



Albert de Mun Sustainable Activities



▶ Albert de Mun Sustainable Ongoing Activities

Our students and teachers initiated 8 Activities for the past 2 years :

Activity 1 : Eco-teaching in Workshops during the Food Festival in Cite of Sciences

Activity 2 : A new way to run the fine-dining school restaurant throughout the year

Activity 3 : Acting Zero-waste on food production outside school

Activity 4 : “Power Madagascar” : Sensitize kids in Madagascar on health and safety food

Activity 5 : Our School is getting Greener!

Activity 6 : Understand the Food Chain: Student exchange with future oyster farmers and fishermen in Cherbourg (Normandy) for a week

Activity 7 : Pedagogical trip in Ardeche region, eco-village, to learn behaviours from the Source

Activity 8 : Sensitization Campaign : Zero Waste Conference at school



Activity 1

Eco-teaching in Workshops during the Food Festival in Cité of Sciences

Available on Youtube : <https://www.youtube.com/watch?v=rEj7xJIKBwI>



Over 3 days, Students became teachers. 10 000 visitors experienced sustainable cooking. In our 3 sections, we made them practice with students, during this "Food For Tomorrow" exhibition





Activity 2

A new way to run the fine-dining school restaurant throughout the year



TERROIRS D'AVENIR is a great success for Alexandre Drouard and Samuel Nahon, whose passion is to look for highest quality products. Since 2008, they provide the greatest restaurants in Paris with the finest vegetables, meats, fish and cheese. They find product directly from small French producers.

At school, we started in September 2017 to work with local products and French producers. We started to design a different way of working in the kitchen much more on the creative side because we didn't know the day before the food we would have the next day.

Now we make the menu just before cooking with the products that could be obtained. We also work on waste by setting up first place a trash bin bio-waste that ends up in a compost, compost that serves us for a vegetable garden that we have recently installed on the roof of our establishment.





Activity 3

Acting Zero-waste on food production inside and outside school

Available on Youtube : <https://www.youtube.com/watch?v=WXTw3dJumT8&t=15s>



No to Food wastage!



Reuse the adornment



Compostable waste

Save
Earth



Prepare
dishes with
your food
waste

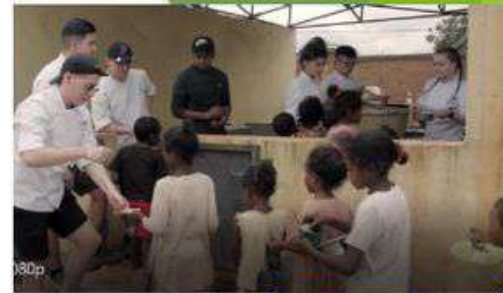




Activity 4

*“Power Madagascar” :
Sensitize kids in Madagascar on health and safety food*

One team of 25 students have been working 3 years to collect money and get involved for 2 weeks in Madagascar to help underprivileged schools and local associations





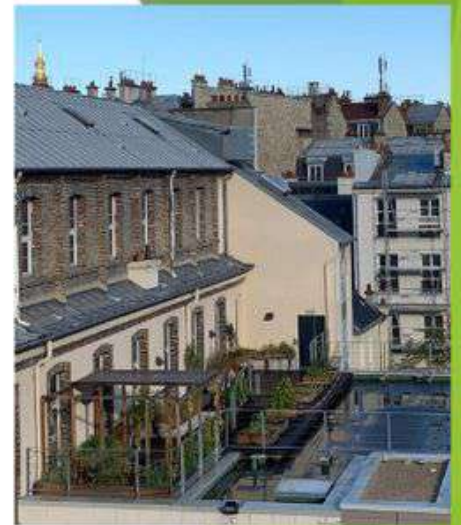
Activity 5

Our School is getting greener!

Two years ago, one team created a vegetable garden on the roof of the high school. The project was born in collaboration with a Start Up called Aeromate. Aeromate is a start-up in urban agriculture that produces fruits, vegetables and aromatic herbs on rooftops in Paris, with more than 150 species of aromatic herbs and 100 species of plants.

Last April, we planted selected seeds. Seasonal vegetables and herbs already grew on the roof of our high school.

Thanks to this project, we will learn on seasonality of products, and how to grow vegetables and aromatic herbs, be able to cook them and use them during our practical work.





Activity 6

Understand the Food Chain: Student exchange with future oyster farmers and fishermen in Cherbourg (Normandy) for a week



In collaboration with a school in Normandy, students of our school have been experiencing during 3 days the vocation of fishermen and oyster farmers.

Professional teachers and students in this school explained, trained and showed us all the tricks of these jobs

We practiced with them during their training sessions.

During the following 3 days, we crossed experienced, heading back to Paris with students from Normandy. We visited Rungis Market and food providers,

To finish, they came with us in the school kitchen and restaurant to transform and consume products coming straight from their own boat.





Activity 7

Pedagogical trip in Ardeche region, how to learn from the Source

Available on Youtube : <https://www.youtube.com/watch?v=jZav7ax27Ag&t=55s>



Our class reached "Le Viel Audon" in Ardeche Region for 5 days. This village develops the transmission of all ancient and traditional way of being self-efficient : seasonal food production, bread making, milk the goat and produce cheeses, running bees and honey, cooking vegetarian by teams, refurbish the village...

No mobile phone, no music, only nature, human community, learn how to leave together, self awareness and know each other a lot better.



Activity 8

Sensitization Campaign : Zero Waste Conference

Available on Youtube : <https://www.youtube.com/watch?v=FZ5BLKYui2A&t=53s>

The Conference has been led by three famous chefs from France in our establishment to sensitize all the student in food wastage, sourcing of products and respect of seasonality.

We organised a huge buffet in the center of the school for lunch, transforming all the leftovers and old products, and served it to the entire school

