Post-excursion resource

# Rescue Pops

Level 3 – Level 6

## Year

Grade 3 – Grade 6

## Level

Level 3 – Level 6

## Activity description

Students learn about the clever solutions to food waste at Montague. They explore the joint effort of two companies to create Rescue Pops using stone fruit – that would have ended up in landfill – to create a delicious new product. Students use their own innovation and ideas to create a product that reduces food waste.

## Key Topics

- Food waste
- Innovative new products
- Design and technology

## Materials required

- Access to a computer and the internet
- Access to computer presentation programs
- Writing materials

## Instructions

To inform student learning and inspire their own product design, read the story of the Rescue Pops (in the background information section). Share the story with the students before they undertake the task.

**THE TASK:**

Food waste is a big deal. We have a big fight on hands. We need your help!

To celebrate the success of the innovative Rescue Pops and to continue the food waste fight, Montague is asking you to design your own alternative product to prevent perfectly good fruit from going into landfill.

You can produce a poster, video, PowerPoint, Google Doc, or any form of presentation to showcase your idea. You will be required to showcase your work with your peers in an individual presentation. Montague would love to see your sustainable designs too, please share them by emailing events@montague.com.au

Remember to include the following in your presentation:

- Outline the food waste problem.
- Design a solution to the problem, keeping long-term viability and sustainability in mind.
- What materials are you going to need?
- Communicate your design idea using modelling, drawings or pictures.
- What are the features of your new product?
- Who will buy your product?

## Suggestions for assessment

Students individually showcase their work to peers or the local community.

## Curriculum links

**The Victorian Curriculum**

**Design and Technologies**

**Level 5–6**

Investigate characteristics and properties of a range of materials, systems, components, tools and equipment and evaluate the impact of their use (VCDSTC037).

Generate, develop, communicate and document design ideas and processes for audiences using appropriate technical terms and graphical representation techniques (VCDSCD039).

**English**

Plan, draft and publish imaginative, informative and persuasive print and multimodal texts, choosing text structures, language features, images and sound appropriate to purpose and audience (VCELY329).

Reread and edit own and others' work using agreed criteria for text structures and language features (VCELY330).

Use a range of software including word processing programs to construct, edit and publish written text, and select, edit and place visual, print and audio elements (VCELY332)

## Background information

**FOOD WASTE FIGHT**

Food waste in Australia is a problem.

**THE PROBLEM**

- Did you know that 7.6 million tonnes of perfectly edible food ends up in landfill in Australia each year? That's around 312kg of waste per person!
- Up to 30 per cent of Australia's stone fruit ends up in landfill because of small cosmetic blemishes, not because it's inedible, just because it may look slightly different!
- Montague started looking at how it could prevent 500,000kg of fruit going to waste in 2019.
- The company worked with RMIT University in Melbourne on the issue after obtaining a co-investment grant from the Fight Food Waste Cooperative Research Centre.

**THE SOLUTION**

Family-owned fresh-produce company Montague partnered with Peters Ice Cream to divert imperfect fruit from landfill, turning premium Montague plums into a great-tasting product to help reduce food waste.

At Peters Ice Cream, plum sorbet is made from 50,000kg of fruit grown in orchards around Swan Hill and Shepparton in Victoria. The sorbet is turned into Rescue Pops.

Montague has got sustainability embedded in its culture. They have been nurturing their land for over 70 years, so, for them, Rescue Pops is just a small extension of their food-waste reduction processes and sustainability plans overall. So much stone fruit in this country goes to landfill because we have high expectations about what fruit should look like on the shelf, despite the fact that imperfect fruit taste just as good as any other piece of fruit.

Fifty-thousand kilograms of plums were in the pilot program in 2022, but Montague has the capacity to supply five times that volume.

It was the CEO of Foodbank Victoria, Dave McNamara, who encouraged the two companies to work together. Peters is also sustainability minded and is striving to have net zero carbon emissions by 2040.

"It may be a small step, the journey is going to be long, but this is just one initiative that we can work on with another business to show how committed we are," said country head of Peters Ice Cream Emma-Jane Collins.

The packaging carries the slogan "too good to waste" and Ms Collins said a lot of thought also went into the name of the product, Rescue Pops.

"The name … really describes what the project is. To me, Rescue Pops just says it all," she said.

Even though the plums had imperfect beginnings, Scott Montague hopes the icy poles will be well received by shoppers.

"Rescue Pops have a beautiful plum flavour. They're not too sweet and my kids adore them," he said.

Peters Ice Cream said it would consider extending the Rescue Pop range to other fruit flavours if the product was popular with shoppers.

*Reference: www.abc.net.au/news/rural/2022-10-29/montague-and-peters-ice-cream-team-up-to-halt-food-waste/101588472*

## THE NEW PRODUCT

The new product is called Rescue Pops – Plums Up. It is a delicious sorbet stick made from rescued Montague plums that would have otherwise gone to landfill.

Montague and Peters Ice Cream invite all Australians to reframe their thinking and perceptions of food that might appear a little different but is just as nutritious and delicious.

Let's celebrate the beautiful and blemished, the perfectly imperfect and rescue these orchard rejects by turning them into delicious frozen fruit sorbet treats. We can all make a difference, even if it's just by salvaging one unique fruit at a time.

As well as saving imperfect Aussie plums from landfill, Peters will assist in closing the loop on food waste, with annual sales from Rescue Pops funding 200,000 meals for Australians in need through Foodbank.

## WHY RESCUE POPS

Rescue Pops – Plums Up sorbet sticks are a delicious snack the whole family can feel good about, with all the antioxidant goodness and inherent sweetness of plums. Naturally gluten-free, plant-based Rescue Pops have no artificial colours or flavours and contain only 56 calories per serve.

You can find Rescue Pops at your local Woolworths store and Bill's Orchard Gate at The Orchard at Montague.