

Country	Germany						
Population	3,800,000						
Title of practice	Know what tastes good!						
Subtitle	Know what tastes good! shows student companies and teachers how organic food is produced, processed, and delivered in the region.						
MUFPP Recommended Action	7. Promote sustainable diets (healthy, safe, culturally appropriate, environmentally friendly and rights-based) through relevant education, health promotion and communication programmes, with special attention to schools, care centres, markets and the media. – SUSTAINABLE DIETS AND NUTRITION						
Starting year	2024	Ending year (if any)				<input type="checkbox"/> already submitted in the past	
Actors and stakeholders' involvement	Municipal departments	Other public institutions	NGOs CSOs	Research centres	Private sectors	International organizations	Other
	1	1	2	1	3		
Budget	€ 1,006,944.00 total (90 %: federal government; 10%: City of Berlin) Funding is based on the Guidelines on the Funding of Projects to Inform Consumers about Regional Value Chains for the Production of Organic Products and for the Implementation of Accompanying Educational Programs.						
Brief description	<ol style="list-style-type: none"> 1. Background: Adolescence is a formative time for nutrition. Individual eating habits develop, often influenced by peers and school. Student companies operating in the food processing sector can play a particularly key role here – for example, by operating a student café. Furthermore, there is a shortage of skilled workers in the regional food industry. Many young people are unaware of the diverse career opportunities available in this field. 2. Objectives: Those who for example experienced what goes on behind the scenes in an organic bakery gain a different relationship with food and the associated professional world. This project teaches students and teachers the importance and connections of regional organic value creation in a practical way. 3. Procedure: Free excursions to various organic farms along the food chain are organized for the Berlin student companies. Cooking workshops and interactive knowledge modules are also on the agenda. Free training courses on organic-regional value chains are available for secondary school teachers at green learning centres. The content is deepened during a guided tour or visit to a regional organic producer, direct marketer, or supplier. Teaching materials provided by the project support teachers as important multipliers in nutrition education in the school context. <p>https://www.foel.de/arbeitsbereiche/wissenwasschmeckt/ https://www.vernetzungsstelle-berlin.de/aktuelles/biostadt-wws-202</p>						

<p>Innovation</p>	<p>Currently, in Berlin educational projects on the topic of food are mostly offered in kindergartens/elementary schools. However, the phase of adolescence is particularly formative when it comes to developing nutritional habits. While nutrition in childhood is largely determined by parents, young people are in a phase of transition to self-sufficiency. However, young students are rarely involved in the design of meals in their schools. One positive example, however, is student companies. Student companies that deal with food processing enable young people to get involved in school outside of the curriculum and, e.g., bring more sustainability through student cafes or catering. In order to tap into this potential, they must be offered attractive opportunities.</p> <p>The excursions with practical training for student companies to organic producers, suppliers or processing organic companies do exactly that and impart practical knowledge about the advantages of organic regional food chains.</p> <p>The shortage of skilled workers in the bioregional value chain poses a significant challenge to sustainable development and the strengthening of local economic cycles, and jeopardizes the implementation of sustainable concepts. A major cause is that many young people are unaware of the diverse and fulfilling career opportunities. Through the project's excursions, students gain a hands-on experience of these professional fields and thus have the opportunity to develop a deeper interest in them.</p>
<p>Impact</p>	<ol style="list-style-type: none"> 1. Social impact: The target group of student companies (grades 8 + 9) has particular needs for support. In Berlin, students up to gr. 6 are provided with a free lunch (since 2018). With the transition to secondary school, this option for nutrition-conscious nudging disappears and the young people are left to their own devices. The project is a great way to reach this vulnerable target group and sustainably strengthen their nutritional literacy. The need for career guidance is also very important. Students in grades 8 + 9 must decide on an apprenticeship in the very near future. The project offers great potential to accompany young people on this path. 2. Environmental impact: The student company excursions focus not only on healthy nutrition but also on sustainability and the utilization of leftovers. After cooking and eating together, the students learn how to wisely utilize leftovers and how to avoid waste. This includes planning future meals and developing creative recipes for using leftovers. It is particularly important to establish a connection to communal catering and encourage students to take responsibility for themselves. Especially with school meals, it is important to cancel meals if students do not participate. 3. Economic impact: The project can contribute to increasing demand for organically produced food, bringing more regional products and services to the regional market and thus creating more jobs and added value in Berlin/Brandenburg.
<p>Inclusion</p>	<ul style="list-style-type: none"> • Fields of action: In addition to nutrition education, the project focuses primarily on promoting bioregional food production and raising awareness of bioregional value chains. It also counteracts the shortage of skilled workers in this important economic sector and directly addresses food waste. These fields of action are related to the following MUFPP categories: 15, 20, 21, 24, 25, 35, 37. • Range of actors/stakeholders: Several NGOs are involved in the project. The target group is schools (student companies and teachers). Joint visits are made to companies along the value chain: farmers, processors, and distributors. • Territorial inclusion/multilevel governance: The project is embedded in the Berlin Nutrition Strategy, which is located within the Senate Department for Justice and Consumer Protection. At the same time, the federal level is also involved. The majority of the funding comes from the Federal Office for Agriculture and Food, which, with its "Guidelines on the Funding of Projects to Inform Consumers about Regional Value Chains for the Production of Organic Products and for the Implementation of Accompanying Educational Programs" promotes precisely such measures throughout Germany. • The project is aimed at Berlin schools. It creates a connection between the urban area and the surrounding rural areas of Brandenburg, which are of utmost importance for the supply of the metropolis.