THE GREAT FOOD WASTE CHALLENGE

END OF CHALLENGE REPORT

JANUARY – JUNE 2025



CAMPAIGN BY THOMAS FRANKS

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EXECUTIVE SUMMARY

INTRODUCTION

The Great Food Waste Challenge ran over six months, uniting schools across the UK in a common mission: to reduce food waste, promote sustainability and foster student-led environmental action. Driven by data, creativity and community engagement, the challenge catalysed measurable impact - reducing waste, inspiring innovation and embedding environmental consciousness into school culture. This report captures our progress, insights and collective achievements.

WHY UNDERTAKE THE CHALLENGE?

Food waste is a significant global issue, and the UK is one of the most essential contributors in Europe. The UK produces a staggering 9.5 million tonnes of food waste yearly – enough to fill 4,000 Olympic-sized swimming pools. Of the food thrown away yearly, 4.5 million tonnes is still edible. The UK's total food waste could feed over 30 million people annually and according to Olio, 14 million people struggle to feed themselves every day. Food waste in the UK is valued at around £19 billion annually.

Thomas Franks is signed up to WRAP's Food Waste Reduction Roadmap with the aim to reduce our production and surplus food waste by 50% by 2030. However, 80% of location waste is attributable to plate waste. Therefore, our aim was to engage schools across the country to raise awareness of food waste and work to reduce plate waste.



CHALLENGE IN NUMBERS

Twenty-eight schools signed up to the challenge in September. Due to busy school schedules, we relaunched the challenge in January and had 23 active participants spread over two cohorts: the January - June cohort, and a later March – October cohort. For this report, we will focus on the January - June cohort.

We had a variety of starting average weights with some larger schools having an average daily weight of 70-80kg of food waste, and some smaller schools having less than 10kg average daily food waste.

The table below shows the beginning average daily food waste for some schools in week one of the challenge, compared to the average daily food waste in week 22 of the challenge.

Cohort 1 - Jan start	Ave. daily food waste week 1 Jan (kg)	Ave. daily food waste week 22 June (kg)	% change	
School 1	44	26.25	40%	Decrease
School 2	83	55.16	34%	Decrease
School 3	18.25	11.7	36%	Decrease
School 4	15	6.3	58%	Decrease
School 5	13.25	9.628	27%	Decrease
School 6	9.275	6.25	33%	Decrease
School 7	30.775	28.76	7%	Decrease
School 8	14.83	8.56	42%	Decrease
School 9	33.4	32.5	3%	Decrease
School 10	52.64	44.57	15%	Decrease
School 11	15.53	17.66	-14%	Increase



The below table shows the starting average weekly food waste of some locations, the reductions they managed over the 20-week challenge covering January to June (not including holidays), the value of the food waste saved, total plates saved and CO2e saved.

20 week challenge Jan - June ave. food waste with ave. % reductions

School	Starting ave. weekly food waste x 20 weeks Kg's	% reductions Kg's	Ave weekly food waste after reductions Kg's	Ave. weekly food waste saved Kg's	£ value food waste saved	Plates of food saved	kg CO2e saved
1	4400.00	40%	2640.00	1760.00	£5,156.80	5866.67	11.28
2	8300.00	34%	5478.00	2822.00	£8,268.46	9406.67	18.09
3	1825.00	36%	1168.00	657.00	£1,925.01	2190.00	4.21
4	1500.00	58%	630.00	870.00	£2,549.10	2900.00	5.58
5	1325.00	27%	967.25	357.75	£1,048.21	1192.50	2.29
6	927.50	33%	621.43	306.08	£896.80	1020.25	1.96
7	3077.50	7%	2862.08	215.43	£631.20	718.08	1.38
8	1483.00	42%	860.14	622.86	£1,824.98	2076.20	3.99
9	3340.00	3%	3239.80	100.20	£293.59	334.00	0.64
10	5264.00	15%	4474.40	789.60	£2,313.53	2632.00	5.06
			TOTALS	**8500.91**	**£24,907.67**	**28336.37**	**54.50**

The below table shows the starting average weekly food waste of some locations, and the estimated average reductions they would manage over a full school year of 32 weeks, the value of the food waste saved, total plates saved and CO2e saved.

