

SUSTAINABLE AND HEALTHY FOOD

Helping local businesses acting sustainably



THE NETHERLANDS STUDENTS AGED FROM 14 TO 16 HEALTH SUSTAINABILITY FOOD

THE SCHOOL

- Christelijk Lyceum Veenendaal High School
- An open, Christian school community in a small city
- The school encourages students to develop their talent and creativity.

Familiarity with the open schooling approach before joining the SALL project

Beginner

Experienced

AHA MOMENTS

Shared by teachers: Teachers really enjoyed working with the community outside the school.

By students: Students, especially those that were able to connect with a societal actor of their own choosing, indicated this motivated them more to work on school than usually.

By societal actors: One of the societal actors was happy to get to know the students in a different way than merely as customers in their snack bar.

THE LIVING LAB PROJECT



THE PROBLEM(S)

This living lab project addresses two main issues to make local food business more sustainable:

- Exploring how catering business can act sustainably
- Investigating sustainable packaging solutions



THE COMMUNITY

- A local catering business, the school cafeteria, local sports club canteens and a local snack bar took part in the interviews
- A chain supermarket franchise holder and a company that produces sustainable packaging provided information and gave talks about healthy food and sustainable packaging alternatives



THE SOLUTION

- Develop advices and recommendations on sustainable business, based on information collected from social actors involved in the living lab project



THE PROTOTYPES

- Interview guides to collect useful information
- Sustainable lunch menus, tested within the school
- Sustainable packaging ideas presented to professionals in the field



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