

Diversity in STEM Teaching



Ilda Moreira and Maria Henriques | Agrupamento de escolas de Valongo | Valongo | Portugal

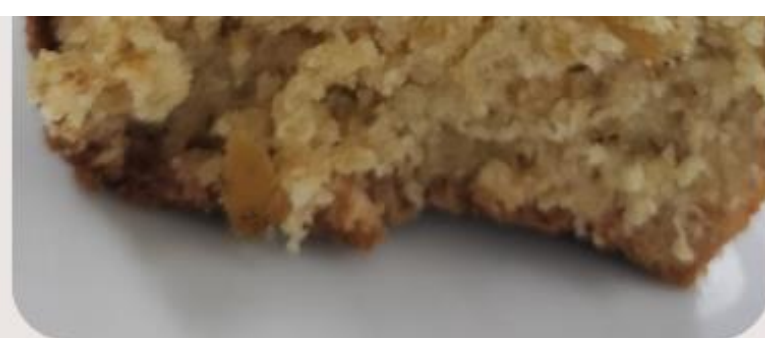
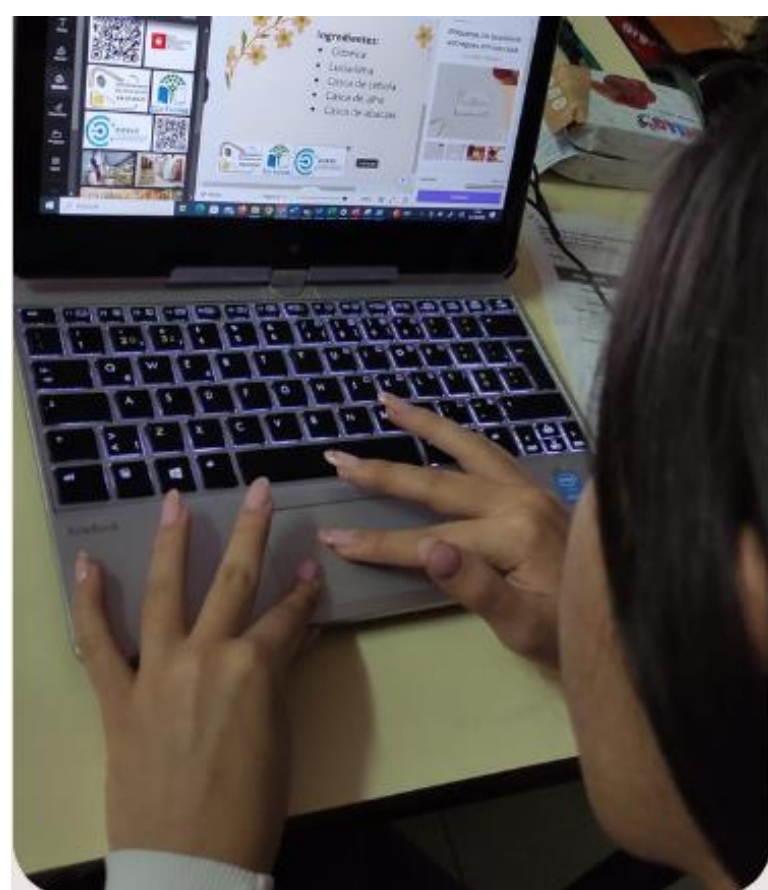
From Waste to Taste:

- Can Fruit Peel Revolutionize Our Sustainable Food Future?

Summary:

This interdisciplinary project endeavours to transform fruit peels, with a primary focus on pineapple peels, from waste into valuable resources, pioneering a shift toward a more sustainable food system. By unlocking the nutritional and functional potential of fruit peels, the project aims to reduce food waste, lessen environmental impact, innovate in food product development, and foster a circular economy.

Through collaborative research spanning various fields, this project seeks to promote waste reduction, enhance nutrition, and engage communities in sustainable practices, ultimately charting a path toward a more sustainable food future.



INVOLVED DISCIPLINES
Geography, Natural Science, Cooking and Bakery, Special education



HOW TO IMPLEMENT?

Teachers can adapt the project's principles to their classes, promoting hands-on learning, critical thinking, and a deeper understanding of sustainability and the circular economy. This approach can help students become more environmentally conscious and engaged citizens.



AGE GROUP
15- 16 years old

WHAT IS INNOVATION?

- Fruit Peel Valorization
- Interdisciplinary Collaboration
- Circular Economy Integration
- Sustainable Sourcing
- Food Processing Technology

GOALS

- To encourage students to ask questions, explore, and investigate
- To facilitate interdisciplinary learning and problem-solving
- To engage students in hands-on activities
- To cultivate critical thinking, research skills, and collaborative work