Estimated Total School Year 32 week ave. food waste with ave. % reductions

School	Starting ave. weekly food waste x 20 weeks Kg's	% reductions Kg's	Ave weekly food waste after reductions Kg's	Ave. weekly food waste saved Kg's	£ value food waste saved	Plates of food saved	kg CO2e saved
1	7040.00	40%	4224.00	2816.00	£8,250.88	9386.67	18.05
2	13280.00	34%	8764.80	4515.20	£13,229.54	15050.67	28.95
3	2920.00	36%	1868.80	1051.20	£3,080.02	3504.00	6.74
4	2400.00	58%	1008.00	1392.00	£4,078.56	4640.00	8.92
5	2120.00	27%	1547.60	572.40	£1,677.13	1908.00	3.67
6	1484.00	33%	994.28	489.72	£1,434.88	1632.40	3.14
7	4924.00	7%	4579.32	344.68	£1,009.91	1148.93	2.21
8	2372.80	42%	1376.22	996.58	£2,919.97	3321.92	6.39
9	5344.00	3%	5183.68	160.32	£469.74	534.40	1.03
10	8422.40	15%	7159.04	1263.36	£3,701.64	4211.20	8.10
			TOTALS	**13601.46**	**£39,852.27**	**45338.19**	**87.19**

OVERVIEW AND CHALLENGE PURPOSE

SIMPLER RECYCLING LEGISLATION

The challenge launched in anticipation of the new Simpler Recycling Legislation that came into effect on 31st March 2025. With the legislation requiring all businesses to separate food waste from general and recycling waste, we felt it was important to reduce food waste wherever possible to aid this process and raise awareness of the impact food waste has on the environment, waste systems and the bottom line to our clients.

The legislation states that all businesses that produce 5 kg or more of food waste per week are legally required to segregate food waste from general waste. Public and third-sector organisations like schools, prisons and hospitals are also included.

Businesses producing food waste will be required to report on the amount of food waste generated and how it is disposed of. Accurate records must be maintained and made available for audits subject to inspection by the Environment Agency.

Throughout the challenge, we created communication packs and useful signage to help clients understand the new legislation. The food waste challenge ensured a direct link and benefit to locations with implementing the new rules and increasing student understanding of separating food waste.



WRAP FOOD WASTE ACTION WEEK

FOOD WASTE ACTION WEEK 2025

The WRAP Food Waste Action Week fell on the midpoint of our challenge, 17th – 23rd March. We took this as an opportunity to check in with our participating schools and set them a mini challenge.

We asked them to create a piece of media to show what they had achieved in the challenge so far. Catering teams were encouraged to create zero-waste recipes and menus for the week to support the challenge.

We were sent some brilliant examples of the students' work with pictures of their posters, House food waste competition winners and tables, case studies written by Year 5 students, mascots and even a stop-motion video!

We also went to Mount Kelly Prep for two days of zero-waste recipe workshops with the culinary team. The students cooked banana pancakes and pulled banana peel, and tasted zero-waste recipe gazpacho and banana peel spring rolls. It was a great, fun way to think about reducing food waste throughout the week.

LOVE FOOD hate waste | WRAP

ENGAGE, EDUCATE AND INSPIRE STUDENT-LED ACTION

The aim of the challenge was to encourage and help students build strong foundations to reduce food waste at school that would remain in place long after the six-month challenge was over. We wanted to empower the students to bring their ideas to life themselves and lead the way in engaging the school through assemblies, competitions, posters and more.

Their short-term impact has been to reduce food waste over six months, however the medium- and long-term impacts are much more impressive. The eco clubs have established themselves in their schools and have worked hard to engage their peers in environmental activities. Food waste is now a talked-about subject and students really understand its significance. Going forward, I anticipate continued reductions in food waste and increased awareness.





JANUARY TO JUNE 2025

- **January:** Kick-off workshops and brainstorming ideas. Collecting baseline measurements.
- **February:** Guerrilla (buzz) marketing sessions. Student-led assemblies and school engagement activities – food waste House competitions, posters and more.
- **March:** Participation in WRAP's Food Waste Action Week and a focus on Simpler Recycling Legislation and zero-waste recipes.
- **April:** Carbon literacy workshops with Planet Mark.
- **May:** Creative campaigns given more food waste data and encouragement for final push.
- **June:** Final measurement, reflection and celebration. Winners announced.

