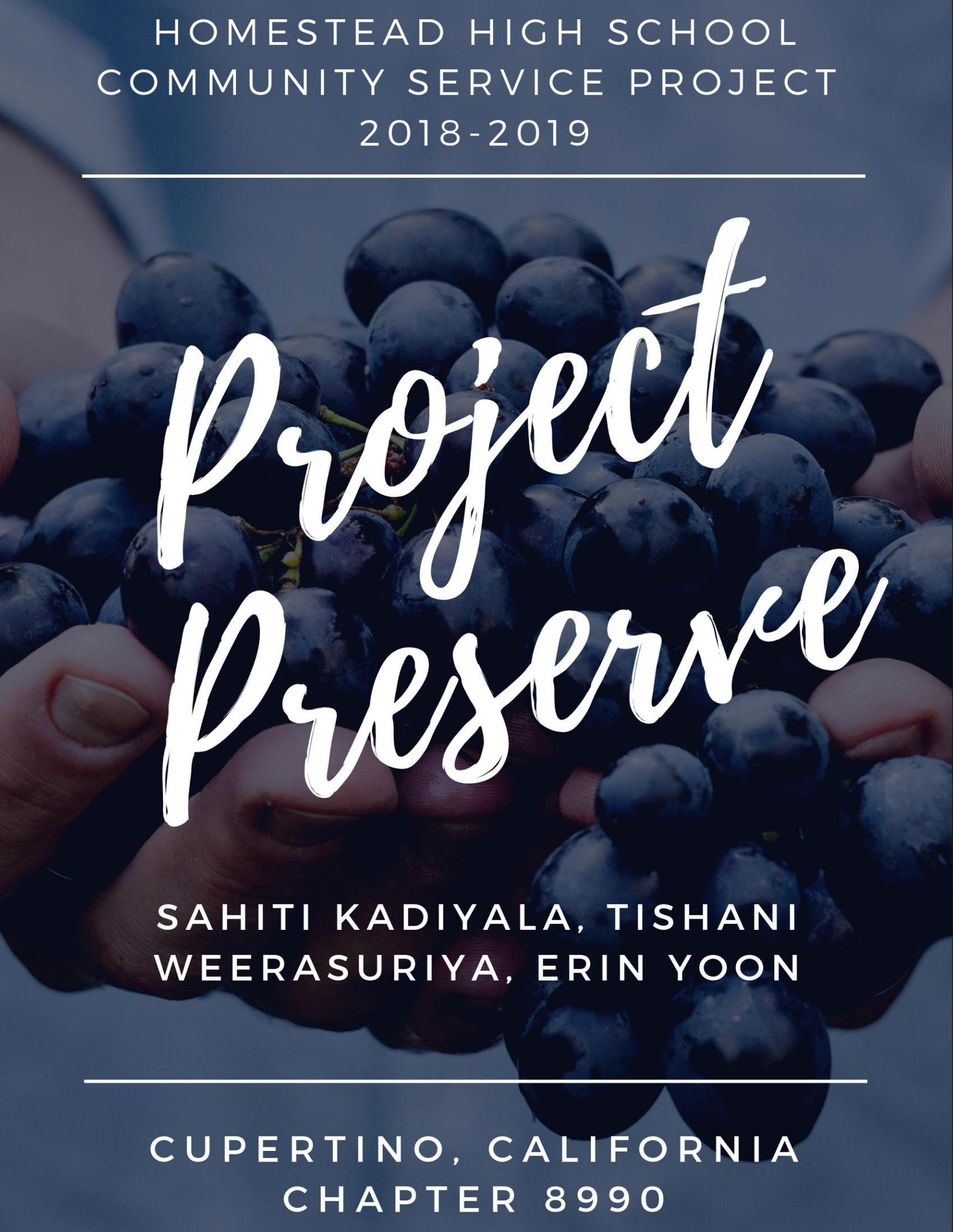


HOMESTEAD HIGH SCHOOL  
COMMUNITY SERVICE PROJECT  
2018-2019

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*Project  
Preserve*

SAHITI KADIYALA, TISHANI  
WEERASURIYA, ERIN YOON

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CUPERTINO, CALIFORNIA  
CHAPTER 8990

**Purpose and Goals.....Page 2**

- Summary of Project Focus
- Statement of Project Goals

**Research and Development.....Page 4**

- Determining the Project Focus
- Project Planning
- Developing Project Focus

**Implementation.....Page 7**

- School-Wide Posters
- Community Cookbook
- Food Waste Bins
- Food Waste Family Night
- Food Waste Senior Night
- Guest Speaker Event
- Future Events
- Weekly Project Meetings

