

FOOD LITERACY AND SUSTAINABLE PRACTICES IN THE RSS CAFETERIA

Nicola Kuhn, Bryar Wood, Laura Jackman

IT ALL STARTED WITH SOME WORMS

- Introducing vermicomposter worms into the classroom sparked a large inquiry project on waste
- We examined what is waste, where it goes and how can it be managed better
- We replaced our large garbage can with a small mason jar, our recycling practices improved, and all organic matter was diverted from the landfill
- I noticed my student's language changed, their lunches changed and their behaviours changed.
- Myself and a few other teachers wondered if this change could happen on a larger scale? The whole school? The whole community?



RSS CAFETERIA

- RSS used to be a high school and is now a K-9 so we have the infrastructure in place
- Already a thriving and successful cafeteria that feeds over 100 students a day with healthy, diverse options
- Original plan was to reduce waste then to move onto more sustainable practices like farm to cafeteria and zero waste
- Data collected by students – over 100 plastic snack bags, over 50 juice boxes in a single day
- Bulk food bins and school wide composting

OPPORTUNITY?

- Will the RSS cafeteria even exist in the future?
- COVID may mean more outdoor education
- Use this opportunity to move towards a cyclical model for sustainable practices in education
- I've learned that the staff and students are keen but global pandemics are a bummer



MOVING FORWARD...

- School wide and community composting
- Zero waste school
- New Outdoor Classroom prep position – gardens and eco stewards