Throughout the six months, students worked in partnership with their catering managers to reduce food waste in creative ways. They received weekly, monthly and half-termly food waste updates from the sustainability team to track their progress.

KEY ACTIVITIES



KICK-OFF WORKSHOPS

Kick-off workshops started in January, in person or online. We met with the eco clubs and talked about why food waste is important and its effects on the environment, the monetary value and food poverty. We ended with a brainstorming session on how best to reduce food waste at their school.



MARKETING WORKSHOPS

Next came a marketing workshop with the Thomas Franks marketing team. The students were shown their food waste statistics and examples of great buzz marketing tools that brands have used. Some groups designed posters, started planning memorable assemblies and all groups thought creatively about spreading their message.



CARBON CLINICS

Many of our eco clubs participated in a carbon clinic workshop run by a member of the Planet Mark team. These 30-minute online workshops gave the students an insight into carbon measurement and how food waste can be a big part of a person, school or company's carbon footprint.



SUSTAINABITES COURSES

Some schools took advantage of our nutrition team's knowledge and booked onto our SustainaBites course. Aimed at prep school children, the four-part course included workshops with students covering key topics like seasonality and grow-your-own, food waste, sustainable diets and myths around sustainable eating. Educating other students on the importance of sustainable eating and food waste reinforced the work eco clubs were doing for the challenge.

PARTICIPATING SCHOOL MAP

Holme Grange School

Guildford High School

Ackworth School

Colchester Prep & High School

Solihull School

St George's School

St Piran's School

North Bridge House Prep

King's Worcester

King's Gloucester

Mount Kelly Prep

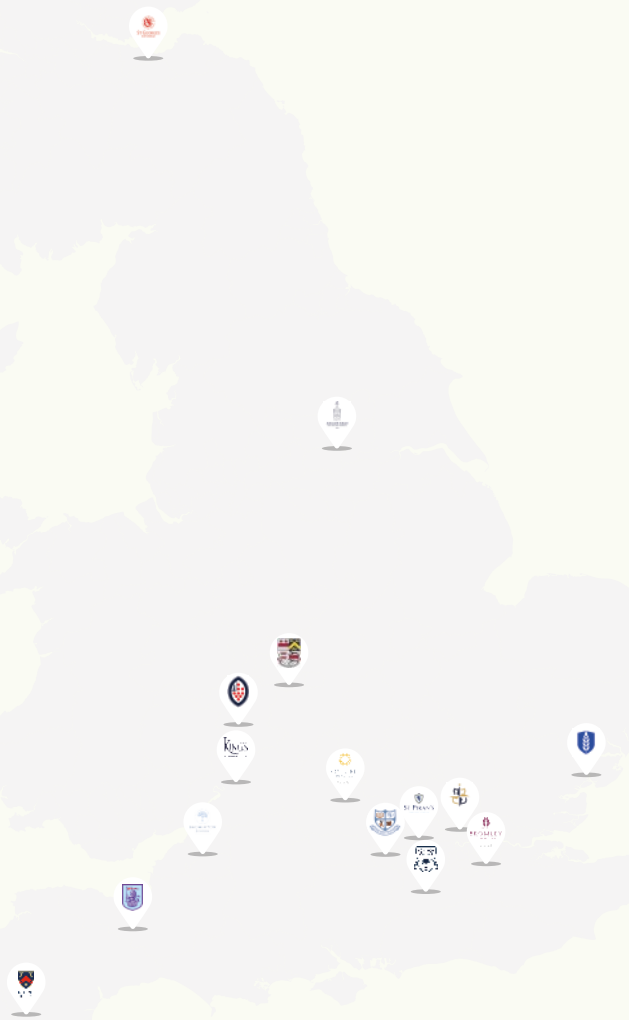
Oxford High School

Northwood College for Girls

Kensington Prep School

Bromley High School

Willington Prep



THE CHALLENGE ACTIVITY

ACKWORTH SCHOOL, WEST YORKSHIRE

OVERVIEW

Ackworth School is an independent school for pupils aged 3 to 19. Coram House students (aged 4 to 11 years) took part in our Great Food Waste Challenge, led by the Global Committee students and working closely with their Catering Manager Steve and Operations Manager Karl.

INITIAL FOOD WASTE SITUATION

In January, their daily average food waste was 44 kg. The students had little knowledge of the importance of food waste and worked quickly to include the whole of Coram House once they had the kick-off workshop.