**Evidence of Publicity Received.....Page 11**

- Certificates from Congressman Ro Khanna
- Newspaper article from the Homestead High Epitaph
- Letter from Nimitz Elementary Principal Ms. Kari Ito
- Letter from The Terraces Senior Center activities director Ms. Amy Halliday

**Impact.....Page 13**

- School Community
- Senior Citizens and Elementary Students
- Project Members
- Local Community

**Feedback and Evaluation .....Page 14**

- Project Chairs Self- Evaluation
- Member Surveys



Imagine a young child walking into the lunch line and grabbing a sandwich, apple, milk, and a cookie to eat. After sitting down and eating, he realizes he is no longer hungry after only finishing the sandwich. He has no choice but to throw it all away. This food would eventually be taken to landfill when it could be taken to compost instead.

Worldwide, over 3.5 million tons of food are wasted every day. This highlights the severity of the issue of food waste in our community and around the world, proving that immediate action is necessary. Project Preserve, Homestead FBLA's Community Service Project, aimed to educate the 240,000 residents of Sunnyvale, Cupertino, and Los Altos on the prevalent issue of food waste. Although Homestead High School is located in Cupertino, the majority of its students are residents of Sunnyvale. The project's efforts towards making an impact on the community covered a range from elementary school students to senior citizens. Project Preserve was spearheaded by two project chairs, Sahiti Kadiyala and Erin Yoon, who organized the year into four phases, each of which targeted a specific goal.

## PROJECT GOALS

### 1. Raise awareness and educate at least 1500 community members on methods to reduce food waste.

Project Preserve planned to create informational posters that would be placed around Homestead's campus, informing students about methods to reduce food waste. The project aimed to educate at least 1500 students at Homestead High School about the issue.

#### Future Activities and Steps:

- Create eye-catching informational posters to be displayed around campus
- Host a guest speaker event to promote knowledge of food waste in our immediate community
- Conduct 17 weekly project meetings to educate members on the issue of food waste and equip them to tackle the problem
- Hold at least one work event in which project members would further develop project members' skills
- Educate two middle school FBLA chapters on food waste through impact presentations

### 2. Equip at least 40 students with career-oriented skills.

Project Preserve planned to teach student project members important skills that they could use throughout their lives such as public speaking, design, and communication. This way, they would be able to not only learn about food waste, but also would be prepared to tackle other community issues.

#### Future Activities and Steps:

- Conduct interactive activities in weekly project meetings to teach members new skills
- Create activities and presentations to serve as booths at interactive educational fairs
- Create a committee to further educate a group of dedicated members, and give them new leadership experiences

### **3. Carry out a tangible implementation that will save at least 100 pounds of food waste per week from going to landfill.**

The project chairs and members aimed to directly benefit the school community with a tangible implementation on campus. They planned to implement food waste bins on campus in order to repurpose food waste for compost rather than landfill.

#### **Future Activities and Steps:**

- Write a detailed proposal to Homestead High School's administration describing the potential implementation of food waste bins
- Present the proposal to Homestead's deans and discuss the potential benefits of the implementation
- Implement at least 5 food waste bins around the campus of Homestead High School
- Promote the usage of food waste bins on campus through social media
- Create instructional flyers detailing items that can be placed into food waste bins
- Create a cookbook with recipes specifically oriented towards making use of wasted food

### **4. Interact with at least 50 community members of all ages.**

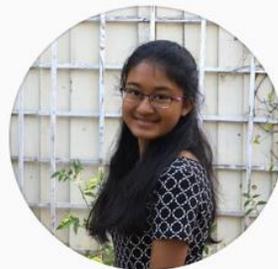
Project Preserve planned to leave a positive impact on people of all ages in the community by interacting with them and educating them on the large effect food waste has on the environment. By doing this, the project chairs ensured that the community as a whole was well-informed about food waste and catalyzed a ripple effect by which more and more community members would learn about the issue through buzz generated by word of mouth.

#### **Future Activities and Steps:**

- Host a Food Waste Family Night and Seniors Night to further educate the community on food waste
- Hold a community walk where members distribute cookbooks to the community

Food waste is one of the largest issues in communities, as it not only affects a large number of people, but also the environment greatly by increasing the amount of landfill just our city produces. Food waste in schools is a crucial problem in today's society, as students are not taught to understand the privilege of being provided with incredible amounts of food daily. The project chairs realized that perfectly edible food was being thrown away and wasted daily by students at Homestead High School. To prevent this wastage, the project chairs took the initiative to reduce food waste in schools and the community on a large scale. This extensive process began with the goal of better understanding the effect of food waste, starting with researching the main reasons behind it, as well as statistics regarding the amounts of food wasted yearly.

