
Food waste and Sustainability

City of Glasgow college





What do we currently teach at the college?

- We currently teach a Food waste and sustainability unit to SCQF level 5 students. An entry level course here at the college.
- This year we have integrated this into one of our other level 5 units, kitchen operations.
- These units together teach core kitchen team and waste management practices.



A more in depth look at our practical lessons

- Within this unit we have 4 practical lessons which show and have students do the following:
 - Learn basic preservation and fermentation processes
 - Portioning practices
 - Utilisation of ingredients (or typically wasted ingredients e.g. animal bones and bread crusts)
 - Finished dishes suitable for industry which incorporates the above



A look at our theoretical approach

- We also teach students current Scottish policies and industry practices. This can also align with government agencies. The past 2 years we have worked with Zero waste Scotland who have helped delivery seminars to students.
- What we teach also aligns with guidance from the Scottish Qualifications Authority (SQA).
- Whilst teaching about basic waste management we also have students work on their other skills such as presenting.
- All these skills help to prepare for industry.



Food waste and beyond

- Teaching students' current industry standards and practices
- Our circular economy
- Hoping to influence the next generation of students as they head into industry
- Working in line with SQA to keep up to date with Scottish curriculum and policy.

**Thank you for
listening**

