

There are some “key words” that must permeate the work towards a WSFA

Student participation



Democratic work methods

Leadership



Buying better food

Communication

Interdisciplinary work

Collaboration

The school needs...

To work with WSFA, the school needs to implement three main actions:

1. Run a school food working group of teachers, canteen staff, students, and school leaders.
2. Create an action plan with short, medium, and long-term goals.
3. Plan how to follow up, develop, and evaluate the work.

Support

To find out more about the four pillars and what they involve, there is a Practical guide for schools on how to implement the Whole School Food Approach with indicators, tools, and good practices to get some inspiration. The manual has been developed through the School Food 4Change project, building on the insights of school food and education experts from across the EU. It aims to provide guidelines and support your work to implement the WSFA. This means that you don't have to read it from first to last page but use the sections relevant to you, depending on where you are in your work with WSFA.



Whole School Food Approach

Do you want to know more?
Visit www.schoolfood4change.eu



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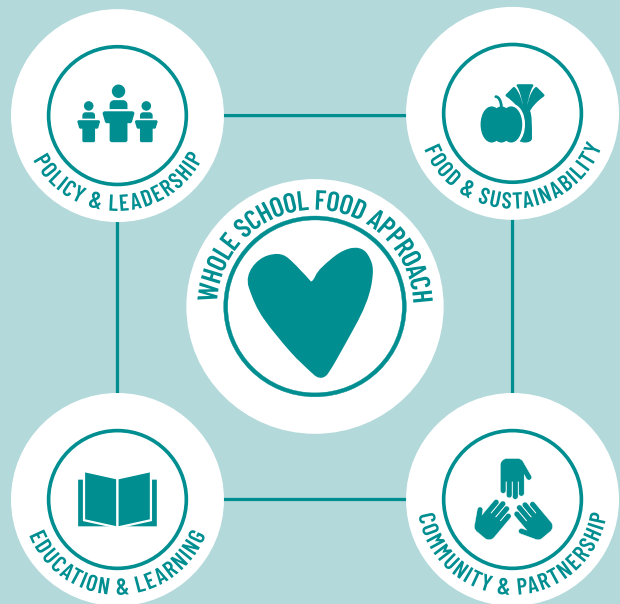


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What is the Whole School Food Approach (WSFA)?

WSFA is a method for developing a **healthy and sustainable food culture** in and around schools. The goal is to approach food in a holistic way, through a variety of learning situations and subjects that allow us to look at food from different perspectives. WSFA focusses on four areas of work, or pillars.



How does WSFA work?

To implement WSFA a school must work on **all four pillars**, as each pillar contains different building blocks to support the gradual implementation of a healthy and sustainable food culture. Different schools will be at different point on their journey towards a WSFA. Therefore, WSFA offers **three implementation levels**: Bronze, Silver, and Gold. To be a WSFA-school, one must at least be on bronze level, but for schools that take further steps in their work there are the silver and gold levels that, which require higher commitments in all four pillars.



The benefits...



A core pedagogic idea is the starting point to reach a good education, together with a **shared vision and mission** of how the school should work and what one wants to reach, a clear vision. WSFA can be that common idea. Health and sustainability are complex issues to deal with but at the same time crucial for the present and the future. We can't close our eyes to the fact that the way we produce and consume food is among the biggest challenges to reach a sustainable future. A school that works with WSFA gives students both **knowledge on healthy and sustainable food, as well as motivation and opportunities to act** and be conscious citizens here and now and in the future.

WSFA builds on a holistic view of sustainable development, which means that both ecological, economic, and social perspectives are embedded in the work. Via **inter alia collaboration** (between the canteen staff, the teachers, and the students), opportunities for authentic learning and collaboration with the surrounding community, and interdisciplinary work, the students gain knowledge, motivation and opportunities to act for **healthier and more sustainable** eating habits.



It's time for a new menu