"I really enjoyed CS, and I personally learned a lot from this experience. It has helped me not only improve my public speaking skills, but also helped me learn valuable information about food waste and composting. It has also helped me realize that ordinary students can make a difference in their community. The food waste bins were a great idea and an amazing way to help save the environment. – Project Member Riya Gupta



# Research and Development 4

## PLANNING

In early June of 2018, project chairs Sahiti Kadiyala and Erin Yoon began planning for the Community Service Project. The project chairs brainstormed the most prevalent community issues during a training day known as Project Bootcamp. In an extensive vetting and planning process, the project chairs identified root causes and potential solutions. Ideas included food waste, financial literacy, and disabilities awareness.

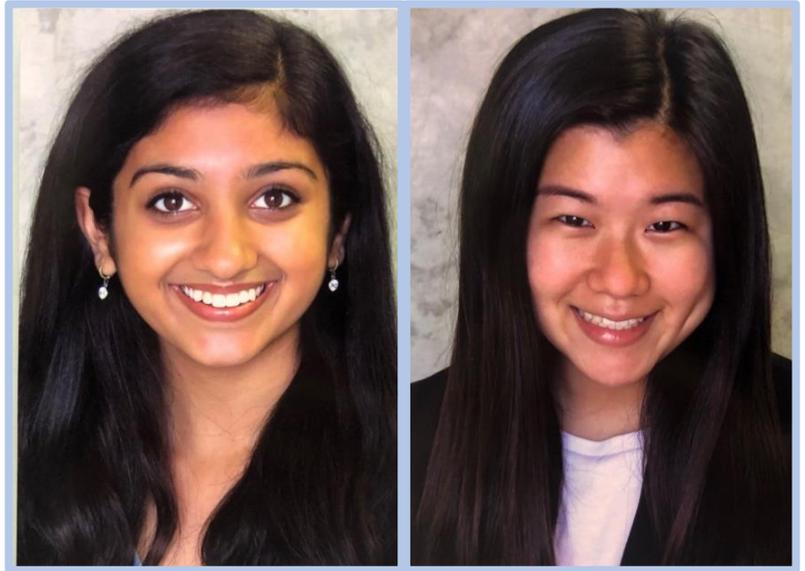
## EXECUTING

According to a report by United Nations Environment Programme and the World Resources Institute (WRI), about one third of all food produced worldwide, worth around US \$1 trillion, gets lost or wasted in food production

and consumption per year. When this figure is converted to calories, this means that about 1 in 4 calories intended for consumption is never eaten. 40 million people, including over 12 million children, struggle with hunger in the United States. In a world full of hunger and volatile food prices, these statistics are more than just shocking; they have detrimental environmental and economic effects. In addition, a jaw-dropping 40 percent of all food produced in the US is wasted, adding up to an unbelievable “133 billion pounds of food waste yearly,” as stated by the US Department of Agriculture and Environmental Protection Agency. As this food is carelessly wasted, it ends up in the nearly 300 million tons of landfill that is produced yearly, according to the Business Insider. This inevitably increases the amount of landfill, which releases methane gas as the

materials are broken down. Methane gas is a damaging substance that harms the environment and leads to harmful environmental impacts.

The project chairs attended a Sunnyvale City Council meeting in August 2018 regarding the city’s new FoodCycling Program which implemented a section for food waste in all garbage cans in Sunnyvale single homes. The waste would be taken to compost in efforts to reduce food waste in the city. As a result, project chairs were inspired to bring change to Homestead. According to the City of Sunnyvale, a total of 3,600 tons of residential food scraps was diverted from landfill disposal with the new FoodCycling Program. Additionally, garbage processing and landfill costs decreased by \$360,000 with a total savings of \$58,000.



Project chairs Sahiti Kadiyala (10) and Erin Yoon (10)



Project Preserve members making an educational poster regarding composting



# Research and Development 5

## EVALUATING

After understanding these statistics and the significantly large impact food waste makes on communities and the environment, the project chairs Sahiti Kadiyala and Erin Yoon realized the need for positive change. At an Officer Retreat in September, the project chairs spent over 20 hours going through an extensive feedback process with feedback from all chapter officers and advisers. After thorough deliberation and intensive discussion, the project chairs chose food waste as their project focus.

The project chairs chose to focus on food waste because a large group of members could get involved in solving this prevalent issue within schools and the community. Although the project chairs had originally thought of other ideas such as disabilities awareness and financial literacy, they chose the idea of food waste due to its relevance not only in the Homestead community, but also in the entire city. Overall, the project chairs truly believed that focusing on food waste would make the larger direct impact to the school and community around us by targeting a large number of people and taking steps toward solving an important issue. They then began their project by taking the first step to truly educate their project members about the prevalence of this overlooked issue.



