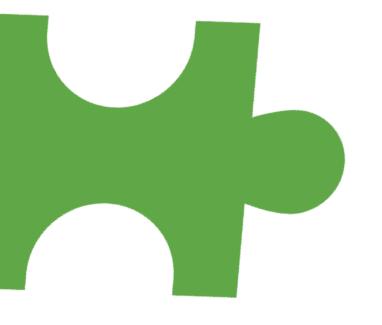
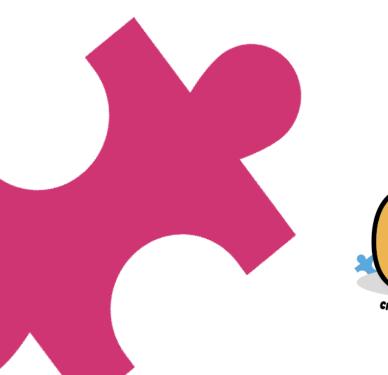




# WebQuest My food miles







Challenge-based Learning in Primary Schools for Climate Change Awareness





TITLE OF THE WEBQUEST:	My Food Miles
WEBQUEST LEVEL	Advanced

#### INTRODUCTION

Have you ever wondered how many miles the food you every day eat travels before reaching your table? It may come from another continent, travel all over Italy or have been grown locally. Does it make any difference for the environment? If you just think about the pollution produced to transport food from one continent to another or from one region to another, you will surely understand that it does make the difference.

Another very worrying issue for humanity is the unbalance between those who have too much food, who easily risk suffering from obesity and thus are forced to throw it away, and those who have too little and starve.

Furthermore, agriculture and livestock are the sectors that mainly influence the consumption of water and energy and are responsible for air and water pollution. All of this has serious consequences on global warming and the quality of rivers and seas. All this helps us understand that we can't be indifferent, and we have to be more careful when it comes to food consumption. We can make a difference also by sitting down at the table!

# **GOALS**

Your school has decided to take part in a sustainable cooking challenge! Each class will have to create a menu with focus on environmental sustainability. That means paying attention to the seasonality of the ingredients, their production (better if local and organic), their impact on the environment (better vegetables than animals), packaging (better if bought in bulk or without a lot of plastic), etc.

You will also have to take care (together with your parents) of the purchase and creation of the dishes. After that, you'll show what you have made in an informative brochure, in which you'll write as much information as possible and the reason behind your choices.

To carry out this activity, you will be divided into small groups of 2-3 people. You will have to follow step by step the instructions provided, which will first allow you to read up on what you need, and then will help you to create your presentation in the best possible way.

At the end, you will be asked to present your work in front of your class and together you will decide which will be the winning menu! Let's start and... may the best man win!

#### **PROCESS**













# Step 1: Inquire before taking action!

First things first, you need to find out how food is produced, what the impacts on the environment may be and what we can do to help.

Here is a short video on how agriculture has changed over time:

https://www.youtube.com/watch?v=GenRu6T91z0

Here you will find some information and data about the main impacts of food on the environment:

Https://www.duegradi.eu/news/impatto-ambientale-

 $\frac{a limenti/\#:^{\sim}:text=Come\%20 gi\%C3\%A0\%20 accennato\%2C\%20 il\%20 principale,l'emissione\%20 di\%20 gas\%20 serra. \& text=ln\%20 particolare\%2C\%20 la\%20 produzione\%20 di,pi\%C3\%B9\%20 potente\%20 dell'anidride\%20 carbonica.$ 

Here is a good video about food waste:

https://www.youtube.com/watch?v=DqIvXrTxXks&t=103s

Here you'll find information about world hunger and Objective 2 of the 2030 Agenda: <a href="https://unric.org/it/objectivo-2-porre-fine-alla-fame-raggiungere-la-sicurezza-alimentare-migliorare-la-nutrizione-e-promuovere-unagricoltura-sostenibile/">https://unric.org/it/objectivo-2-porre-fine-alla-fame-raggiungere-la-sicurezza-alimentare-migliorare-la-nutrizione-e-promuovere-unagricoltura-sostenibile/</a>

