

Learn4Earth



Funded by the
Erasmus+ Programme
of the European Union

Call 2020 Round 1 KA2 - Cooperation for innovation
and the exchange of good practices

KA201 - Strategic Partnerships for school education



Strategic Partnership: 9 partners in total, representing 5 European countries – Denmark, Slovenia, United Kingdom, Spain, and Italy.

Only 2 University partners (Aalborg University, leader, UniSG)

Some countries are represented both by one higher educational institution and one primary and/or secondary school (Health Education Trust, UK; WHO, Slovenia)



- Aalborg University, Arden Skole & Alchemist Taste Lab DK
- Centre for Health and Development Murska Sobota (WHO)
& Primary School France Prešeren Črenšovci SL
- Health Education Trust & Washingborough Academy UK
- Fundació Escoles Garbí SP
- UniSG, Pollenzo Food Lab IT



The European Commission (2018) has emphasized the importance of consumer behaviour as a key area: *“As consumers, citizens have a powerful role to play and personal lifestyle choices can make a real difference.”*

In our globalized food systems, consumers, and especially children are increasingly disconnected from understanding both how and where their food is produced, processed and prepared. This can have detrimental effects on our environment.

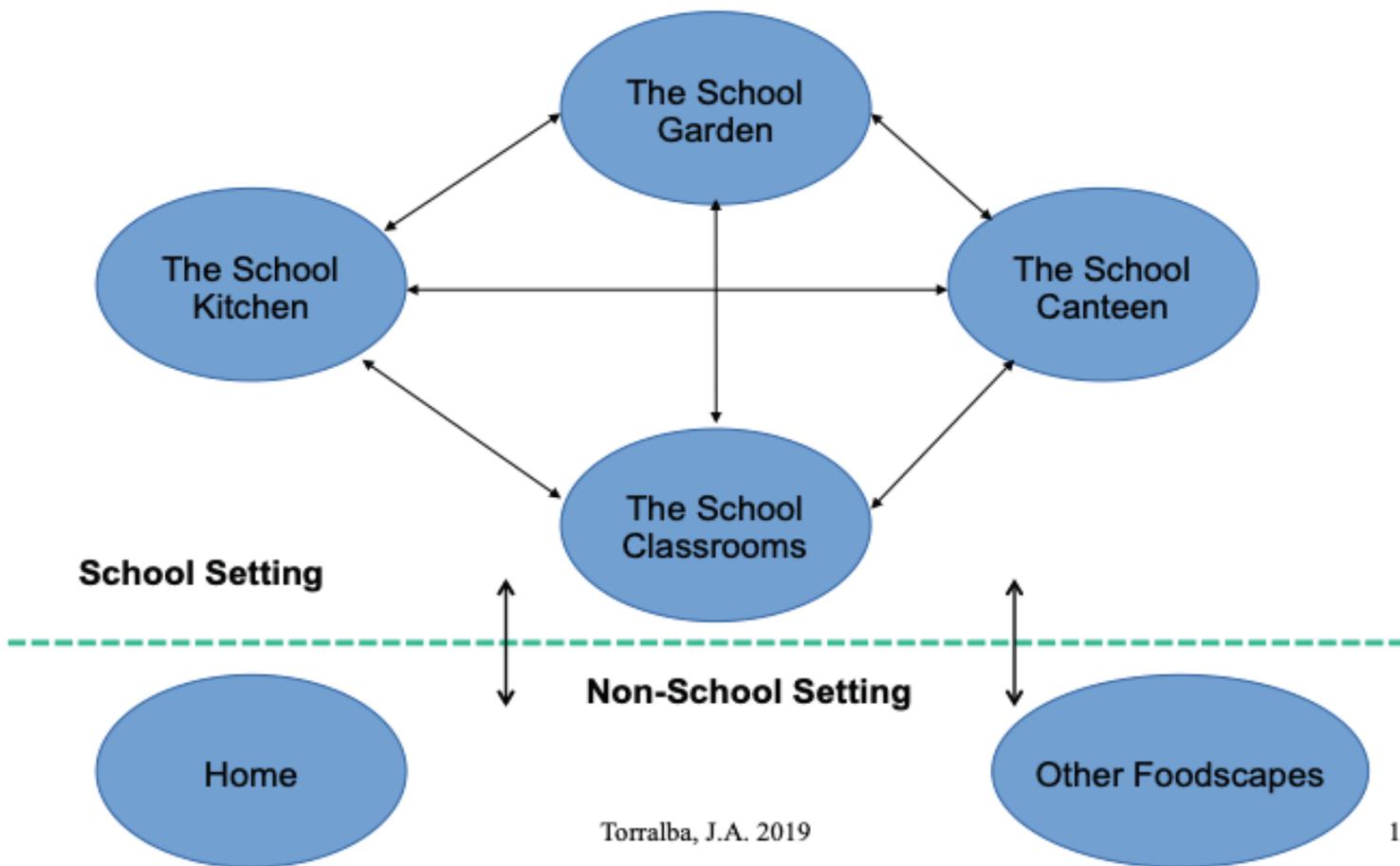
It is therefore essential to teach, empower and provide children with the necessary knowledge and competencies, as they will be the future consumers, whose skills, habits and choices will create and shape a sustainable future.



