

ZERO WASTE PROJECT

LTT Granada

Presentation made by SŠGT students from Celje:

Liza Cajner 4.a,

Klementina Jevšnik 4.a,

Arnož Siljan 4.b,

Rok Radić 4.b.

Day 1

- Cafetteria Kamaleon
- Avenida de andaluces 9, Granada
- They are offering: different types of coffee, cookies, croissants.



Kamaleons Zero Waste practice

- The cafeteria scored 375 out of 645 points.
- We can tell by our questionnaire, that they could improve in areas such as: tracking the waste, creating a defrosting schedule, removing single-use plastic.



Day 2

- Oleum restaurant
- C. San Anton 81
- They are offering: Fish & Meat, pasta, desserts, great wine.



Oleums Zero Waste practice

- The restaurant got 410 out 645 points
- The areas they could improve in are: using reusable containers and bottles, implementing the food recovery hierarchy, less packaging, removing single-use plastic.



Burgers de Verdad

- C. Tejeiro 20
- A place where they specialize in making and selling burgers
- They are offering: burgers with fries and other side dishes



Burgers de Verdad

- The burger place scored 490 out of 645 points
- They could improve in areas such as: checking the carbon foot print generated by their dishes, implementing the „Food Recovery Hierarchy“, offering composable packaging for take away.



- We enjoyed our LTT activity in Granada and had a chance to become more familiar with ZERO WASTE awareness in general.