# Step 2: Be aware of the alternatives

Now that you have a broad picture of food production and sale, let's try and see what can be done to reduce them when we buy or consume food:

Tips before buying: <a href="https://www.wwf.it/cosa-puoi-fare-tu/ecotips/mangia-sostenibile/">https://www.wwf.it/cosa-puoi-fare-tu/ecotips/mangia-sostenibile/</a>

How to choose seasonal fruit and vegetables: <a href="https://www.eufic.org/en/explore-seasonal-fruit-and-vegetables-in-europe">https://www.eufic.org/en/explore-seasonal-fruit-and-vegetables-in-europe</a>

How to recognise an organic product <a href="https://www.alberobio.it/bio/02">https://www.alberobio.it/bio/02</a>

#### Step 3: Mind map

Now that you have all the information you need, you are ready to make your presentation. But firstly, you need to brainstorm and make a mind-map. It will be useful for both deciding what to include in your presentation and remembering information. You may as well decorate your mind-map to make it more engaging. You do hope that your work can make a difference in your school and that it is useful to promote eco-friendly initiatives to reduce waste.

It may be helpful to create a mind map with your group to pinpoint all the significant aspects you want to deal with in your class presentation. Don't forget to tackle these points:



















- How food is produced
- What the impacts of food on the environment are
- How we can help out
- What food waste is
- Food waste and world hunger
- Objective 2 of the 2030 Agenda.
- Tips for shopping awareness
- Organic farming.

For information on how to create a concept map, click on the following links:

How to make a mind map: <a href="https://www.mindomo.com/it/">https://www.mindomo.com/it/</a>

Basic knowledge for a mind map: <a href="https://www.mappe-scuola.com/realizzareUnaMappa.php">https://www.mappe-scuola.com/realizzareUnaMappa.php</a>

# **Step 4: Plan your presentation**

After pinpointing the significant aspects with your group, it is time to make your presentation. In order to make it more engaging and to get the message across, it should include visual and video aids. Alternatively, you could use only the information you searched for, but remember to include engaging images to capture your classmates' attention.

If you don't want to use PowerPoint, here are some websites to help you make your presentation:

https://prezi.com/

https://www.powtoon.com/

https://www.canva.com/it\_it/

Once the presentation has been created, it may be useful to make a test presentation within the team before delivering it in front of the class. Don't forget to give the opportunity to speak to all group members and, more importantly, smile!

# Step 5: Challenge Day:

The day has come! It is time to choose the most sustainable and captivating menu. The compilation of the following form will help you in your choice:

To be fully filled in	EXCELLENT 4	VERY GOOD 3	GOOD 2	SUFFICIENT 1	REPORT THE SUBTOTAL
GRAPHICAL ASPECT					
ORIGINALITY					















COMPLIANCE WITH			
THE CONDITIONS			
ACCURACY AND			
CLARITY OF			
PRESENTATION			
FEASIBILITY OF THE			
PROPOSAL			
		TOTAL	

The menu that has obtained the best results will win. You have put a lot of effort into this work, and you hope you will be the winner.

GOOD LUCK!

## **FVALUATION**

	Did I show interest in the activities I carried out?	
	Did I stick to my role and the assigned task?	
•	Did I collaborate with the group?	
	Did I meet the deadlines required to finish the job?	
	Did I encounter any difficulties?	
W	That you liked the most or what you liked the least? Provide	a short answer.

Also, test yourself with this online test to understand how much you have learnt about food thanks to this activity:

https://www.microsoft.com/en-us/microsoft-365/online-surveys-polls-quizzes



















# **CONCLUSION**

Congratulations! Performing this task, you have shown that you know how to prepare an engaging presentation, and, above all, you have learnt a lot about food awareness, the importance of local seasonal and organic food, and food waste. Thanks to you, your school will be more careful in choosing food that is good for the environment!

## LESS WASTE TODAY KEEPS POLLUTION AT BAY

https://pixabay.com/illustrations/save-protect-forward-obtain-rescue-4076853/













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