



World
FOOD
Summit



Healthy & Climate Friendly School food



coming soon to a place near you?

Sideevent to the Copenhagen World Food Summit

May 5, 9:30 – 12:30, 2022

Are we there yet?

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Municipality of Aarhus, in the department of Health for Children and Youth.

Data

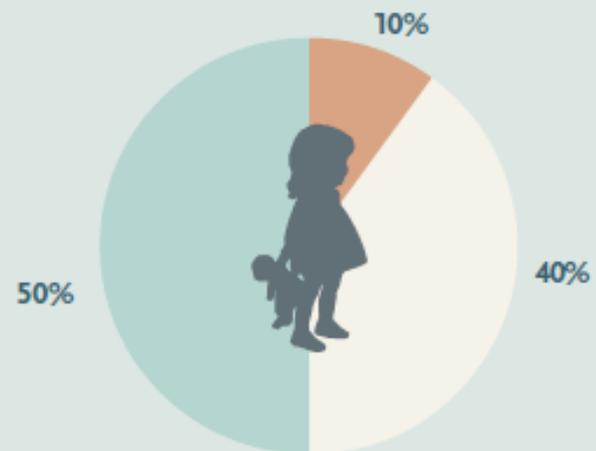
The city of
Aarhus

Population: 350.000

Public schools: 46

Students: 28.647

Madordning i dagtilbudsafdelinger



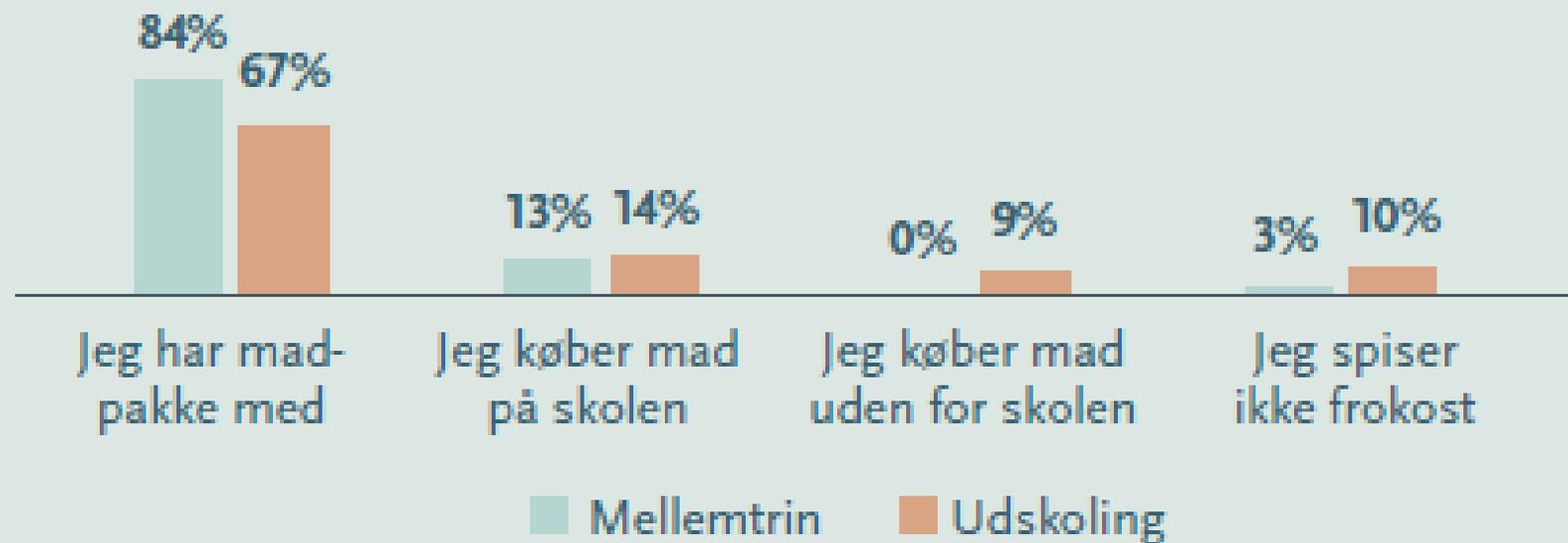
- Leveret fra en ekstern leverandør
- Produceret i eget køkken eller fra et andet køkken i dagtilbuddet
- Madpakke med hjemmefra



Data

Habits in terms of school food

Frokostvaner opdelt på mellemtrin og udskoling (skoleår 2020/2021)



Sundhedsmålingen 2020/2021.



Data

Food sale

- Most schools have some kind of food sale
- 4 schools have well established school meal arrangements



The future

First step

- The city council has prioritized 8 mio. Euros for establishing 16 new production kitchens at the schools from 2024-2033
- Schools will be sharing a kitchen. The kitchen will be placed on one of the schools, and the meals will therefore be transported to the other school.



The future

Overall goals for the meals



The main goal is to strengthen students' health, well-being, learning skills and development.

- **The school food must follow the official recommendations in Denmark**
- **The school food must be at least 60% organic**
- **The school food must be climate-friendly and sustainable**
 - **The production kitchens in Aarhus are working towards:**
 - **Reduced climate footprint of the purchased foods by 25%**
 - **Reduced food waste by 33%**
 - **More climate-friendly foods in the purchasing agreements**

Eating together

The goal is that the students experience meals with enough time to eat and the feeling of belonging in a community.

Classrooms

Eating area

Idea: Volunteers helps with the serving



The learning perspective

We want students to participate in cooking school meals – but how?



1

The students are directly involved in the production full time one week at a time

Pros: The students experience a big production and how their school meals are made

Challenges: Do they learn enough? Or what we would like them to learn? Scheme planning can be difficult.

2

The class works for f.ex. 2 month with preparations to a days meal. They plan the menu, they try out the menu in a minor scale, they calculate how much food to cook and so on. They participate in cooking the meal.

Pros: The students gets to work with several aspects around the school food

Challenges: Scheme planning. Teachers motivation

3

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The learning perspective

We want students to learn skills based on food – but how?

1

Food is used as a practical teaching aid in f.ex. math, danish, english, biology

Pros: The students learn different subjects/skills based on food (hands on)

Challenges: It can be difficult to change teaching methods. To have the time to find new material and ways to teach.

2

School gardens where the students learn to grow, and skills as f.ex. the photosynthesis

Pros: The students learn how to grow their own food, from farm to fork and other skills

Challenges: The gardens require maintenance and commitment from both teachers and parents/volunteers

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