Sustainability Impact Summary

**WHO WE ARE**

**Name:** Ackerdemia e.V.

**Location:** Berlin

**GOALS AND ACTIVITIES**

**Goals:** Ackerdemia's key goals are sustainable education and to raise the appreciation for nature and food.

**Activities:** Educational

**OUR IMPACT AREAS**

Our key areas of significant impact are:

- Improving self-confidence and resilience
- Discovery of new fresh foods
- Sharing specific skills and knowledge about the food system

**SPECIFIC IMPACTS INCLUDE**

- **21776** people use our facilities to grow food
- **59867** people received educational materials from us about food systems
WHY WE SHARE FOOD

1. Ackerdemia’s objective with “GemüseAckerdemie” (GA) is to counter the challenges of food waste and alienation from nature among kids. We aim to educate conscious consumers with healthy and sustainable eating habits.

2. “GemüseAckerdemie” is an educational program that supports schools and kindergartens to establish vegetable fields. Children learn where food comes from, how much effort it takes to cultivate vegetables and the importance of nature for livelihood.

3. The participants develop new knowledge, skills and competencies on the field. Ackerdemia’s education material provide opportunities for them to learn about sustainable development and the consequences of food production and consumption.

BENEFITS FROM SHARING: OUR SHARESTARS

Food sharing can create multiple positive benefits from fostering social cohesion to reducing food waste. A summary of the areas where we benefits are shown in the graphic below based on the number of stars in each category.
An evaluation of GemüseAckerdemie’s effects showed that the program has a positive effect on kids’ movement. 81% of the children that were asked, reported that they feel more balanced due to the physical work on the field. The physical activity also contributes to a higher capacity of concentration in the following classes.

83% of the school children and 67% of the volunteers say they have discovered new forms of fresh food through the program.

All our participants received educational materials in relation to reducing the amount of food they waste. 87% of the school children reported that they developed more appreciation for vegetables and food in general.