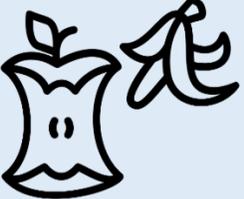
“The FBLA Community Service Project is the project that I look forward to the most every week. This project has enabled me to reach out to my community and its people and teach them about ongoing issues like food waste and world hunger. Some of my favorite events in CS were the cookbook committee, food waste night, and spray painting the food waste bins. Making an impact on my community is truly a memorable and amazing experience.”  
– Project Member Jessica Li



“I have been pleasantly surprised to see a large number of students using the food waste bins, which has cut down on the amount of trash and garbage being left around campus. Besides being an environmentally friendly resource on our campus, the waste bins have also served to help keep the campus cleaner. This not only cuts down on the time that staff need to spend picking up after students but also cuts down messiness.”  
– Homestead High School Principal Greg Giglio



# Research and Development 6

Project Focus	Description	Pros	Cons
<b>Food Waste</b> 	<p>Project members could spread awareness of the issue of food waste to local members of the community through educational activities and events. The project chairs could effectively implement food waste bins at Homestead High School to reduce food waste on campus.</p>	<ul style="list-style-type: none"> <li>- Project members could gain valuable skills such as public speaking, graphic design, teamwork, and communication.</li> <li>- Project chairs could make a large impact by implementing food waste bins.</li> <li>- The project could reach a large number of people and feasibly change a lifestyle.</li> </ul>	<ul style="list-style-type: none"> <li>- There would not be many implementations that the project chairs could feasibly carry out (except for the food waste bins).</li> <li>- The impact would not make a significant change to the community since there is always food waste and it is something controlled by humans.</li> </ul>
<b>Financial Literacy</b> 	<p>Project members could educate students about wise money spending, finance, and risk and insurance management.</p>	<ul style="list-style-type: none"> <li>- Project members would be directly helping students in need of financial aid.</li> <li>- Project members could create friendships with new students and gain experience in education from a different perspective.</li> </ul>	<ul style="list-style-type: none"> <li>- Project chairs would not have been able to make as large of an impact since it would only be focused on a certain group of students.</li> <li>- There would be a limited amount of education the members could give.</li> </ul>
<b>Disabilities Awareness</b> 	<p>Project members would interact with students with disabilities and work towards decreasing the stigma of people with disabilities through activities, events, and guest speakers.</p>	<ul style="list-style-type: none"> <li>- Project members would be able to directly interact and form friendships with the students with disabilities.</li> <li>- Project members would take steps toward reducing the stigma of people with disabilities.</li> </ul>	<ul style="list-style-type: none"> <li>- Very sensitive topic and project members would need to be extremely mature when working with students.</li> <li>- Project members would not be able to make an impact on a large community since it would not be feasible to affect the whole school.</li> </ul>

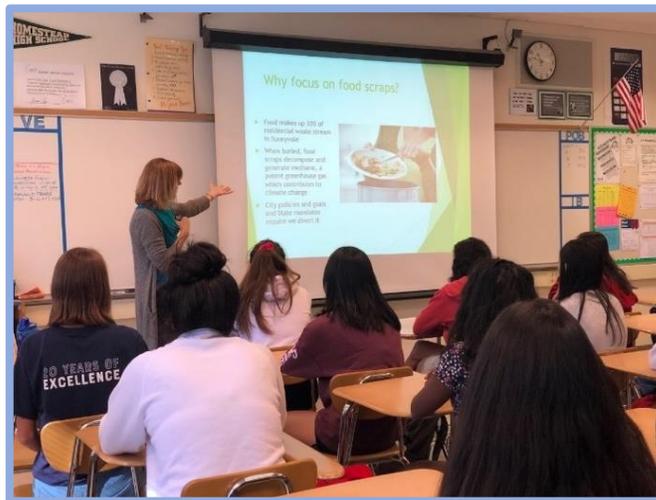
## Phase 1: Empowering Education | October 2018 – November 2018

### Posters

In October 2018, project members created and displayed informational posters around Homestead High School's campus, reaching over 2,200 students and staff on a daily basis for three weeks. These posters included strategies to reduce food waste and were an effective way to make an impact as they gave students and staff information that could be used to determine their own views and actions of food waste. Additionally, the project chairs believed that through repeatedly viewing the same message, mindsets and our school culture shifted gradually.

