



Wasted Lesson Plans



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Objectives

1. The development of two interactive lesson plan modules for grades 9-12 which address domestic food waste and international food waste.
2. Transformation of lesson ideas into a teachable module.

Overview

- The domestic food waste module focuses on each sector of the U.S. food system, from production to consumption.
- The international food waste module focuses on student presentation of waste in a country of their choice.
- Modules contain introduction, student-centered activities, lessons, discussions, potential solutions and assessments.

Original Module

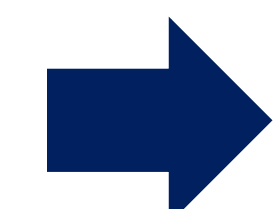
Content and Strategies

Lesson Plan 1: Introduction to Food Loss

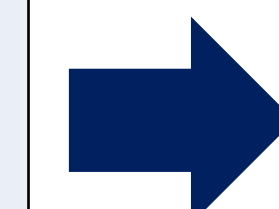
Objectives:
Students will:
1. Understand the breadth of U.S. food waste
2. Be able to identify and describe waste outputs from the different sectors of the food system and their common sources
3. Understand the difference between food waste and food loss

Materials
- Computer/projector/screen
- Large pieces of paper (preferably with sticky back to post on wall)
- Sticky notes

Summary of Content	Instructional Strategies
I. Interest Approach: Just Eat It! Clip about food waste. https://vimeo.com/88023628 1. Food waste ¹ A. Food which is fit for consumption being discarded (usually retail and consumer) 2. Food loss ² A. Decrease in edible food mass at the production, post-harvest, processing and distribution stages in the food supply chain	I. Ask students: (10min) 1. What is food waste? Do you waste food? 2. What is food loss? How is it different from food waste?
II. Food System Discussion 1. Fact: The U.S. is losing 40% of food before it reaches the consumer ² (Topic) 2. Food System Review (Topic) A. Consumer (Data points to include) B. Distribution and retail	II. Food System Discussion (10 min) As each part is reviewed write the sector on large sheet of paper for notes as the unit progresses. 1. Put fact on the board 2. What are the parts of the food system? (Basic questions to lead discussion)



Item of Change	Changes and Resolutions
Lesson Plan Format	<ul style="list-style-type: none"> • Double column format of lesson plans difficult to follow • Increased usability led to single column format
Follow-up questions	<ul style="list-style-type: none"> • Student guidelines necessary during the learning process • Inserted follow-up questions to summarize their learning experiences
Answers	<ul style="list-style-type: none"> • Addition of answers to all questions for teacher reference • Easily outlined answers will assist student inquiry
Starter Questions	<ul style="list-style-type: none"> • Students often distracted and need point of focus • Starter questions provide time to settle and focus
Conclusion Journal	<ul style="list-style-type: none"> • Class discussions inspire critical thinking and involvement but lack structured conclusions • At the end of each lesson, a three sentence summary will be written



Edited Module

Domestic Food Waste

Lesson 1: Introduction to Food Loss

Objectives:
Students will:
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2. Be able to identify and describe waste outputs from the different sectors of the food system and their common sources
3. Understand the difference between food waste and food loss

Materials
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Content and Strategies

I. Interest Approach: Just Eat It! Clip about food waste. <https://vimeo.com/88023628>
Starter questions: (Display for students to complete individual written answers and then discuss)
A. What is food waste? Do you waste food?
Food waste¹ is food which was fit for consumption being discarded (usually retail and consumer)
B. What is food loss? How is it different from food waste?
Food loss² is the decrease in edible food mass at the production, post-harvest, processing and distribution stages in the food supply chain.

II. Food System Discussion

As each part is reviewed write the sector on large sheet of paper for notes as the unit progresses
A. Display fact: The U.S. is losing 40% of food before it reaches the consumer²
B. Discussion Questions
1. What are the parts of the food system?
Food System Review:
A. Consumer
B. Distribution and retail
C. Processing and packaging losses
D. Post-harvest handling and storage
E. Production
**** Address that food system is linked and travels in both directions (Production to Consumer and Consumer to Production).**

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Methods

The lesson plans initially were developed while taking university classes and then were edited during the student teaching experience so that they better reflect an active classroom environment.

Results

The result is a student centered lesson plan, which allows the students to learn about and experience the issue of food waste.