



13 December 2022 – Masterclass “How to create new value with food waste?”
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Content masterclass: Examples of how we can create value from food waste or by preventing food waste

Small Challenge 5: “Creating value with old yoghurt or bread ”

Step 1: Look for leftover yoghurt or bread in your direct environment which would have been thrown away (you can look for this at home but also at a bakery/supermarket in your neighborhood). What is the value of the food that would have been thrown away?

Step 2: Search and think of **10 ways** to create new foods from the “waste” material. You can use literature and online recipes to assist you in this search.

Step 3: Select **two interesting recipes** for each person in your group with the dairy products or bread that was going to be thrown away. Make sure all new products in your group are different, use your creativity!

Step 4: Prepare **3 recipes** in total with the most potential and eat them with your group (be careful not to waste food!). Make photos during this process and create a photovoicing report with them.

Step 5: Reflect on the value you recreated with your product.

Step 6: Make a report of step 1-5. In this report you make clear what the recurring theme is throughout these processes and steps. Make sure u place your individual names and team name in this document.

Step 7: Upload the report under the name SC5 team xxx on the MS Teams environment before next **Tuesday 20 December 2022 19:00**. So you get 1 week to complete and hand in the assignment.