

SUSTAINABLE CATERING IN OUR SCHOOL CANTEEN

Konrad-Konnor Perli

Markus Sults

8.B

Antsla Gymnasium 2020

WHERE DO LEFTOVERS GO?

- 1. Some of the school leftovers go to pets of the school cooks and workers.
- 2. A lot of the food is also eaten at 12.50 (after all students have had their lunch breaks) when anyone can go and eat for free.
- 3. The school also has a plan to put up 4 composters near the school so they can also start composting leftovers.



Pictures are illustrative

WHERE DO THE SALAT MATERIALS COME FROM?

- 1. The school has had their own garden where in the summer they grow potatoes, lettuce, carrots, beetroot, herbs and turnips. In the spring they plant all of them and at the end of the summer everything is taken up and stored in the basement of our town municipality house.



Pictures are illustrative

WHAT DOES OUR SCHOOL DO TO REDUCE PACKAGING?

- We have different trash cans in school to store different packaging, for example big green boxes that are used to store plastic bottles. Outside the building is a big trashcan where all paper is stored. That is what we do to recycle paper. There is also a yellow trashcan where all the packaging goes and is later taken away for recycling.
- To reduce packaging overall our school buys everthing in bulk.

WHAT DOES OUR SCHOOL DO TO REDUCE LEFTOVERS?

- 1. When someone is sick they have to call and tell the secretary of our school that they are not coming. That's taken into account when the food is made.

EXTRAS

Our school is also taking part in a campaign called „Mahe ja Muhe“ where every month we have a day when we are only served organic food.



Pictures are illustrative

THANK YOU FOR LISTENING