Learn4Earth: Training future consumers to save the planet

Learn4Earth wants to develop innovative methodologies, approaches and practical activities to provide teachers and young students with key skills in the fields of Climate and Environment.

Schools represent the most effective and efficient way to reach a large section of an important target population, which includes students as well as school staff and the wider community.





Intellectual outputs

- 01:** The Learn4Earth Methodology & Approach
- 02:** The Learn4Earth Mobile Lab Wagon
- 03:** Taste Lab – Food Experiments with the Chef
- 04:** Climate Action in School Canteens
- 05:** The Learn4Earth Recipe Collection
- 06:** Science and Food Literacy in the Kitchen
- 07:** The Learn4Earth Policy Actions
- 08:** The Learn4Earth Scientific Articles
- 09:** The Learn4Earth Handbook





Gastronomic Sciences applied to food transformations

Study and applied development of food processes, products and recipes in order to create win-win relationships in productions and food supply chains.

Criticizing and optimizing processes and relationships with the goal of reducing and **refunctionalizing (upcycling) waste in gastronomic transformations (Circular Economy Applied to Food)**



Food education & sustainable diets

One Health - study and development of food models that promote sustainability by matching pleasure, nutritional qualities, seasonality, biodiversity and gastronomic identities

Study of strategies for **Taste Education and Food Literacy through meals and cuisine.**

Development of models and formats for teachers, school communities, Horeca professionals.



Food literacy is a multidimensional concept which emerged in the fast few years.

It is difficult to give a precise definition, but a possible one is the ability to make healthy food choices by having the knowledge and skills necessary **to buy, grow, and cook food** in this way being able to improve health.

Within food literacy, science can play a pivotal role, specially as a tool to make students to understand what is happening in food during its gastronomic transformation (cooking).



