

Our Mission

WWF PROTECTS THE FUTURE OF NATURE

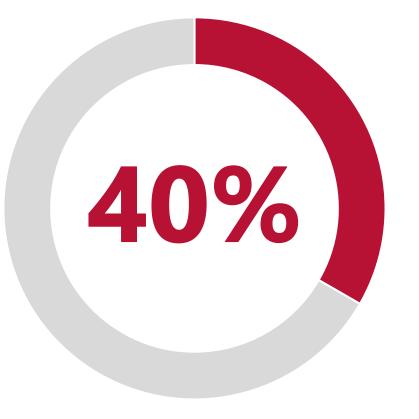
- We are a global science-based organization
- We work with companies and communities
- We strive to meet the needs of both people and nature



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70% of biodiversity loss is due to agriculture.

Food waste is a huge inefficiency in the food system—



it's estimated that **40% of all food produced globally** is lost or wasted.

Landfills are the **3rd largest** emitter of global methane.



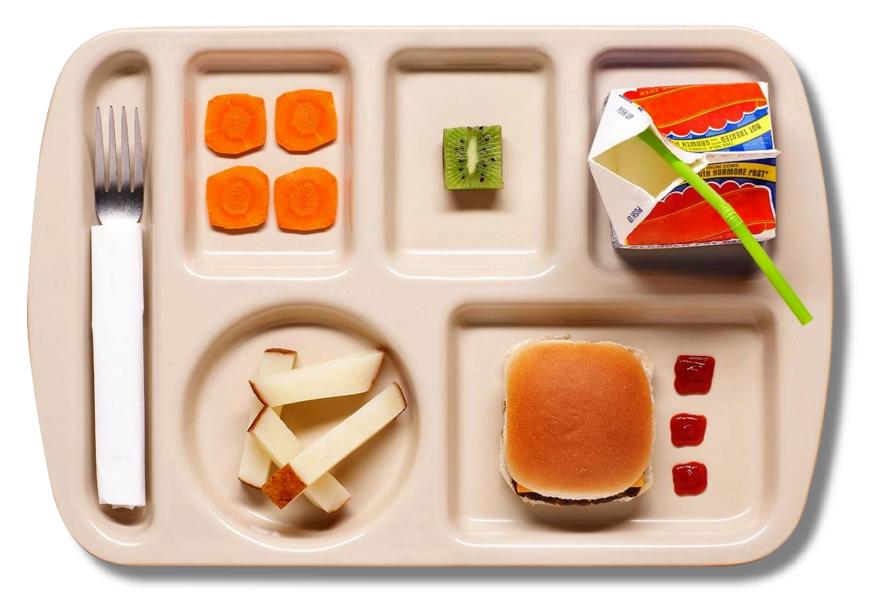
LESSON PLAN GRADES 5-12

THE WWF FOOD CONSERVATION CHALLENGE

Making the connection between food waste, our planet, and the wildlife we love



Action: Measure wasted food at your school



Activity

Grown from Garbage

Time required:

5 minutes to brainstorm and introduce the activity.

- 10 minutes to share the instructions and distribute the scraps and other materials.
- 5-10 minutes to brainstorm and identify the resources that plants need to grow and why.

5-10 minutes every other day during the growing period to complete printable.

- Brainstorm together what can be done with kitchen scraps instead of throwing them in the trash. Some ideas: composting, making smoothies with overripe fruit or banana bread with brown bananas.
- 2. Introduce the idea that we can actually grow more food from kitchen scraps.
- **3.** Students can grow green onions or romaine lettuce. You can choose one of these or divide the class in half and try both. We chose them because they are easy to grow and grow quickly!

Use the following instructions (see next page) to help students grow food from scraps.

Simplify

To simplify this activity, make things more concrete by showing your students the video, <u>Carrot Regrowing for Kids</u>. If time permits, regrow carrots as a class over the next week.

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Amplify

To amplify, invite students to learn about how to grow food from other kinds of scraps. Options include carrot tops, garlic cloves, bottoms of onions, bundles of basil, and butts of celery. They can present their findings to the class by bringing in their sprouted scraps or sharing photographs or drawings.

Online Learning 嵺

Have students grow food from scraps at home or just demonstrate this yourself, showing them the plant(s) whenever you meet as a class. You can measure them, while students record the height and draw what they see.



Food Waste Hurts Our World

STUDENTS WILL LEARN ...

- what food waste is.
- how food waste negatively impacts our environment.
- two strategies for reducing food waste at school and at home.



Postcards in Support of HB150 in Maryland