KEY ACTIVITIES

Once they had the kick-off workshop, the students started engaging with the whole of Coram House straight away. The Student Council students and Global Committee students worked together to include every class and started a House food waste competition. In March, for Food Waste Action Week, they made a collage of all the work they had done so far including portion size posters, coloured bins that represent different Houses and graphs to show which House had been winning the most. After Easter, they had a Great Green Global Festival with food waste as its theme. The students created posters, wrote speeches, had a zero-waste menu for lunch and even produced a play called "Full Plates, Fair World" which talked about the effect food waste and food poverty have in the world.

STUDENT IMPACT

The students really led the way in this challenge. Their enthusiasm and creativity was contagious and the way they engaged the whole of Coram House was incredible. In the House competition, they had weekly weigh-ins and announcements of the winners that the students looked forward to. When one House was struggling and had never won the weekly reduction challenge, the other students encouraged them to reduce food waste and they won the last week of the challenge.

RESULTS

They achieved a 40% reduction in average food waste between January and June. They are the only participating school to have had an average percentage reduction every week since February Half Term.

LEGACY

The relationship built between the students at Coram House, Ackworth School, the catering manager and Thomas Franks team during this challenge has been amazing and one that will continue as the students move up through the school. The students have a better understanding of the value of the food on their plates and will continue to reduce food waste.

FEEDBACK

"The challenge was a highly valuable experience overall. We received clear guidance at the start around expectations and timelines which meant that we were able to plan effectively. The workshops were pupil-friendly and took pupil voice into account. The regular check-ins and feedback supported our progress and kept momentum going throughout the challenge." – Sophie Schoukroun, Deputy Head Coram House at Ackworth School





THE CHALLENGE ACTIVITY

HOLME GRANGE SCHOOL, BERKSHIRE

OVERVIEW

Holme Grange is a co-educational school with a strong commitment to sustainability. They joined the challenge to build on their growing eco club momentum and embed food waste reduction into school culture.

INITIAL FOOD WASTE SITUATION

In January, their daily average food waste was 23 kg. Outside of their enthusiastic eco-committee, there was little to no awareness of food waste amongst students.

KEY ACTIVITIES

Holme Grange embraced every part of the challenge, from their energetic brainstorming in the kick off workshop, to buzz marketing posters, to creative assemblies and engaging presentations. They also created a programme on a tablet that asked for students to rate their meals and report on what they threw away. This gave the team invaluable data and they assured contribution from students with pictures of cats and food waste facts once they had left a rating. Holme Grange also ran SustainFest at the end of the year with a focus on zero waste. The Prep School also took part in the SustainaBites course of workshops, building on their knowledge each session.

STUDENT IMPACT

The eco club took the lead in analysing food waste data and building on what they had learnt. The tablet programme was amazing and they linked the tablet to the menu and the kitchen. Their assembly to the school included a giant Perspex bin to show the impact of food waste. The posters around the school are fun and creative and the work they have done in the food hall with the engagement tablet and the menus has been incredible!

RESULTS

They achieved a 36% reduction in average food waste between January and June. The catering team used student feedback through the tablet to reduce food waste, and the work the students did on educating their peers made them think twice before throwing food away.

LEGACY

The school continues to build on their sustainability objectives and plans to join our next school challenge, The Great Nature and Biodiversity Challenge.

FEEDBACK

"It's been inspiring to see our students actively engage with the TF teams across a variety of workshops. They've gained valuable insights from industry experts and now feel part of a larger movement working to tackle food waste and promote broader sustainability efforts."– Leanne Hughes, DT Teacher and Eco Council Lead at Holme Grange





THE CHALLENGE ACTIVITY

GUILDFORD HIGH SCHOOL, SURREY

OVERVIEW

Guildford High School is an independent girls' day school for ages 4 to 18. The Green Team were made up of 8-10 Senior School girls who really took the lead in this challenge. Sharon, the teacher lead, encouraged student-led action and allowed the students to run with their ideas, manage and report on them themselves.

INITIAL FOOD WASTE SITUATION

In January, their daily average food waste was 83 kg. As one of our largest participating schools with over 850 students eating in the food hall every day, there were higher amounts of waste. A recent change in catering managers meant that the catering staff had only just begun forming a strong relationship with the students.

