

Plates adapted to every hunger to no longer waste Champagnat

Champagnat's college offers an innovative system against waste in the canteen. Students are made aware of good practices.

For a month, the college of Champagnat has set up the self device "1 2 3": three plates each proposing a different quantity. "Students tell the person serving them the number that matches their hunger," says chef Steve Poncet.

Less waste thrown away, more money harvested

Every day, the staff weighs the waste. "One of the last weighings in December was about 38g of waste per day per child. It may seem small, but multiplied by nearly 500 meals, it starts to do a lot. The role of this system is really to reduce this waste and to empower each student. They throw less and waste less," says Sebastien Palle, director of the college.

Newrest is committed to donating one euro per kg of waste saved. "For example, it could amount to about 700 euros a year, if we went down from 30g to 20g per student. This amount collected can be donated to an association or will serve an internal project," says the director.

A table was installed in the canteen indicating weighing to encourage students to throw less. The less waste there is, the more money they collect.

"We had too much on our plates, while some days we were not very hungry and suddenly, we threw a lot. The fact of being able to choose its quantity, it is super ", testifies a pupil of 6th.

The menu of the day also has an impact on the choice of young people. It's a safe bet that for broccoli, the smaller plate will be more successful than the French fries day. Soon boxes for the sorting of recyclable waste and a "barter table" will also be set up. Students will place food like fruit, cheeses and packaged desserts (yoghurt, flan ...) not consumed so that others can enjoy it as they wish.

A clip in preparation

The students of the 3rd are in preparation of a clip to make understand what happens in the canteen: from the breeding to the production, until the treatment of the waste. In this context, January 30, they will go to the educational farm of Ressins. "Because all the products used come from local producers, that the whole team of the canteen prepares for the lunch. Their work is not considered enough," concludes the director.

From our correspondent
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