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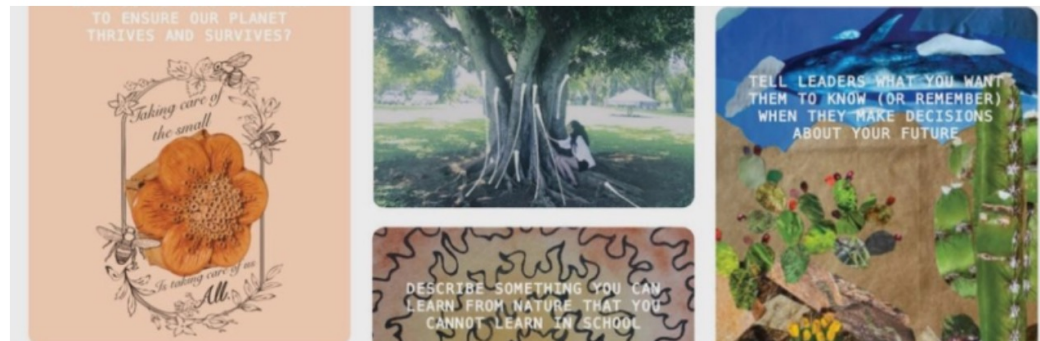
How exciting to launch the "Turn it Around" initiative with the artwork by amazing @MitsySmile! Beautiful and powerful work! Let's #TurnItAround!
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Nov 5, 2021

JULY 28, 2021

WHAT IF WORLD POLITICIANS KNEW AS MUCH AS CHILDREN ABOUT 'COMMON WORLDING' IN THE ANTHROPOCENE?



common worlding pedagogies

common worlding pedagogies highlight complex perspectives on human-environmental relations by developing creative and conceptually rich insights into children's relations with the world and its human and more-than-human inhabitants

- behavioural responses / solutions (the Rs) to waste problems that focus on factors that optimize recycling behaviours are inadequate
- common worlding waste pedagogies call instead on reconceptualizing waste and our fraught relationship to it

common worlding waste pedagogies set out to **open our perception to entangled human/waste relations** so that we might carefully and ethically respond to children's encounters with the vibrant life of waste

The pandemic has called us to renew our food practices and to face up to the magnitude of food waste generated to reduce the spread of COVID 19. At Stoneybrook we are responding to this challenge by envisioning pedagogies that pay attention to this food waste. We do not simply manage food waste but also invite *slow, situated* engagements with it.



We call this **response** 'common worlding waste pedagogies'. The aim of **common worlding waste pedagogies** is to give new meaning to young children's **relationships** with waste by keeping waste **in sight and in mind**.

Every day, since January 2021, Chef Kyle offers left over remnants of fruit and vegetables to the children.

- Onion peels and ends
- Carrot tops and shavings
- Banana peels
- Pepper seeds and stems
- Celery roots
- Potato peels

