## Eco Good Practices School Case Study

**Emmanuelle Community School** 

**Waltham Forest Catering** 

**Meat Free Wednesday** 

Lowering carbon footprint



As part of Waltham Forest Climate Summit Week primary schools in the borough were encouraged to provide a meat-free menu on Wednesday 10 November.

Catering Manager, Andrea Moor at Emmanuelle Community School, delivered a creative menu display. Before the day posters were used to promote the event.

Food themed events can get students excited about school food and help provide ideas for recipes to use at home.

Students were encouraged to make a pledge to cut down on the amount of meat they ate as even one meat-free day a week can help lower personal greenhouse gas emissions.

Lesson ideas plans included:

Make: a vegetarian pizza

Investigate: plot on a map which countries all the ingredients came from.

Learn: how do cattle's digestive system's work and what is methane Communicate: Can you sum up the benefits of eating less meat in three clear points?

Research the impact of agriculture on soil and biodiversity