Team Name & School: Hydro Heroes @ Coconut Palm K8 Academy

Teacher Name: Ms. Senzig

Green Heart Action Plan

Problem Definition/ Problem Statement

At our school, a large amount of cafeteria food is thrown away every day. Many students do not eat the fruits and vegetables served because they may look unappealing, taste bland, or are not fresh enough.

When students throw away food, it wastes the water, energy, and resources used to produce that food and contributes to environmental problems such as landfill waste and greenhouse gas emissions.

Root Cause of the Problem

Students often throw away cafeteria food because:

- The food does not look fresh or appealing
- Students are not always hungry during lunch
- Students may not like certain food combinations
- Produce shipped from far away may lose freshness and flavor

Because of these issues, students choose not to eat the food and it ends up in the trash.

List at Least Three Credible Resources that Support Your Problem Statement

https://www.forkfarms.com/blog/how-flex-farms-are-revolutionizing-school-nutrition-and-education
https://www.epa.gov/sustainable-management-food/sustainable-management-food-basics
https://www.forkfarms.com/blog/from-lettuce-to-lunch-line-students-at-lander-valley-high-school-grow-fresh-food-for-their-cafeteria

Proposed Solution

Our solution is called Hydro Heroes.

We propose creating an on-site hydroponic growing system at our school to grow fresh vegetables such as lettuce and herbs that can be used in the cafeteria.

Hydroponics grows plants using nutrient-rich water instead of soil, allowing fresh produce to be grown in a controlled environment.

By growing food at school, we can ensure the produce is fresh, healthy, and appealing, which will encourage more students to eat their meals instead of throwing them away.

How We Will Measure Our Success

Measuring the amount of food waste before and after the hydroponic program begins

Who are Decision Makers We Need to Reach

Principal Mr. Pena
Security
Cafeteria manager
Custodian

Our 3-5 Step Plan for Change

1. Install a small hydroponic growing system in the greenhouse or classroom.
2. Students grow vegetables such as lettuce, herbs, and leafy greens.
3. Harvest the produce and deliver it to the cafeteria.
4. The cafeteria uses the produce in salads or meals.
5. Monitor food waste

Impact & Equity

- Reduce food waste at school
- Provide fresher and healthier ingredients for students
- Teach students about sustainable agriculture and STEM
- Reduce environmental impact by cutting down on food transported long distances

What Help We Need to Be Successful

- Support from the cafeteria staff
- A hydroponic growing system or materials
- Teacher supervision for plant care
- Support from administration for implementation