waste!

The action was also twinned with a school in Catalonia who shared a soup recipe, along with videos and photos of how to say 'soup' in Catalan. Both schools also used the Kahoot app to



take part in a quiz and compete against each other on food waste related answers.

4. Reasons why this action has been selected for the EWWR 2017 Awards:

a) Visibility and communication: How did this action reach people?

The action reached people through social media both the individual schools and Chefs @Schools, Chefs @ Schools newsletters and Facebook page. There were 568 unique views to the news article on the website. The Facebook post about the project had a reach 907 people. The target for the project is to have 3,000 pupils by the end of March 2018 involved in the soupathon.

b) Originality and exemplarity: What makes the action original or innovative?

The action was particularly innovative for the way it encouraged hands-on activity within the context of the school setting which is not common in the UK. The children learned basic knife skills and healthy eating advice as well as how best to save food from the bin.

c) Lasting impact and follow-up: How will this action have a lasting impact and how will they follow-up on it?

The soup recipes are now on the Chefs @ Schools website for public use and a number of food waste soup workshops will continue from now until the end of March. Some of the schools involved even had the soup recipes cooked as part of their lunchtime meal.

d) Quality of content: What makes this action the best?

This action stood out because of the fun and engaging way in which the information was presented. The ability to connect with children in another country was also clearly a motivating factor for the school.

5. Find out more

Website: <https://scotland.lovefoodhatewaste.com/article/soup-super-any-language>

Social media: <http://www.facebook.com/ChefsAtSchool/>