### Guest Speaker: Karen Gissibl

In order to further provide members with insight on food waste from a professional perspective, the project chairs invited Mrs. Karen Gissibl, the Environmental Programs Manager for the city of Sunnyvale as a guest speaker. Mrs. Gissibl runs environmental programs throughout the community, such as the Stanford University program in which unopened food is collected and distributed to homeless shelters. On November 7, 2018, she informed students about the current food waste program in Sunnyvale and encouraged students to take personal initiative to reduce food waste within their households. Members showed attentive interest as they asked questions throughout the presentation regarding the chemical processes behind composting as well as the importance of corporate cooperation.



Sunnyvale Environmental Programs Manager Ms. Karen Gissibl educates students about the Sunnyvale Food Cycling programs.

They also shared ways that they planned to reduce food waste in their homes afterwards. Overall, students gave positive feedback for the guest speaker.

### Impact Presentations

Lastly, the project chairs also conducted impact presentations at the Middle School FBLA chapters Cupertino Middle and Sunnyvale Middle which taught students about food waste through interactive and educational activities. Students thoroughly enjoyed the presentations and felt that they were able to learn a valuable lesson about food waste and ways to prevent it.



Project Chair Erin Yoon teaching a lesson on food waste to students of Sunnyvale Middle School.



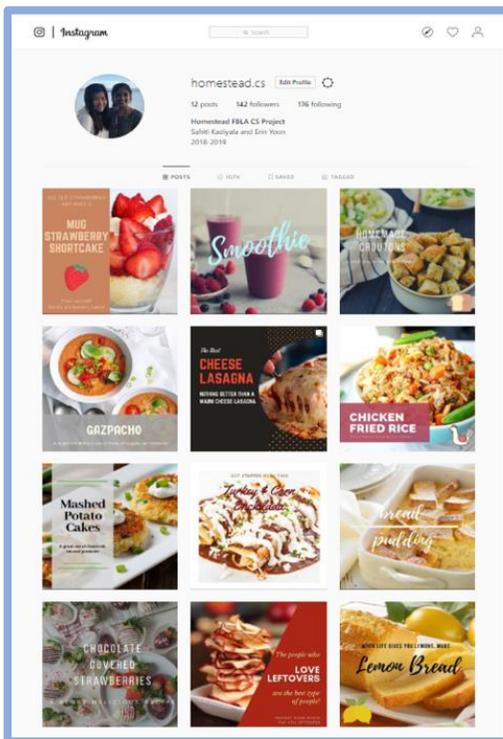
## Phase 2: Community Cookbook | December 2018

### Social Media

In December 2018, Project Preserve created a social media cookbook with recipes incorporating food that would otherwise be thrown away, in an effort to make use of old food that could still be eaten. The project chairs selected a committee of dedicated members through a written application process, which allowed members to practice real world job interview and application skills.



Cookbook Committee was created through an application process, which the project chairs selected the members off of dedication and skills.



Homestead CS's Instagram Page with recipe posts

### Cookbook Committee

The cookbook committee consisted of seven members who created layouts for recipe dishes, along with creative captions such as "Delicious Delight" that included the recipe for each dish. Cookbook Committee posted recipes twice a week on Instagram, where over 150 followers learned new recipes to repurpose old or unused food. Followers of the Homestead.CS account on Instagram often liked and commented on the posts, showing interest in the prevalent issue in the project chairs' local community.

### Cookbook Hard Copy

The recipes were formatted into a hard copy recipe book, and 500 copies were printed with a sponsorship from

Juniper Networks, one of the largest software companies in the Bay Area. In the future, Project Preserve will conduct a Cookbook Community Walk, where members will pass these hard copies around the community. Additionally, copies of the cookbook will be placed in public libraries for community members to view and learn new recipes. Overall, the cookbook created a large impact in the community and not only raised awareness for the issue of food waste, but also encouraged community members to rethink their daily waste and instead repurpose old food.



Front cover of the Community Cookbook

## Phase 3: Impactful Implementation | December 2018 - January 2019

### Food Waste Bins

In December 2018, the project chairs created a detailed proposal for implementing food waste bins on Homestead High School's campus and worked with the school administration to plan and carry out this action. The project chairs gathered supplies such as spray paint, brushes, and stencils, and held a Food Waste Bins Design event, where project members painted the food waste bins green with white letters that read "Food Waste".

On January 14, 2019, food waste bins were implemented on campus by Project Preserve for the first time in Homestead's history. Eight food waste bins were strategically placed next to recycling bins and landfill bins around campus, giving students a designated place to discard food waste, rather than discarding food into regular trash cans. The bins also had signs with directions as to what food items would be acceptable to compost, as well as which items may not be placed in the bins.



Project chair Sahiti Kadiyala and project member Peri Platenberg spray paint food waste bins at the Food Waste Bins Design Event.

