

**S4S ORAL PRESENTATION PROPOSAL FORM**

Presenters at the S4S Conference must be **current undergraduate and honours student** from any university, regionally or internationally. Please complete all sections of the table below to be considered. Presentations can be delivered by individuals or small groups (2-3 students). Please note: The required proposal length is 500 - 1000 words.

**Each presentation will be 15 minutes plus 5 minutes questions and answers.**

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| **Lead Presenter Full Name** | Miss Brittany Hardiman |
| **Co-Presenter Full Name/s (if applicable)** |  |
| **Stream** | Food/Environment |
| **Presentation Title** | Love Food Hate Waste: Engaging with students |
| **What do you hope to achieve by presenting at S4S conference?** | By presenting I hope to get more confident with speaking in front of people which will be helpful when I finish university. I also want to meet different people who share my views and can take my messages back to their universities and do the same kind of programs. |
| **PRESENTATION PROPOSAL** | |
| **Brief introduction to idea, project, topic or issue (1-2 sentences)** | We throw away millions of tonnes of food and drink from our homes every year, the majority of which could have been eaten - not to mention the impact this has on the environment. The Love Food Hate Waste (LFHW) program started at UWS aims to engage all students, especially those living on campus, to avoid and reduce their food waste. |
| **Describe how your presentation is relevant to conference theme, HOPE for the future** | I hope to inspire students at S4S with my presentation, and to get them to understand and think about the environmental impact that they could be having by wasting food at home. I want to share my story of success to others so that they too can make changes in their lives and at the universities and empower them with new knowledge. My presentation covers both the streams of food and environment, as it looks at local food, cooking and nutrition, as well as the environmental impacts we have when we waste it. |
| **Describe how your presentation is relevant to sustainability, design and/or innovation** | LFHW links to sustainability, mainly environmental sustainability, as food waste is having a serious issue on our natural resources and greenhouse gas emissions. Sending food waste to landfill creates methane gas which is twenty-five times stronger than carbon dioxide at trapping the heat in the atmosphere. Wasted food also means wasted resources. The water, energy, materials and fuel used to harvest, transport, process, package, distribute and market wasted food is also wasted. The program doesn’t really relate to design or innovation. |
| **Explain how your idea, topic or issue is unique and innovative** | The LFHW program is generating an on campus culture of food literacy. In the program we teach the students menu planning, buying local produce and how to store their food properly. We offer tips on cooking, eating healthy and using their leftovers, as well as teaching students about compositing and encourage them to grow their own produce. This idea is unique as we run hands on cooking workshops to engage the student which hasn’t been done at my university before, while strengthening the message of the significant impacts wasting food has on greenhouse gas emissions and the environment. The program isn’t innovative or a new idea as it is a government run initiative, developed by the NSW Environment Protection Authority – however the way in which we have delivered it to the students is engaging and innovation using hands on cooking and the conception of the cookbook. |
| **Describe your solution for your selected idea, topic or issue, explaining how and where we need to head in the future** | The LFHW program is all about education and engagement. My solution is to educate my university students about the impacts of wasting food and how they can make small changes in their everyday lives to avoid wasting food in the future. Everyone needs to stop wasting food in order to have a sustainable future. |
| **Conclusion and mechanisms for implementation** | The outcomes of this program have been to establish a “Fresh in a Box” food coop on campus on Hawkesbury campus, cooking workshops and demonstrations in the student residences on Hawkesbury campus and as part of “Integrated Science” unit embedded in their curriculum, and production of a student cookbook “UWS Community Cookbook” with LFHW tips throughout for all university staff, students and the community. These programs were supported and funded by the UWS Office of Sustainability which has really helped with their implementation. |

Please attach and submit your completed presentation proposals to your [presenter’s online application](http://www.uws.edu.au/s4s/students_for_sustainability_conference/present/present_at_s4s) before the 1st June 2015.

If you have any questions please email [sustainability@uws.edu.au](mailto:sustainability@uws.edu.au)