ToNoWaste

Practice abstract

#44 – MARCH 2025

Creative Cooking - Politicians Learn About Food Waste

HÄLSINGLANDS UTBILDNINGSFÖRBUND (HEA)

On February 3, 2025, Hälsinglands Utbildningsförbund (HEA) conducted an Open Learning Lab (OLL) within the ToNoWaste project. The theme was "Creative cooking" in collaboration with the Restaurant and Food Programme at Torsbergsgymnasiet. Participants were the Executive board of HEA's (politicians), where local parties were represented, and the Head of the association.

Program

The day began with two lectures: one on the ToNoWaste project and food waste, the other on the ambitions of education, policy documents and the importance of educating young people. As an example of reducing food waste, students and politicians prepared dishes together from things that for various reasons would otherwise have become food waste. The teachers of the programme created recipes based on available foods. **The recipes:** [ToNoWaste | Hälsinglands utbildningsförbund]

ToNoWaste Funded by the European Union

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Discussion

Politicians and students had to think about how they can contribute to reducing food waste. Politicians were supposed to reflect on their influence, while students focused on their future profession and consumer role.

- It was pointed out that as a politician you can change the rules of the game and influence where money is spent.
- A politician will write a motion about that stores should be allowed to prepare meals from food on its **best before date** and/or **use-by date** and sell them with an extended date. Now, cooked food must have the same **best before date** and **use-by date** as the raw material.
- As a politician, you can raise the issue of food waste in the local food strategy.
- The students commented that they are constantly trained to make use of leftovers and to use them for new meals.

When the day was summed up, there was a common opinion that a good way to influence individuals to reduce food waste is to give lectures and apply theory in practical work. Today's **Open-Learning Lab** was highlighted as a good example.

Cooking together

Peel Chips -– fried and salted carrot, beetroot and parsnip peel

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