

## Zero Waste Cooking goes School - Pilot Action in Vienna

Zero Waste Austria (ZWA)

**Zero Waste Austria** decided to combine former expertise and experience in holding school workshops with a unique experience in reducing food waste to collect data for the **ToNoWaste** project and by that encourage behaviour change in households.

**The Zero Waste Cooking goes School pilot action** involves creating an educational workshop aimed at reducing food waste at the consumer level. Targeting students aged 15 to 18 and their parents, the initiative seeks to address numerous inquiries from schools about food waste prevention and educate future consumers on minimizing food waste.

**The program** includes measuring food waste and loss before and after the workshops to assess their effectiveness. By teaching practical solutions for reducing household food waste, the project aims to promote responsible food resource management among pupils and their families.

**The workshops** will take place in Vienna **in summer 2025** in at least six different classes. While the workshop will be held for the pupils only, the idea is to include the respective parents by holding information evenings and providing additional informational materials for the whole family.

