**Week 1 – REPORT**

* The challenge that inspired my students’ heart to take action was the increased concern during the last years about the negative consequences which occur when pesticides and chemicals are used in food production industries. My students believe that when pesticides, chemicals, fertilizers and hormones are used by farmers to grow their produce, not only our health is in danger, but also our environment. Therefore, we decided to take action and promote organic foods in our community.
* Our action addressed a global problem connected to the specific SDG: “Responsible Consumption and Production”.
* **STEP 1**: We decided to learn more about organic foods and find out their advantages and disadvantages. We completed a project about bio foods. We gained knowledge about bio farms and the products they may produce, such as bio eggs, bio milk, organic fruits and meat, etc. We found out the difficulties that bio farmers have to face when producing bio foods. Also, we learned how to recognize bio foods when visiting the supermarket. In addition, we studied a research about bio farming in our country, Cyprus, and we realized that Cypriots have poor knowledge about bio foods and therefore they do not prefer to buy such products.
* **STEP 2**: After the completion of our project, we decided that we had to take action. Our decision was to devote a school day to enlighten students and teachers of a nearby school, as well as people from our community, about bio foods. An invitation was sent to all the above. The logo of our seminar come out from the students. We pronounced a contest and every kid participated with pleasure. The logo that winned the contest was “EAT ORGANIC, LIVE HEALTHY”, placed inside a jar full with bio honey.
* **STEP 3:** We invited people specialized in bio foods to make presentations during our seminar: a representative from the Cypriot Ministry of Agriculture, Rural Development and Environment, a nutritionist and representatives from a non-profit team that aim to maintain our traditional seeds and the biodiversity of our planet.
* **STEP 4:** With a help of a collage girl that studies to become a chef in the near future, we prepared at school, cereal bars made of bio ingredients. The nutritionist contributed to our effort by writing the recipe of the snack. The snack was offered to all our guests, so they had a chance to taste something made out of bio ingredients.
* **STEP 5:** We created a bio garden in our school yard, by planting vegetables (ex. tomatoes, cucumbers, parsley, celery). Also, we planted herbs suitable to grow in the hot climate of our country (ex. Mint, spearmint, oregano, verbena, rosemary, lavender).
* **STEP 6:** Before our seminar took place, we prepared an informative board, so that our guests could visit and read about bio foods. By the end of that day, we distributed to everybody a booklet bio farming and some recipes with bio ingredients to try out at home.
* **Difficulties:** It was difficult to allocate time with all the teachers and students of our school during school time, so we had to work during weekends as well. Also, we needed money to buy the ingredients of the snack we offered, to buy the plants and herbs that we planted and some money to print the booklet. All expenses were funded by the European Project **EAThink2015** (No: DSI-NSAED/2014/349-033).