



George Heriot's School

Edinburgh, Scotland

Hello, We are Emily and Isla, and we are representatives from George Heriot's School in Edinburgh, Scotland and have been involved in the project for 2 months.



What problems did we discover?

The main problems we
discovered
with sustainability at the School
were **food waste** and the use
of **disposable packaging**.



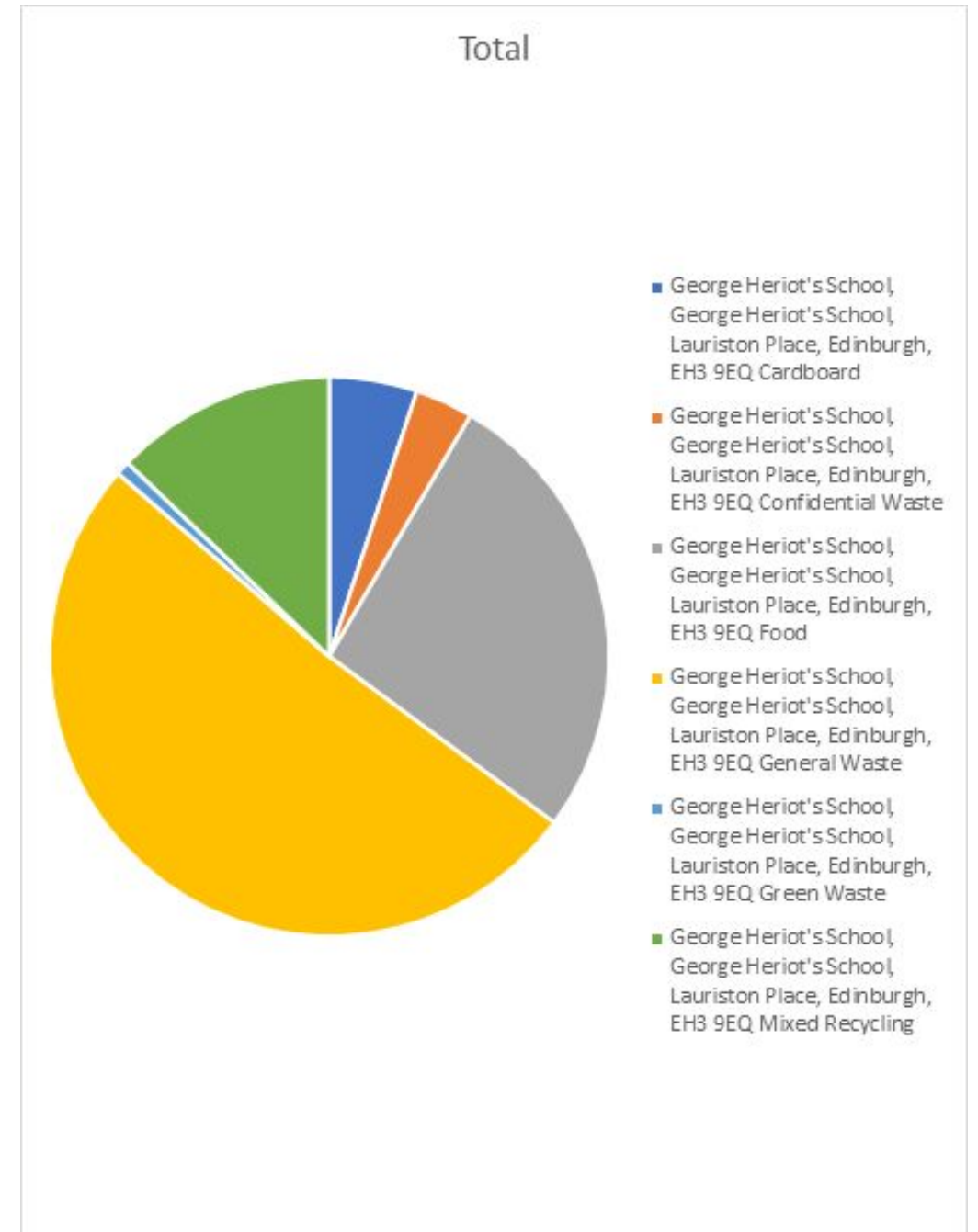
Disposables/Single-Use Items

- We met with the manager of our Refectory (our school cafeteria) to discuss the use of disposables.
- In the past 6 months, **£15,000 (€17,525)** was spent on disposables- £5,000 (€5,841) over budget



Food Waste

Around $\frac{1}{4}$ of the total waste produced by our school was food waste in one month.



What have we done to combat these problems so far?

- The majority of our suppliers are local
- Bins and recycling
- Minimise food waste in kitchens
- School grounds competition
- Involvement with other projects and schools





Bins and recycling awareness

A group from our environmental group at school presented an assembly, to raise awareness of recycling and the importance of putting items in the correct bins.



School Grounds Competition

How Would You Make Our School Grounds Better?

Draw your ideas in the box below:



Name:

Class:

P2H

How Would You Make Our School Grounds Better?

Please use the box below to illustrate and explain your idea.



Name:

Class:

P7R





Our Discussions with The International School of Luxembourg

- A representative from our school visited the International School of Luxembourg a couple weeks ago and were inspired by their and other schools' work.



What are our plans for the future?

- There are plans to change the layout to the Refectory to increase efficiency and encourage responsible waste disposal.
- Move away from disposable use: in a meeting with the Head of the Refectory , we discussed the idea of charging for disposables and pre-serving on china plates.
- Our head of Refectory has also suggested a Meat Free Monday which we would love to implement over the next year.

Meat free Monday menu

	Meatless Monday
Soup Station	Roasted Red Pepper & Tomato soup, served with crispy croutons and freshly baked rolls
Pasta Bar	Plain Pasta Pesto Pasta
Baked Potato Bar	Tuna Mayo, Grated Cheese, Coleslaw, Baked Beans
Main Choice	Vegetable Chow Mein, Vegetable Nasi Goring
Gluten Free Choice	Vegetable Rice Noodle Chow Mein, Vegetable Nasi Goring
Halal Choice	Vegetable Chow Mein, Vegetable Nasi Goring
Vegan	Vegetable Chow Mein, Vegetable Nasi Goring
Sides	Fresh Potato Wedges & Greens
Grab & Go Offer	Vegetable Samosa, served with Bombay Potatoes or Rice and dips

Thank you for listening!

- We have really enjoyed being a part of the project for these past two months and learning more about what we can do as a school to help become more **sustainable**.
- We have loved hearing about all the amazing ideas from you all and are looking forward to working on some new exciting plans for the future of sustainability in our school.
- Email: enquiries@george-heriots.com

