

GSL Competition Final Report: Sotogrande International School (M5 Global Citizenship Programme)

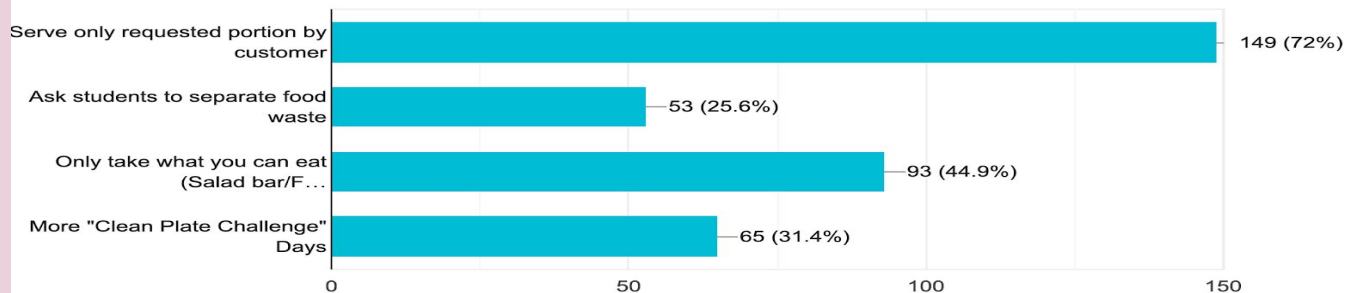


Project aims:

- **Reduce food waste** through **quality education** and promote **good health and wellbeing**.
- **Work in partnership to achieve our goals:** with our community, Eco School and our student-led NGO "The Kindred Project," to find **sustainable solutions** to reduce food waste **in our community**.
- Create fertilizer from worms to sustain the growth of fruit/ vegetables in our permaculture garden.
- Use food composted by worm fertilizer in our permaculture garden to support the creation of healthy meals.
- Undertake research to create a baseline which will inform our awareness raising campaign.

In what ways can the cantina decrease food waste?

207 responses



Our aim: Reduce food waste and tackle the issue of good health and well-being and to engage in inquiry, action and reflection on issues relating to **Sustainable Development Goals: Goal 3: Good Health and well being, Goal 4: Quality Education, Goal 11: Sustainable cities and communities, Goal 12: Responsible consumption and production, Goal 15: Life on Land, Goal 17: Partnerships to achieve the goal.**

The Team: Chloe Platt, Milo Molenda, Olivia Anne Baker, Tresen Enermann, Ciaran Edmundson, Evan Ritson, Aysha Camal Carrato, Gleb Krisanov, Zara Nikolic, Remai Peters.

Explanation: The M5 Global Citizenship Programme team is based at Sotogrande International School, in Cadiz, Spain. Our journey started when we realised that we are part of an international community with access to education that exposed us to knowledge about global issues. We realised we had the ability to make a positive impact to make the world a better place. We imagined a world with responsible consumption and reduced waste and wanted to work in partnership with others to achieve this goal.

Project impact on others and the community: We addressed six of the Global Goals. We monitored food waste over a week from our school cafeteria. We were creating over 200kg of waste per week from food preparation

alone! It took the worms a month to break it down into compost. From this, we made approximately 150kg of compost which we used to fertilize, sweet peas, cabbage and lettuce. This food grew successfully in our permaculture garden and was then used to support healthy meals in the cantina. We realised that the worms could not sustain this amount of waste plus students waste food every week, so we identified the need to educate people about not creating waste in the first place! Despite challenges due to the COVID-19 Pandemic, we worked collectively for 363 hours on this project, delivered assemblies to 170 students, and created a video we shared with the community. (<https://youtu.be/sWBKdco0Ysw>.) This provided quality education about responsible production and consumption. We successfully delivered a “Clean Plate Challenge” event on Friday, 13th March (just one day, before Spain went into complete lockdown.) Although many students were absent from school on the day, we still had 94 participants. We worked in partnership with others to achieve this goal. We recruited eight other schools around the world, in Spain, Italy, Costa Rica, Bahrain, India and South Korea. We worked in partnerships with Danyudara and reached out to the virtual global community through Acumen Academy, Instagram and Facebook. We calculated the students on the roll at each school that was involved, including our own students, and “likes” we obtained from our social media campaign, we believe we reached a total of 1698 people either directly or indirectly but understand that we had potential to reach more people had it not been for the Covid-19 pandemic. Ultimately, this education will improve life on land, promote sustainable cities and communities and impact on good health/well being. The partnerships we developed enable us to run a “Clean Plate Challenge” every year which secures the sustainability of this project. We have also successfully started to include food from the permaculture garden (composted with worm fertilizer from waste food) back into the food served in the cantina. This provides a great example of a fully sustainable and effective cycle and demonstrates our success in achieving all of our goals. We believe we have reduced waste in our community by at least 20 % and we believe this percentage will increase each year as the project continues to evolve!

Funding: We raised 73 EUROS, by holding a sale in our community which we used to support students' education at our partner school which is Nabugabo Community Learning Centre in Uganda. We sold popcorn left over from a previous event that was past the “best before date” by just a few days. By selling these items, we were also able to reduce food waste in our community, thus also working in partnership to bring about positive change and increase our social impact. We advertised by sending “e-posters” so not to waste paper and learnt about environmentally friendly marketing.

Learning and skills we have developed:

Chloe -“I have expanded my knowledge, collaborated with others and developed my leadership skills. I learnt to help others too. I learnt to think on a larger scale. I now reflect more on the impacts of our actions on our global community. Looking at the bigger picture has allowed me to scale my ideas to achieve the biggest impact possible. I have grown through the process and I have truly become a member of the community.”

Olivia- “ I have developed public speaking skills and collaborated with people with different skillbases. I have developed as a learner and a team player. I learnt to work with people locally and globally through discussions regarding the project and receiving insight from different people really helped us develop a better project. I learnt about UNESCO'S Sustainable Development Goals.”

Tresen - “GSL taught me to synthesize brainstormed ideas into one, achievable plan, how to make it a team effort, assign roles, communicate and do my share of work. I now have a stronger relationship with community service and helping the world around me grow and develop. I have gained knowledge on how to help our community and how we should take social issues more seriously.”

Miss Jen- “ Wow! What an incredible learning journey! We really are all living in a world whereby people, places and economies are increasingly interdependent and interconnected. Ongoing global challenges are impacting all. Collectively, we can have an impact and make the world a better place. Thank you GSL for this opportunity!”

Special Recognition: GSL; Acumen; The Kindred Project; Dreaming Dragons; Nabugabo Community Learning Centre,Uganda; Danyadara, Spain; Blue Valley School, Costa Rica; The British School of Bahrain; Collegio San Patricio, Madrid; International School of Monza, Italy; KC International School, India; Seoul Foriegn British School, South Korea; Sotogrande International School Inspired community and all GSL Teams working together to create a brighter future for people everywhere! Thank you!