

CONTEST/COMPETITION ADOPTING THE INGREDIENT YOU PRODUCE WITH A SPECIFIC PURPOSE



AgriXPlainer

Description of the activity

- This method involves organizing a contest or competition where students create recipes, projects, or presentations using a specific sustainable ingredient produced locally. The contest encourages creativity and learning about the ingredient's production, sustainability, and health benefits.

Easy operations to be replicated

- **Identify the Ingredient:** Choose a locally produced, sustainable ingredient for the contest (e.g., honey, organic vegetables, whole grains).
- **Set Contest Guidelines:** Establish rules and criteria for participation, including categories such as best recipe, best presentation, most innovative use, etc.
- **Collaborate with Schools:** Partner with local schools to promote the contest and integrate it into their curriculum or extracurricular activities.
- **Provide Resources:** Offer educational materials about the ingredient, its benefits, and sustainable farming practices.
- **Judging Panel:** Assemble a panel of judges, including chefs, nutritionists, farmers, and educators.
- **Organize Events:** Host events where students present their projects, cook their recipes, or display their presentations.
- **Awards and Recognition:** Provide awards and recognition for winners in various categories to encourage participation and celebrate achievements.

Expected outcomes

Purpose	Added value	Target Audience
To educate students about sustainable food practices and the benefits of locally produced ingredients, while fostering creativity and practical skills.	Increased awareness of local agriculture, enhanced cooking and presentation skills, and stronger connections between schools and local food producers.	Students (primary and secondary), teachers, school administrators, parents, local farmers, and community members.

Type of experts to be involved

- Educators and Curriculum Developers
- Local Farmers and Food Producers
- Chefs and Culinary Experts
- Nutritionists
- Environmental Scientists
- Community Event Coordinators

Requirements

Geographical requirements	Type of products	Legal requirements
Schools located in areas with access to the chosen ingredient and local producers.	Locally produced, sustainable ingredients that are versatile and accessible for students.	Compliance with food safety regulations, permissions for student participation, and use of facilities for cooking or presentations.

Tips & tricks/successful case study

- **Engage Stakeholders Early:** Involve teachers, parents, and local producers from the beginning to ensure widespread support and participation.
- **Incorporate Learning Modules:** Provide educational sessions or materials about the chosen ingredient, its production, and its benefits to enhance students’ understanding and appreciation.
- **Use Multiple Platforms:** Promote the contest through school newsletters, social media, and community events to maximize reach and engagement.
- **Document and Share Success:** Record and share the contest outcomes, including photos, videos, and stories, to inspire other schools and communities to replicate the initiative.

Successful Case Study: In France, the “Farm to School Cooking Contest” successfully engaged students in learning about local ingredients. The contest featured locally produced honey as the main ingredient, and students were tasked with creating recipes and presentations highlighting its sustainability and health benefits. The program included educational workshops on beekeeping and the importance of pollinators. The event culminated in a cooking competition judged by local chefs and food experts, drawing significant community interest and media attention. The initiative not only educated students about sustainability but also strengthened the bond between local producers and the community.

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Co-funded by
the European Union