



G.D GOENKA PUBLIC SCHOOL, SARITA VIHAR

REPORT: Stop Food Wastage

DATE: April 27, 2023

CLASS: Nursery to II

EVENT REPORT

Food wastage is a global issue that affects the environment, the economy and society as a whole. According to a report by the United Nations Development Programme, India wastes nearly 40% of its food production annually. This wastage occurs at all levels of the food supply chain, from production to consumption.

This year the students of **GD Goenka Public School, Sarita Vihar**, celebrated 'Stop Food Wastage Day' on April 27, 2023. The Goenkans on this special observance day decided to take a pledge to stop food wastage and to build awareness amongst all they know, that each one can make a difference by making small adjustments to prevent food wastage.

The teachers' made an earnest effort to make the students aware of the consequences of food wastage in the society through effective PowerPoint presentations, documentary film and video clippings. An array of creative activities was planned with a view to sensitize the children about the sensitive topic of food wastage. The tiny tots of **Nursery** took an oath to reduce food wastage and to donate excess food to the needy. The **Kindergarteners** prepared beautiful posters based on the theme. **Class 1** students watched a PowerPoint presentation and made creative colorful table mats depicting 'We love food and Hate waste' by pasting pictures of food and vegetables they like. All the students participated with great zeal and enthusiasm showcasing their creative skills. The Food Heroes of **Class 2** were shown a short documentary film and they also watched a video 'Just a minute to throw and how long to grow'. To sum it up they made an informative poster highlighting little but significant ways to reduce food wastage.

The purpose of the day was to stress on reducing food wastage through collaborative efforts between parents, teachers and children. By teaching children about the impact of food waste, encouraging them to plan their meals, using leftovers, composting and donating excess food and involving them in the process, a generation of responsible global citizens can surely be groomed.

