



Converting our used cooking oils into fuel!

Dear parents,

On the occasion of the new school year we would like to inform you about the start of the program *Tiganokinisi* in our school. The program is under the auspices of the Ministry of Education and Culture, in collaboration with the Pedagogical Institute of Cyprus and the non-profit organization, AKTI, Project and Research Centre.

About the program: Through *Tiganokinisi* we aim to provide experiential education to students in our schools, through their active participation in the process of integrated management of used cooking oils and the solution to a problem which they themselves are an integral part of. Specifically, through the cooperation of students, friends, parents, teachers, relatives and members of the wider community to whom the concept of "open school "is aimed at, the significant problem of pollution caused by the disposal of used cooking oil from our own French fries, meatballs, fish, oven baked foods, salads, canned tuna, etc is recognised and addressed. Given the fact that the program and the collection of used cooking oils concerns the wider community, we encourage the participation of all citizens through the separation and collection of used cooking oils at home, safe transportation to school and participation in the process of conversion into the final product which is biodiesel. With key concern the promotion of comprehensive learning pathways through the program of *Tiganokinisi*, we seek to simultaneously promote educational materials for students in the context of formal, non-formal and informal learning, in order to highlight the educational nature of the program, enhance environmental awareness, but also trigger the interest of students on this issue. For more information please check: www.akti.org.cy, www.tiganokinisi.eu, www.moec.gov.cy/dkpe

The net profit from the sale of the used cooking oils and biodiesel that will be collected by each school, as well as the prize money of possible success of the school in the annual Pancyprian Tiganokinisi competitions will be given to the school unit to support actions to improve its environmental profile (eg for photovoltaic systems, water and energy saving systems, composting, green growth, etc).

We look forward to your cooperation and support on this project, in a joint effort for continuous improvement of education for sustainable development in our schools, enhancement of environmental awareness and protection of the environment. We urge you to collect used cooking oils and bring them to the school in this collective effort.

Happy school year!





Answers to frequently asked questions: On the basis of the pilot implementation of the program in the previous school year, it was observed that certain questions - concerns were often expressed:

1. What kind of oil do we transport from home?

Any vegetable oils from frying, baking, salads, canned tuna, etc. After the oil is first cooled, it can be transferred into any durable, empty, clean container (eg. water, milk, or oil containers etc.). Particular attention is needed for oil from oven baked foods and salads, in order for it to be as free as possible from water, other sauces and leftovers. A few drops of water in the container are not an issue and will be removed during the process of conversion of oil into biodiesel.

2. How often do we transport oil to the school?

The school will determine one day of the week when students can deliver the oil to a specific location or person, to be designated by the school management, or emptied directly into the main container. The process will be decided by the school administration and parents will be duly informed. All containers used to transport the oil will be recycled.

3. Issues of health and safety, and potential of oil spilling and staining bag, books and student:

During the trial period of the program at all educational levels in the 10 schools in Aglantzia for the school year 2011-2012, we were faced with no such problem in over 2000 students involved. The oil transported is edible and not dangerous to the health of the student.

4. Concern that the incentive to increase the collection of oil will lead to an increase in oil use at home:

The incentive was used in only some of the schools in the pilot stage. In the schools where the incentive was used, the amount collected per student was almost double compared to the schools without the incentive. From a sample survey by AKTI aimed at parents, there was no issue or case for the increase of oil use, but rather the involvement of family and friends. In any case the students are briefed prior to the commencement of the project on the negative health effects of consuming fried foods.