

## LEARN MORE ABOUT THE PROJECT #NOGASPI

The project started in August 2019. Mr Bauvies and Mr Ducret, together with their pupils (3<sup>ème</sup> Prépa métiers & ULIS) wanted to do the project to teach students how to take care of their environment and how to avoid food waste. They also wanted to develop other skills.



Everyday, at lunch, at the cafeteria, the "3<sup>ème</sup> prépa métiers" take the leftovers from pupils' plates. And some days, some volunteers take care of the leftovers as well as

some ULIS' pupils.



Pupils are giving their leftovers to the volunteers.



They use recycling bins to do the sorting :

- 1 for vegetables, fruits, rice, pasta, bread
- 1 for meat, fish, bones, yogurt pot



This bin is composed of three containers. The one for the vegetables and starch food is then used to feed the hens.