### Impact

In the past four months since the implementation, around 140 pounds of food waste have been saved per week, with a cumulative total of approximately 5,700 pounds per 38-week school year. Since custodial staff anticipate participation in the food waste program to increase over time, a continuously increasing substantial impact on the school community is expected.



Student Johanna Galvez sits next to new food waste bin located in the quad.

### Social Media Challenge

In order to raise awareness of the food waste bins to all students of Homestead High School, the project chairs created a social media challenge. After communicating with school administration, an announcement was made to the school through the morning announcement system that if students took a picture with a food waste bin and posted it on their Instagram using the hashtag #hhszerowaste, they would be entered in a contest to win a hydro flask water bottle as a prize from Project Preserve. The purpose of this was to publicize the existence of the food waste bins through social media while using hashtag to gain online traction, as the majority of high school students frequently use social media platforms such as Instagram and Snapchat. After three weeks, the winner was determined through a random selection out of a pool of around 20 students. Furthermore, due to Project Preserve's success in significantly marketing the bins throughout the school, a student opened an

independent fan Instagram account, where they posted pictures of other students and teachers with a food waste bin, to further spread awareness to Homestead High School. The account has over 1000 followers who frequently interact with posts by liking and commenting.

## Phase 4: Food Fests | January 2019

### Food Waste Family Night

In January 2019, Project Preserve planned Food Waste Family Night and Food Waste Senior Night, where members created and led interactive booths that educated elementary school students and senior citizens, respectively, about food waste through engaging activities. The project chairs chose to target elementary schoolers and senior citizens in order to impact people of a wide age range in the community. 42 elementary school students and parents attended Food Waste Family Night at Nimitz Elementary School on January 15, 2019. Students rotated through six stations, each with a different activity ranging from a Food Waste Plinko game to creating artwork with old fruits and vegetables. These hands-on activities not only taught students, but also gave them the opportunity to think of food waste from a different standpoint.



Project members educate students about food waste through an interactive activity named "Food



Senior citizens participating in the "Food Waste Paint Art" activity in Food Waste Seniors Night.

### Food Waste Seniors Night

Next, Food Waste Seniors Night was held at The Terraces Senior Living Center in Los Altos on January 23, 2019 where members worked with and did activities with over 20 senior citizens. At Senior Citizen night, members once again hosted multiple stations. However, these stations were tailored specifically towards senior citizens, with less physical involvement and more critical thinking. Members came up with stations for seniors to take part in, in hopes of informing them of ways to reduce food waste. Although the activities for each booth shifted to fit the audience, the project chairs achieved their main goal of educating people of all ages in their community.

### Future Legacy

Project Preserve strives to continue its impact, and further its legacy within its school and community. The project's legacy consists of the cookbook, food waste bins, Food Waste Family Night, and Food Waste Seniors Night, that positively impacted not only Homestead High School, but also the cities of Sunnyvale, Cupertino, and Los Altos. The interactive nights will be instated as an annual event, and the food waste bins are now an integral part of Homestead High School. Furthermore, the project plans to continue its legacy by implementing food waste bins at the elementary schools in the community and continuing to encourage members of the community to utilize old food in recipes by keeping the Instagram account active.



Jessica Li teaches two elementary students how to play Food Waste Plinko.

## PUBLICITY

### Homestead Epitaph and Congress

Project Preserve’s impact was formally recognized within the community in multiple ways. First, Project Preserve was featured on the front page of Homestead’s student-run newspaper, The Epitaph. Overall, the Homestead Epitaph truly captured the essence of the project and brought attention to the food waste bins. Homestead High School also recognized the project’s impact by announcing the new implementation of food waste bins on the school-wide morning announcements, to further increase awareness for the new implementation. Next, the project chairs also received a certificate of recognition from US Representative Ro Khanna, which honored Project Preserve in their work for making an impact towards the community through the numerous events and implementations throughout the year.



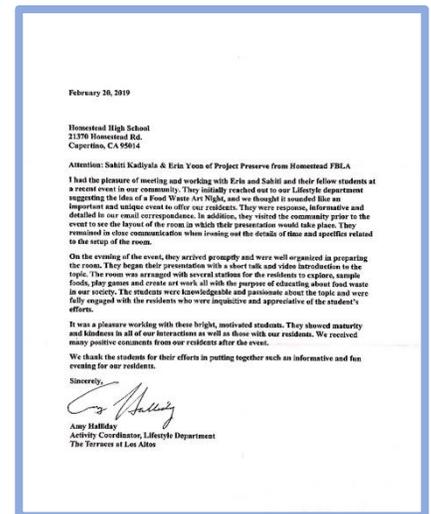
Certificates of Recognition from Congressman Ro Khanna



Testimonial from the principal of Nimitz Elementary School after Family Night.

