

## A lesson plan:

Using creative thinking  
and technology to solve  
a world problem.

A large, light blue chevron graphic pointing to the right, serving as a background for the text.

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## Key themes

The environment  
Sustainability  
Technology  
Creative thinking



## Assessment

Innovative thinking  
Teamwork

# Lesson Plan

## Objective

This activity gets students to think creatively and discuss how technology could help to reduce food waste. Working in teams of 3 or 4, students will evaluate the pros and cons of each idea.

## Introduction

Introduction to Accenture and show the video.

## Starter activity (10mins)

To introduce the activity and provide relatable context ask students to discuss the following questions in pairs, make a list or a show of hands depending on the lesson size:

- Are there certain foods you always throw away in your household?  
Which foods?
- Do you throw away meal leftovers?  
How often?
- Do you ever save meal leftovers for the next day?

To put things into context ask students to imagine their food waste x their whole class, then the whole school.

## Content

Food waste is a major problem for the UK. We throw away 7 million tonnes of food and drink from our homes every year, the majority of which could have been eaten.

It's costing us £12.5bn a year and is bad for the environment too. Wasting this food costs the average household £470 a year, rising to £700 for a family with children: the equivalent of around £60 a month.

If we all stop wasting food that could have been eaten, the benefit to the planet would be the equivalent of taking 1 in 4 cars off the road.

There are two main reasons why we throw away good food: we cook or prepare too much; or we don't use it in time. The foods we waste the most are fresh vegetables and salad, drink, fresh fruit, and bakery items such as bread and cakes.

## Challenge (20mins)

In today's world technology is at the centre of how we solve everything. Working in groups of 3 or 4 think about how technology could reduce food waste in your community. Teams will then be given one minute to present their idea back and will be asked questions following their presentation.

- Give each group the relevant materials
- Give each group a flip chart /large sheet of paper and ask them to elect one member of team to write down their ideas
- Ask students to elect 1 person to present the idea back
- Remaining students will need to be ready to answer questions on their idea

## Wrap up (10mins)

One person from each group to present their idea. 2/3 follow up questions from teacher or class.

## Objective

Working in teams of 3 or 4, this activity gets students thinking creatively about how technology could help to reduce food waste.



## Content

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## Activities

Think about how technology could reduce food waste in your community...



How could households use technology to reduce food waste?

- Online shopping lists?
- Smart fridges which tell you when food is near its use-by date?
- Easier recycling?
- Apps which allow you to have a clearer view of your food?

What could communities do to reduce food waste together?

- Online food swapping? Use a social network/app to 'advertise' spare food you have for neighbours to use.
- Recycling Champions on every street?

How might government stop food from being wasted?

- Legislation?
- Force supermarkets to be clearer on their packaging?
- Reward communities for good recycling initiatives?

What could retailers do to help?

- Review their offers: are 'buy one get one free' offers a good idea?
- Help to make consumers more aware of the impact of food waste?
- Flag short shelf life products more clearly to consumers?