

The SAVE FOOD School Award

The Project:

This year Düsseldorf schoolchildren were invited to contest for the SAVE FOOD School Award with a project against food waste for the second time now. This award is aimed at raising awareness about the food waste problem at schools and hence amongst pupils and students.

In concrete terms the initiative wants to encourage students to look into the issue of food waste, to draw attention to everyday food losses and to develop their own ideas to reduce and avoid food losses.

And the initiative's endeavours have been successful. With the support of "Rheinische Post" daily newspaper numerous groups of schoolchildren have contested for the SAVE FOOD School Award with 39 interesting and creative ideas.

The best three projects will be presented on 4 May concurrently with the international "SAVE FOOD School Day" at Düsseldorf Exhibition Centre. An expert jury will assess the projects and announce the SAVE FOOD School Award 2017 winner.

The Top 3 Projects Nominated:

"Your Choice" – Basic Course Social Sciences of the 10th form at Theodor-Fliedner Gymnasium

The students have worked out various materials to develop an understanding of the food waste issue. Worth mentioning here is a 10-minute video, which very vividly describes food waste from the perspective of the carbon footprint of foodstuffs and by juxtaposing hunger vs. abundance. The course has also designed and realised a SAVE FOOD game in order to disseminate information about food waste in a playful way and to devise alternatives ways of acting.

"Ratgeber gegen Lebensmittelverschwendung" (Guidebook against Food Waste) – Form 8, Goethe Gymnasium

The students have developed a guidebook designed to help the whole family avoid food waste in a multitude of living conditions. Alongside general information on the problem there is a section specifically for kids to raise their awareness about the issue early on by means of quizzes or simple texts. Furthermore, there is information on the optimised storage of food in the fridge and on how to read best-before dates. The guidebook contains interesting examples for how to use food past its shelf life and residual waste (e.g. banana skins for shoe care).

"mcg.saves.food – statt wegschmeißen, reinbeißen" (mcg.saves.food – taste rather than dump it) Basic Course Geography (GK3), 10th Form, Marie Curie Gymnasium

The course has developed a comprehensive advertising concept around food waste and already implemented many of the measures included at the school. Wind and weather-proof labels with relevant information were applied to waste bins, food waste will in future be a mandatory subject to be addressed in

religion and philosophy classes in consultation with the school administration. On top of this, the course has developed a Save Food Instagram account and developed specific Snapchat filters. As part of the project week one action day will be about food waste and the course has also worked out an eBook ("Savelicious") with recipes and inspirations for using food scraps. Other projects such as a fridge for not consumed lunch packs are under planning.

The Jury:

Burkhard Hintzsche

Municipal Director Düsseldorf



Burkhard Hintzsche was born in Duisburg in 1965. After studying economics and administrative sciences and obtaining a degree in administrative science in 1990, he worked as a scientific assistant at the "Deutsche Städtetag" from 1990 to 1992. From 1993 – 1999 he first served "Deutscher Städtetag" as an advisor for housing, the housing industry, rental law, construction and building management and later for child and youth welfare. 2001 saw Burkhard Hintzsche being elected alderman for Youth, Social Affair and Housing in Bielefeld and in 2003 he was elected alderman for the North Rhine-Westphalian capital Düsseldorf. On 10 September 2015 Burkhard Hintzsche was appointed Municipal Director in Düsseldorf with effect from 1 October 2015.

Uwe-Jens Ruhnau

Chief Regional Editor at Rheinische Post (RP)



Local politics and urban planning form the focal themes of Uwe-Jens Ruhnau's work. The development of sustainable journalism projects are also among his tasks in editorial control and feature planning. This is why the daily newspaper "Rheinische Post" was happy to support the SAVE FOOD School Award and as a media partner would like to flag up the discussions about the sustainable handling of foodstuffs both in the print copy and with RP Online. RP Düsseldorf has a special themed page featuring school-related topics at regular intervals – this is why young people's commitment for such an important issue as the responsible use of food fits the agenda perfectly.

Tanja Dräger de Teran

Officer for Sustainable Land Use, Climate Protection, Nutrition at WWF



The overarching aim of Dräger de Teran's work is the sustainable cultivation of biomass as well as sustainable nutrition. This also includes the issue of food waste. The central theme of her work is to show how our nutritional habits impact our resources and the climate. From 2000 to 2005 Mrs Dräger de Teran served Ecologic, the Institute for European and International Environmental Policy. Tanja Dräger studied geography and biology and meteorology as minor subjects at Berlin's Humboldt University from 1994 to 2000. Her studies focused on aspects of sustainable use, environmental economy and environmental policy.

Roland M. Schüren

Owner of "Ihr Bäcker Schüren" Pastry Shop



After training as a baker Roland M. Schüren studied business administration with a focus on marketing and HR. Once he had obtained his Master's Degree he took over the craft baker's chain "Ihr Bäcker Schüren" in the fourth generation. He continuously expanded the company from four to now 18 outlets and approx. 245 staff. The aim of CO₂-neutrality is achieved by a wide variety of measures: resource-saving production with heat generated by biomass, efficient, water-cooled refrigeration systems, heat recovery, several PV systems as well as e-mobility for logistics. In 2015 he received the "Deutscher Solarpreis" for his commitment and in 2013 the sustainability award "Deutscher Nachhaltigkeitspreis".

Liz Baffoe

Actress



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Birgitta Weizenegger

The daughter of a Ghanaian diplomat she was born in Bonn and now lives in Cologne. After being trained as a commercial artist she took acting classes at the acting school "Theater der Keller" in Cologne and at the "Herbert Berghof Studio" in New York. An audience of millions knows her as a protagonist in the German TV series "Lindenstraße" where she successfully portrayed the character of "Mary" from 1995 to 2006. At the same time she features in numerous supporting roles for German TV productions such as "Der Fahnder", "Die Manns – Ein Jahrhundertroman" and "Im Namen des Gesetzes". In 2002 Liz Baffoe was nominated for the audience Award "ARD Serienstar" of "Brisant". Liz Baffoe played the role of art teacher Changa Misbach in "Schloss Einstein". Currently, Liz Baffoe is training for her next marathon, followed by a triathlon.