



OVERVIEW

Plant to Plate is a curriculum-based program that makes healthy eating easy for everyone. We teach kids where food comes from and how it's grown sustainably.

Our chefs use surplus food to teach children how to make nutritious meals and about reducing food waste.

1 in 3 ↑↑↑

Year 6 children are overweight.



PTP to educate over 23,000 children within 3 years

OPPORTUNITY

Health Inequalities:

 The UK is dealing with a serious childhood diabetes and obesity problem, and the most effective ways to address it are through nutrition and education.

Food Science:

 Our curriculum will reconnect children to good food and farming practices, bridging the gap in our relationship with food

Sustainability

 We rescue good food from going to waste, preventing it from emitting harmful greenhouse gases and protecting our environment.

Health and Nutrition

 To address the lack of knowledge about health and nutrition, our chefs will use surplus ingredients for school cookery classes, discussing better health, nutrition, and reducing food waste.



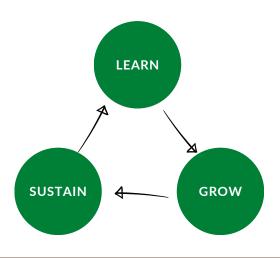
If half of London schools adopted our curriculum, we would introduce more than 275 acres of green growing spaces for children - the equivalent of 183 football pitches!

OUR INITIATIVE

Our goal is to teach and reconnect young people with food, helping them lead healthier, happier lives both now and in the future.

Our program with the Food for Life Awards aligns with the national curriculum for all schools, covering subjects like Math, Science, and PSHE.

PLANT TO PLATE



OUR PARTNERS







MAYOR OF LONDON