KEY ACTIVITIES

The students really made the most of every workshop. The kick-off workshop started them off with a brilliant brainstorming session, followed by the marketing workshop and carbon clinic. The students had great understanding of the challenge and were excited to launch in school. They asked for regular food waste data to track their progress and found that a focus on educating the younger years was more valuable for long-term progress. The Green Team launched the challenge with an assembly to all year groups and created a survey to get a feel for what their peers were thinking. During Food Waste Action Week, they launched posters with great slogans and a fantastic stop-motion video on food waste. After Easter, they kept the momentum going and installed a 'bin cam' to monitor the most commonly thrown away food and created a report based on the data. They also ran a food waste competition where every Prep School student with a clean plate won a lolly – and saw great results!

STUDENT IMPACT

This was a completely student-led challenge for this group. They had the freedom to pursue their ideas and they succeeded in reducing food waste and reporting it in an impactful way. The team led the way in engaging the school at all levels through assemblies, challenges and prizes. Their posters were fantastic and the stop-motion video was a unique way of connecting with students. Their partnership with the Thomas Franks operations and catering team has been an amazing by-product of the challenge.

RESULTS

They achieved a 38% reduction in average food waste between January and June. They have sustained reductions throughout the challenge with some months having 30-40% reductions in food waste, and constantly came up with new concepts to keep the challenge alive.

LEGACY

The students have built a good relationship with their catering team and their cohesive efforts to reduce food waste have been celebratory and will be ongoing. The Green Team are now well known in the school and have set themselves up to succeed in all future challenges.

FEEDBACK

"I have been really impressed with how the girls have worked as a team, developing their leadership skills, their communication skills with such a wide variety of audiences, the problem-solving and their project management skills. It has also been great to see them and people around them having fun with the project. Ultimately they have significantly reduced the carbon footprint of wasted food and raised awareness in school and the wider community about the issues connected and this has really valuable ripple effects." – Sharon Howitt, Geography Teacher and Eco Club Lead at Guildford School



THE CHALLENGE ACTIVITY

COLCHESTER PREP & HIGH SCHOOL, ESSEX

OVERVIEW

Colchester Prep & High School is a large co-educational school for students aged 2 to 16. The students in nursery through to Year 8 receive school lunches, with the older students bringing in pack lunches. This creates a unique food waste situation that the eco club wanted to change.

INITIAL FOOD WASTE SITUATION

In January, their daily average food waste was 13.25 kg, which is quite low compared to some other starting schools. This number is just the food being weighed in the food hall, not from pack lunches. The eco club wanted to engage the whole school, not just those who ate school lunches.

KEY ACTIVITIES

From the get-go, the students had so many amazing ideas. They started by creating House food waste mascots for a House food waste competition. Once they had designed their mascots, they decorated the windows of the food hall so that students would see the brightly coloured mascots and engage in the competition. The students actively took part in the buzz marketing workshop and used their ideas to deliver a brilliant Prep School and KS3 assembly. The carbon clinic with Planet Mark was also well received and the students asked lots of questions throughout. They wrote newsletters, case studies, ran competitions and surveys and also connected with their local food bank. During Food Waste Action Week, they actively engaged the school in food waste activities and pushed ahead with the competition.

STUDENT IMPACT

The team put so much thought and effort into the challenge and generated some brilliant results. They focused on building solid foundations for the school to continuously work on reducing food waste for years to come through embedding it in students with buzz marketing techniques and through building a connection with their local food bank who ran workshops on food waste and poverty and have created an ongoing partnership with projects and workshops.

RESULTS

They achieved a 27% reduction in average food waste between January and June. This is impressive as they had very little food waste to begin with, and really shows the strength in the students' campaign.

LEGACY

The students built a great relationship with Chef Laura who allowed winning House students to help design her menus for the next term. They also ensured prolonged eco club success through receiving grants as a prize for the House food waste competition for them to spend on further eco projects. They also used the information from the tuck shop survey to make swaps and changes and reduce unnecessary food waste.