### Nimitz Elementary and The Terraces Senior Living

Additionally, the principal of Nimitz Elementary school in Sunnyvale, CA wrote a testimonial regarding the Food Waste Family Night conducted by project members and project chairs, detailing the excellence of the event and the impact it made on students. Lastly, Ms. Amy Halliday from the Terraces Senior Living in Los Altos wrote a testimonial to Project Preserve regarding the Food Waste Senior Citizens Night. She expressed how the senior citizens thoroughly enjoyed the night filled with art and games, as well as gratitude towards the project for reaching out to them.



Testimonial from the Terraces Senior Living Center after Food Waste Seniors Night.



## Homestead Epitaph and Principal Giglio

Homestead High School FBLA's monthly newspaper, the Homestead Horizon also featured this year's Community Service Project. The article mentioned key aspects of the project and gave updates to members on the progress of the project as well. The entirety of Homestead FBLA had the opportunity to read the article and was better aware of the new implementation on campus, as well as Project Preserve's impact. Project Preserve was well recognized in the community, and Homestead High School's principal Mr. Greg Giglio also commended the project chairs in their efforts. He stated that the food waste bins made a significant impact, and better helped the environment.

## Future Plans

In the future, Project Preserve plans to conduct a community-wide Cookbook walk in which project members will walk around the community and distribute the cookbooks to the local neighborhood. Project members will use skills such as elevator pitches, as well as the 4P's of marketing to inform community members about the new cookbook. Additionally, Project Preserve plans to conduct Food Waste Nights at both elementary schools and senior citizen homes in the future.



Homestead High School's Epitaph newspaper article about the food waste bins.

Future Plans	Description	Impact
<p><b>Community Cookbook Walk</b></p>	<p>Project members will utilize skills they used in the project such as public speaking and elevator pitches to inform community members about the cookbooks. They will distribute the hardcopy form of the cookbooks and encourage community members to make the recipes.</p>	<p>Community members will be able to better understand ways to reduce food waste in their own households on a daily basis. They will also have direct access to an environmentally friendly cookbook.</p>
<p><b>Composting Event</b></p>	<p>Project members will have a school-wide composting event dedicated to Homestead's garden to better make use of wasted food that is produced through the food waste bins. At this event, project members will be mixing soil and food waste to make compost.</p>	<p>Homestead's garden will be reinstated by Project Preserve. This compost will be used to increase Homestead's garden to cultivate new plants and develop a more environmentally friendly school culture.</p>



## IMPACT ON COMMUNITY

Through various implementations and events, Project Preserve made a significant and lasting impact on the community. For example, Mr. Lim, a senior citizen at the Terraces Senior Living in Los Altos, explained to project chair Sahiti Kadiyala and member Rohan Zamvar that when he was young, his parents used old strawberries to create strawberry jam. He also described that over the years, food waste has significantly increased, which confirmed to Sahiti and Rohan that food waste was an increasingly prevalent issue that needed to be tackled. He also mentioned that the booth Sahiti and Rohan hosted at Food Waste Senior Night was an inspiration to the community.

### Food Waste Bins

The success of the newly implemented food waste bins shows the large impact Project Preserve made, by reducing 140 pounds of landfill produced by Homestead High School every week. The food waste bins also demonstrate a positive step towards a healthier environment in the community, as the food waste is taken to compost in order to be used again for new purposes. The project chairs created a lasting legacy at Homestead High School, as over 2,400 students were given the opportunity to help the environment, and use wasted food for a better purpose.

### Community Cookbook

Furthermore, the social media cookbook was able to spread more awareness about repurposing food that would otherwise be thrown away. Due to the fact that social media platforms such as Instagram are widely used by community members, the project chairs believe that the Instagram cookbook was a great source to spread unique information. Overall, Project Preserve positively impacted the entirety of Homestead High School as well as elementary school students and senior citizens with their various implementations and events.



Teacher Debbie Vanni poses with newly implemented Food Waste Bins.



