

2-6 JUNE 2025

LTT1 TOKAT/TURKIYE



2025



EPIC—Power of Science for Sustainable Agriculture and Food Waste Reduction



Hosted by
Tokat Fen Lisesi

Coordinator
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Co-funded by the
Erasmus+ Programme
of the European Union



What we did during LTT1

The first Learning, Teaching and Training mobility of EPIC—Power of Science for Sustainable Agriculture and Food Waste Reduction—took place at Tokat Fen Lisesi, Türkiye, on 2–6 June 2025. The host school welcomed 8 students and 2 teachers from Romania and 8 students and 2 teachers from Poland, alongside the Tokat team. The week blended science-driven workshops with cultural immersion, all centred on reducing food waste and promoting sustainable practices.



Day 1 (Mon, 2 June)

Day 1 (Mon, 2 June) opened with an official ceremony and coordinator remarks, followed by country introductions. An interactive workshop on the environmental impact of food production and waste set the tone for the week. In mixed-nationality teams, students mapped national food-waste issues and showcased their findings through posters and Padlet. The afternoon featured protocol visits to Tokat Municipality and the Governorship and a guided city tour; the evening closed with dinner at Osman Paşa Konağı and friendly intercultural sports and leisure time, including a football match and a pyjamas-themed get-together.

Day 2 (Tue, 3 June)



Day 2 (Tue, 3 June) focused on hands-on solutions. Buket Çan Kaya led an eco-creative upcycling and sustainable planting workshop.



At Zübeyde Hanım VET School, students recorded AR-based “Youth Voices for the Planet” interviews. Afternoon sessions at Tokat Agricultural High School and TOGÜ Agricultural Faculty included greenhouse observations, compost-unit exploration and data-driven experiments on waste.

Participants rounded off the day with a social bowling night.



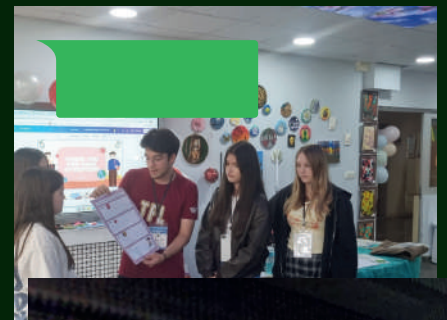
Day 3 (Wed, 4 June)

Day 3 unfolded as a showcase of digital pedagogy anchored in place-based learning. At Zile Fen Lisesi's Future Classroom Lab, teams moved through the creative zones with purpose, turning food-waste concepts into concrete campaign assets. Short tool demos quickly gave way to hands-on production: students shaped clean, readable posters in Canva, drafted snappy text for 15–30-second teasers, and built a small question bank to gamify awareness later in the week.



By midday the visual identity of “Save the Plate” was taking form—clear slogans, a single headline data point, and a direct call to action that a stranger could grasp in three seconds. The afternoon shifted the lens from screens to stone as the group descended into Ballica Cave for field observation. Microclimate, moisture, and time became living examples of how environments preserve, protect, and sustain—exactly the values they were trying to cultivate back at school.

The day closed at Hanımeli Konağı with a Traditional Henna Night, where students compared symbols and rituals from home with those they encountered in Tokat, grounding sustainability in the language of community, restraint, and sharing.



Day 4 (Thu, 5 June)

Day 4 was production and dialogue in equal measure. The morning ran like a studio: teams refined their “Save the Plate” materials for real audiences, tightening layouts for phone readability and recording voice-overs for short videos that matched image, message, and pacing.



Their GooseChase challenges were designed to be playful yet purposeful, nudging peers to notice portion sizes, sort waste correctly, and rethink leftovers as ingredients rather than trash. In the afternoon, learning moved outdoors again.



At the aronia and elderberry gardens, students listened to growers connect soil organic matter with resilience and yield; beside all they talked about water as a finite, stewarded resource; and on a local sustainable farm they followed the arc from compost to crop with questions about cost, labor, and payoff.



Those conversations translated directly into school-level ideas—simpler compost pilots, clearer serving lines to reduce plate waste, and seasonal menu notes that privilege what grows well and travels less.



Day 5 (Fri, 6 June)

Day 5 coincided with EID FEST and placed culture at the center of sustainability. With host families, students experienced Bayram routines that quietly model mindful consumption: measured hospitality, shared dishes, and the social logic that keeps excess in check. Teachers met for a short debrief over breakfast to capture what could travel back to partner schools—zero-waste celebration checklists, leftover-to-recipe boards, and small rituals that make thrift feel like belonging rather than sacrifice. In the afternoon, the certificate ceremony doubled as a compact showcase. Each team presented a poster image and a still from its video, paired with one verifiable data point and one action promise they would implement on return—potion guides drawn on trays, a pilot compost caddy in the canteen, a weekly 60-second announcement recorded by students.



Conclusion

Taken together, these three days braided classroom craft, field evidence, and cultural meaning into a single story. Students did not only learn which practices matter; they produced tools ready for use, tested ideas against real expertise, and found language and rituals that will help those ideas stick. “Save the Plate” left Tokat not as a slogan but as a workable habit set—designed, rehearsed, and owned by the young people who now carry it back to their schools.