

The Harmony Project



[The Harmony Project](#) aims to transform education to ensure it is fit for purpose in preparing young people to engage with the environmental and social challenges we face, not just to pass exams. Researching what is net zero and how can lunch menus help schools to reach that could be a great starting point for your project. Could you make an impact?

Here are some questions to get you thinking

- What challenges does the school face in sourcing nutritious and locally sourced / UK sourced foods?
- How can the school overcome these challenges, for example, by changing the menu or the catering contract?
- How could the school introduce more food from regenerative sources such as organic food?
- What happens to the school's food waste? How can the school measure food waste more closely to reduce how much is thrown away?
- How might the school introduce more information about the 'story of our food' and food provenance?
- How much food could be grown in school or in the local community, for example, in partnership with allotment growers?

Sustainable Food Trust - <https://sustainablefoodtrust.org/>

Find out about sustainable food and farming systems that nourish the health of both people and planet. Find out about use of antibiotics, true cost accounting, measuring sustainability, feeding a nation, regenerative agriculture, soil monitoring and sustainable livestock.



**Sustainable
Food Trust**