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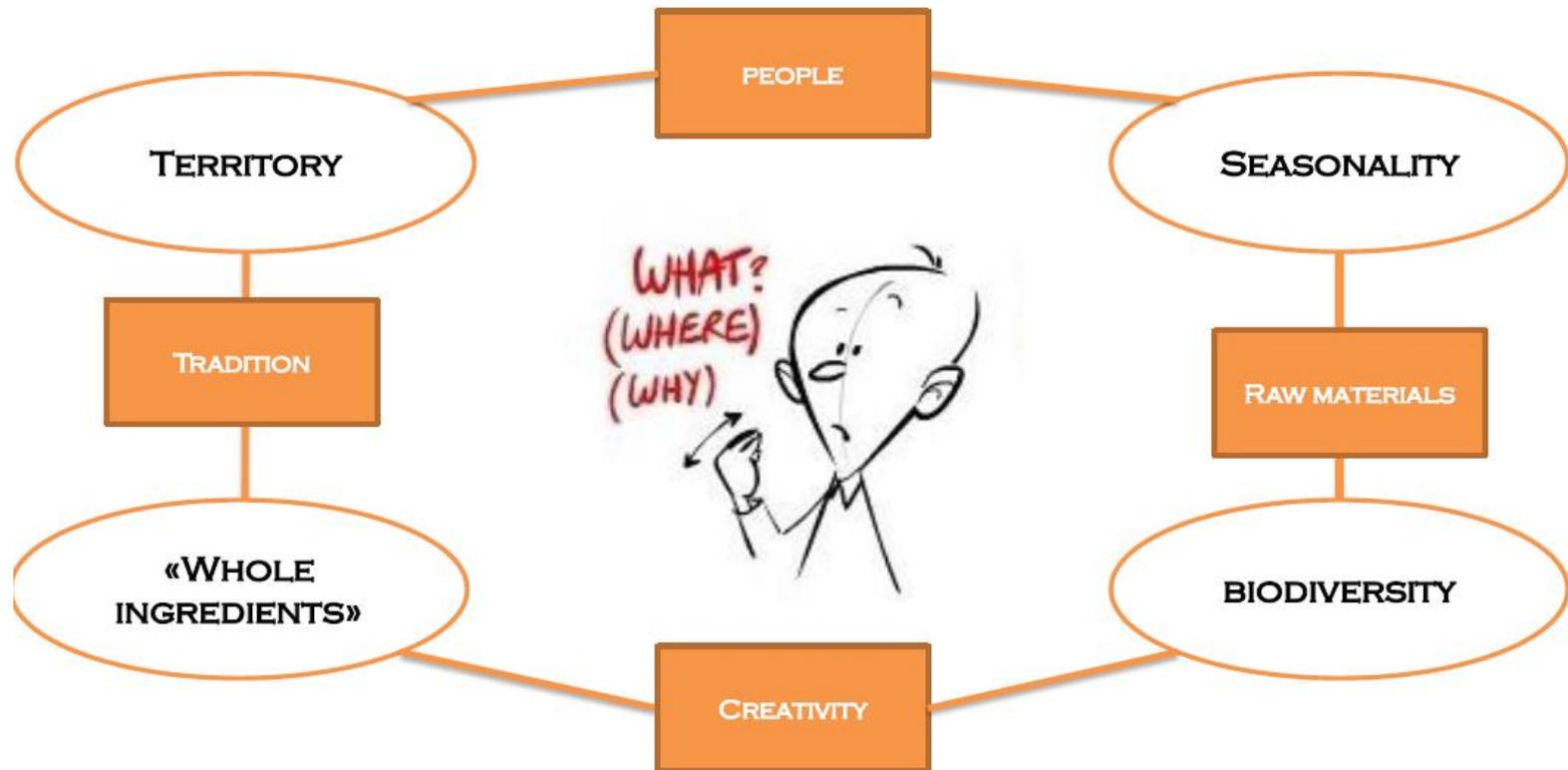


