

Name of Activity - Food Waste - - We can all work together to stop it!

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Purpose - Gaining knowledge of food waste and applying the same knowledge in a real world setting.

Agricultura & FCS Connections -

- National FCS Standard: Demonstrate knowledge of environmental, social, and economic impacts of food choices.
- Agricultural Standard: Analyze strategies to minimize food waste and promote sustainable practices in food production.

Grade levels - 10-12

Lesson Length - Multiple days

Learning Objectives - Students will learn about food waste and the impact that it has on the environment, analyze strategies to reduce food waste, as well as apply the information to a crate campaign to minimize the food in their own life, and complete a hands-on lab (making whole apple, apple butter) to apply the concepts.

Materials and Equipment Needed -

- Projector/screen/computer
- [Teacher Slideshow](#)
- [Student Worksheet](#)

- [WorkSheet option 2](#) (Magic School AI - Created)
- Copies or articles (if wish to have them printed)
- Whole Apple, Apple Butter Recipe -See Teacher Slide
<https://sugarspunrun.com/apple-butter/#recipe>
- Items needed for recipe/cooking

Teacher Preparation -

- Before giving out the student sheet, the teacher needs to introduce the topic. (See Slide Show)
- Give out student sheets.
 - Students could review articles electronically or be given printed copies
 - Video could also be watched as a class or alone
- Complete questions - as a group, individually, etc.
- Review Questions/answers
- Campaign - Students work to create
- Present campaign items
- Food waste lab - have student complete costing research
 - Discuss costing of product (which is more expensive - why, what could factor in)
 - Make apple butter as a group
 - <https://sugarspunrun.com/apple-butter/#recipe>
 - Discuss why choosing to make apple butter
- Reflection question when done with all parts

Activities and Procedures - See student worksheet and

Lesson 1 - Students will learn about food waste. To do this they will review two different articles as well as watch a video. Once completed they will answer questions (that connect to all 3 of the items)

Lesson 2 - Students will take the information they are learning from the video to apply it. To do this they will create a campaign to persuade others to make better food choices

Lesson 3 - Class will work together to do a basic food costing activity and lab planning. Class will also name new product and discuss lab procedures for the next class.

Lesson 4 - Class will work together to prepare apple butter, jar and package product.

Students will complete final reflection questions

Lesson Length - 90 min class periods but could easily be adjusted

Assment -

Students will be assessed through: completion of questions, group discussion where they will share their analysis of the impact of food waste and propose practical solutions to reduce it, creation of campaign and presentation of it, as well as following lab guidelines and procedures of creation of product.

Extension of Lesson -

- Could have students jar and sell product
- Do indepth cost analysis of preparing, jarring, and selling product
- Research a local organization or initiative that focuses on reducing food waste and write a short reflection on how their efforts inspire you to take action.

References/Resources -

- <https://www.eatingwell.com/article/286287/10-easy-ways-to-reduce-your-food-waste/>
- <https://www.usda.gov/foodlossandwaste>
- <https://www.youtube.com/watch?v=4xS-grlssPw>
- https://drive.google.com/file/d/1N2Pe7dqSzEXW_kUqW6KdJJ2POtjFIPam/view?usp=drive_link
- <https://www.usda.gov/foodwaste/faqs>
- https://www.youtube.com/watch?v=cWC_zDdF74s
- <https://sugarspunrun.com/apple-butter/#recipe>