I thought the focus of the CS project this year was really cool because it was something that related to our everyday lives. I really enjoyed the experience of being in the committee and thought that it made us feel more involved. And I think implementing good waste bins at school was a huge step in helping out the environment. – Project Member Pallavi Das

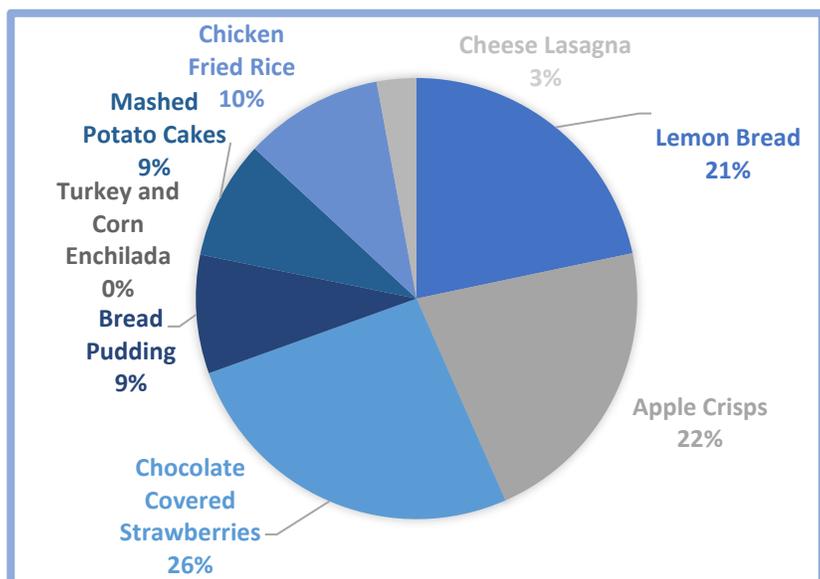


# Feedback and Evaluation 14

## EVALUATIONS

### Skills Surveys

Project Preserve conducted three surveys of its members throughout the year or members to evaluate their personal skills and the project's impact. For the pre-project survey, members ranked skills such as public speaking, designing, communication/writing, and teamwork, on a numerical scale from 1 to 5. From the results, we discovered that members generally felt confident in communication with an average score of 4.5. They wanted to improve in public speaking, in which they ranked themselves with an average score of 2. Six months later, members took a post-project survey, which showed significant improvements in their areas of weakness. Project members felt that they had developed new skills and strengthened old ones through the project.



Project Members took a survey which gauged interest in certain recipes and which recipe was their favorite.

### Cookbook Survey

Project members also took a survey about the cookbook. Questions included “Which recipe was your favorite?” and “Would you pre-order a hard copy of our cookbook?” Students particularly enjoyed the chocolate covered strawberries and apple crisps. When asked which type of recipes they would like to see more, 87% of members wrote that they would like to see more holiday desserts and snacks, and 13% said they would like to see more main dishes. As a result, the project chairs continued posting holiday snacks and desserts, with an occasional main dish. The survey also inquired about which recipe they felt looked most visually appealing. This question was designed to challenge members to think critically about design and aesthetics. 43.5% of responses indicated that the Lemon

Bread recipe looked the best, while 34.8% thought that the Chocolate Covered Strawberries had the best design. A majority of the project members said that they would pre-order a hard copy of the cookbook.



# Feedback and Evaluation 15

## Community Cookbook Impact

Due to popular demand, the project published a physical version of the cookbook in addition to the social media account with recipes. Overall, with the Cookbook Survey, the project chairs gained a better understanding of members' perspectives which were used to not only improve future cookbook posts, but also improving the impact.

## Food Waste Family Night Feedback

The project chairs were receptive to positive feedback and constructive criticism. During Food Waste Family Night, Leonie Fluegel, the mother of Tamina and Paola Fluegel who attended the event said, "The kids are definitely interested in each of the stations and seem to be listening carefully to what they are being told about the prevalence of food waste at each booth. This is good because it is really important to know about this big issue that is present in our community." The project chairs were pleased to receive constructive criticism as well. Ms. Fluegel expanded, "I like how the project took the step to give insight to younger kids, but the activities could have related more to the kids' lives, instead of educating them on what general adults could do to reduce food waste in their households." The project chairs took the feedback into consideration and altered booths for Seniors Night so that they would feel relevant and personal to senior citizens.



Project Chairs Sahiti Kadiyala and Erin Yoon lead weekly project for 35 minutes

## Project Chairs Self Evaluation

The project chairs conducted self-evaluations and found areas for improvement in leading the weekly project meetings. The chairs believed that they could have started the skill-building activities earlier in the year, as most activities such as presentations to improve public speaking skills took place in January, even though meetings began in October. Although members still gained and improved on these skills such as public speaking, the project chairs could have started earlier.

## Member Evaluations

Member evaluation surveys showed their recommendations of having more volunteer opportunities for them, as well as starting the cookbook phase earlier, in order to have produced a wider variety of recipes.



The Community Service project has helped me see how we can mitigate our negative impact on the environment, especially by sending less food to landfill. In this project, I learned how to correctly interpret a best-buy date, where each type of food should be stored for optimal longevity, and which foods can be composted. When painting the food waste bins for our school and participating in Food Waste Nights, I realized that, even as adolescents, we can make a difference in our community. – Project Member Peri Platenberg