FEEDBACK

'This year our Climate Action Ambassadors have fully embraced the Thomas Franks 'Great Food Waste Challenge'. It has been a fantastic opportunity for our pupils to deliver changemaking in action, delivering assemblies and leading whole school competitions. Winning the Regional prize and the trip to the Eden project will enable them to generate some exciting new ideas and initiatives for next year's Biodiversity Challenge'. - Karen Gracie-Langrick, Headteacher Colchester Prep and High School & Kate Throup, Sustainability Lead





OUR WINNERS

We are proud to announce Ackworth School as our National Winner of the 2025 Great Food Waste Challenge. Their consistent, whole-school approach and student-led innovation set the gold standard for change.



NATIONAL WINNER
ACKWORTH SCHOOL

The students at Ackworth School have been chosen as the National Winners for our Thomas Franks Great Food Waste Challenge as from the beginning they have been enthusiastic, creative and consistent. Their active participation in the workshops, partnership with Chef Steve and the Thomas Franks team, and the way they have engaged the rest of Coram House and the school in the challenge through competitions, posters and the Great Green Festival has been incredible.

We have seen consistent reductions in food waste from the kick-off in November. They are the only participating school to have had an average % reduction every week since February Half Term and no other group has managed to engage and encourage the rest of their school with the challenge as much as this group at Ackworth. Their proactive and creative approach with posters, lunch time competitions, plays and videos has been fantastic, and we have loved receiving updates from Sophie, Steve, Karl and the students. Congratulations Ackworth!

REGIONAL WINNER
EAST
COLCHESTER PREP & HIGH SCHOOL

The students at Colchester Prep & High School have been chosen as regional winners because of their creativity and ingenuity throughout. From their brilliant food waste mascots for the House competition, to the decorated windows, the multiple surveys, engaging assemblies, project reports and the connection with the local food bank. The team put so much thought and effort into the challenge and generated some brilliant results with reductions of over 35% over the reporting period. They were enthusiastic with every workshop including the carbon clinic with Planet Mark. And I have loved receiving updates from Kate and the team. Congratulations Colchester!

REGIONAL WINNER
SOUTH EAST
HOLME GRANGE

The students at Holme Grange School have been chosen as regional winners for their reliable enthusiasm, intelligent solutions and energy. The brainstorming in the first workshop was exciting and boundless, and from there they developed a solid plan for the challenge ahead. Their assembly to the school included a giant Perspex bin to show the impact of food waste, the posters around the school are fun and creative and the work they have done in the food hall with the engagement tablet and the menus has been incredible! Their constantly innovative approach to the challenge ensured results and the success of SustainFest was the perfect celebration of all the hard work the school and students do in sustainability and our Great Food Waste Challenge. Congratulations Holme Grange!

REGIONAL WINNER
SOUTH WEST
ST PIRAN'S SCHOOL

The students at St Piran's have been chosen as regional winners in the Thomas Franks Great Food Waste Challenge because of their unwavering energy, eagerness to engage the school and their hard work throughout the challenge. From the beginning, the students actively participated in the workshops and worked well with Thomas Franks teams. Their food waste assembly was brilliant and creative and a great way to spread the message and launch the challenge with the whole school. The posters they created in their marketing workshop were fantastic and the slogan "Feed bellies, not bins" is one that the Thomas Franks Sustainability Team use to this day. The posters, assembly and food waste competitions have all driven food waste down at the school and made this team worthy winners. Congratulations St Piran's!

REGIONAL WINNER
SOUTH
GUILDFORD HIGH SCHOOL

The students at Guildford High School have been chosen as regional winners for their outstanding creativity, innovation and persistence. Their engagement in the workshops meant they got the most out of them and used them to spark imagination in their approach to the challenge. The team led the way in engaging the school at all levels through assemblies, challenges and prizes. Their posters were fantastic and the stop-motion video was a unique way of connecting with students. They have seen significant results, with some months having 30-40% reductions in food waste. They have sustained reductions throughout the challenge and constantly came up with new concepts to keep the challenge alive. Their partnership with the Thomas Franks operations and catering team has been an amazing biproduct of the challenge and their cohesive efforts to reduce food waste have been celebratory. Congratulations Guildford High!

SURVEY RESULTS

At the end of the challenge, we asked our participating teachers to complete a three-minute survey to gain insight on what they liked about the challenge and what we could improve on. See some of the results below:

- 50% of respondents said the sustainability kick-off workshop was the most effective workshop.
- 50% of respondents said the marketing workshop was the most effective workshop.
- 75% of respondents ranked the effectiveness of the challenge in reducing food waste and engaging the rest of the school 4/5 or 5/5.

