

NAME _____

DATE _____



WORKSHEET ONE

REDUCING FOOD WASTE

Did you know?

One-third of all food produced globally goes to waste! This is not only unethical in a world where many people still struggle to access enough food, but it also harms the environment. Producing food requires a lot of energy and chemicals, and when food rots, it releases methane, a powerful greenhouse gas.

Episode 2 featured loads of exciting ideas for reducing food waste, including apps for sharing left over food, edible food packaging, and a company that uses industry waste to produce other foods such as hummus, chocolate and meat substitutes.

Now it's over to you!

Do you have big ideas for reducing food waste? Maybe you can come up with a solution for:

Hot School Lunches: What can we do with lunches prepared for students who are absent or who don't enjoy the meals?

Restaurants and Supermarkets: How can we address food nearing its best-before date?

Your Challenge: Think of an innovative and exciting way to reduce food waste. Be as imaginative and creative as you like!

- Describe your idea: (How does it work? What makes it special?)

Teaching materials written by Claire Romito



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Draw your idea here:

Prepare a short presentation (1-2 minutes) to share your solution with the class.
Explain why it's important and how it can make a difference!



All 6 episodes of What's Next?
are available to stream on RTE Player
<https://www.rte.ie/player/kids>

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