Insights and applications of **Sustainability** in Cuisine

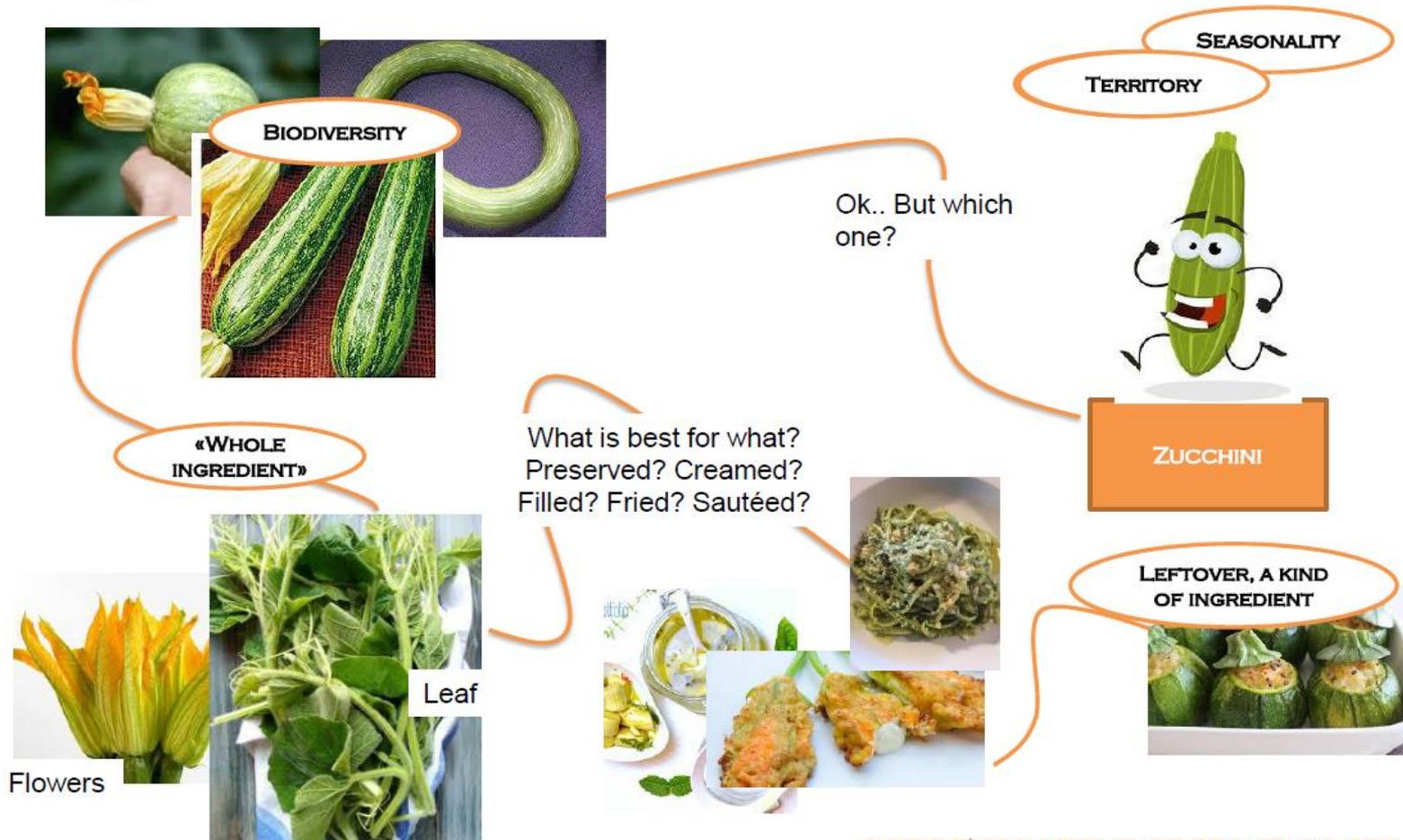
Carol Povigna & Nahuel Buracco

Sustainable Recipes

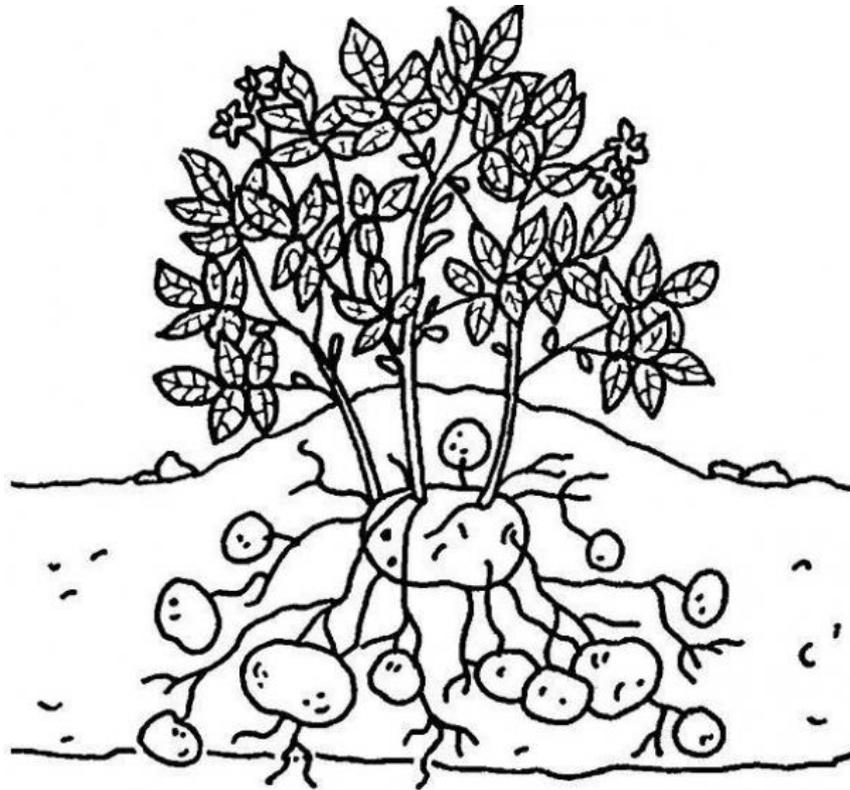
Guidelines



Guidelines for Sustainable Recipes



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Applied Gastronomic Sciences to **Winter** vegetable's waste

Science & Food Literacy in the Kitchen

Pollenzo Food Lab: Experiments with the Chefs