To the question, "What did you like about the challenge?" some of the brilliant answers we received are below:

"Great support, regular updates tracking progress, the opportunity for children to take part in the marketing session, support from Azdin and Ann here at school."

"It was great working across a range of TF teams and creating opportunities for students."

"The theme, the meeting with the chef."

To the question, "What could have been done better in the challenge?" some of the answers we received are below:

"Perhaps more reflection on the foods causing most food waste e.g. often chicken drumsticks etc. are very popular but the bones create heavy food waste. Also, looking at the foods that are most wasted and making changes to our menus accordingly."

" A visual session about the quantity of waste in school would have been very powerful as I am not sure how much the data - i.e. amounts in kilos mean to young children."

"Nothing."

"More on social change and how to influence others."

When asked how likely they are to participate in the next school challenge, 75% of respondents chose a 5/5 rating.



WHAT DID WE LEARN

OUTCOMES

- Student ownership drives change: when they lead, the whole school follows.
- Practical measurement tools (like IndiCater) make impact visible.
- Reduction in food waste and carbon emissions.
- Legacy: composting systems, food policies, eco groups.
- Stronger relationships between schools, catering teams and local communities.
- Digital and print campaign resources now used across the school year.

OPPORTUNITIES

- Looking into utilising new measurement tools for increased data management and more visual data is an exciting opportunity we are already working on and looking into.
- Strong relationships have been built between Thomas Franks catering teams and students in the participating schools which will lead to more collaboration in the future.
- To keep reducing food waste now that the foundations are in place.
- Keep working with and developing eco clubs and their strategies within schools.
- Kick-start our next challenge with another key environmental focus and a link back to the food.

CONCLUSION

This challenge has proven the power of food to educate, unite and inspire. Through The Great Food Waste Challenge, students didn't just learn, they acted. They weighed, saved, shared and led. They showed that change is possible from the ground up - and this is just the beginning. With continued support, we can embed these behaviours for life. Working with students on projects that they care about has been a huge privilege and a big learning curve for many Thomas Franks Teams, including Marketing, Culinary, Finance, HR and Sustainability.

The success of our first "Great School Challenge" has created a path to new annual challenges, connecting food to the wider world of sustainability. With the lessons we have learnt, we hope to engage more schools across the UK and internationally as we expand in 2025 into our next Great Nature and Biodiversity Challenge.

Our Great Food Waste Challenge is continuing as an internal challenge for schools in September 2025. Food waste is a challenge that won't go away and is a topic close to our business and important to our locations. If you would like to participate in the challenge, please get in touch with Lizzie Archer (lizzie.archer@thomasfranks.com) to book in a kick-off workshop.

Some testimonials from teachers: (add as soundbites throughout the report?)

"We loved taking part in the Great Food Waste Challenge. The support from Thomas Franks has been fantastic, and it really made us as a school more aware of the need to work as a team and reduce the amount of food that we waste each day. Our Eco Council thoroughly enjoyed the workshops and being part of this great initiative. Thank you!" – Laura Americanos, Eco Council Lead at St Piran's School

"It's been inspiring to see our students actively engage with the TF teams across a variety of workshops. They've gained valuable insights from industry experts and now feel part of a larger movement working to tackle food waste and promote broader sustainability efforts." – Leanne Hughes, Eco Council Lead at Holme Grange School

"Taking part in the food waste challenge was a fantastic experience for Coram House Ackworth School. The theme was incredibly relevant and gave our pupils a meaningful opportunity to explore sustainability in a hands-on and engaging way. The support from the Thomas Franks team was excellent and the reason made our pupils feel valued and connected to a wider community effort. Access to real data and resources brought the issue to life and sparked thoughtful discussions and creative ideas among our pupils. The overall impact was overwhelmingly positive. Our pupils came away inspired, more informed and motivated to make a difference." – Sophie Schoukroun, Deputy Head Coram House at Ackworth School

"Thanks to Gen for her enthusiastic kick-off of the project, Lizzie for all your great input and support, Will for a fun guerilla marketing workshop and Tracy for all the meetings and making things happen! Thanks also to the chefs for the yummy meeting treats, feeding back thoughts and taking on board suggestions." – Sharon Howitt, Eco Club Lead at Guildford School





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