

FoodWiseAction: workshop about sustainable food

Belgium

[FoodWiseAction | Studio Globo](#)

DESCRIPTION

This project, first introduced in schools in 2018, **familiarises students with the concept of sustainable food and what it entails**. They follow the **journey of food from farm to fork, experiencing firsthand the impact of their dietary habits on people and the environment**. Along the way, they discover **alternative methods of producing, processing, and consuming food**.

During the workshop, students take on the role of new employees at an existing company in the food industry takes a sustainable and fair approach to its activities. As brand-new employees they gain insight into the company's innovative practices. They also participate in an interactive and engaging crash course on **agroecology**. Finally, **representatives from various companies come together to collaborate on making the menu of a local restaurant more sustainable**.

IMPACT

- **84,95%** of the students indicate that the activity has led to a greater understanding of the food system.
- **81,91%** of the students indicate that the activity has led to a greater understanding of what steps are needed to achieve a sustainable and just world.
- **70,21%** of the students indicate that the activity has led to a stronger belief that they can play a role in driving change.
- **68,09%** of the students indicate that the activity has led to a greater desire to set up or participate in sustainability actions, at school or outside.