TIGANOKINISI FRYING PAN PROGRAM







The Frying Pan Program:

- is an educational, environmental programme designed to recycle used cooking oils
- started with a pilot application in 2011 in 10 schools within the municipality of Aglantzia
- has been implemented throughout Cyprus since September 2013
- is currently successfully implemented in more than 400 schools in Cyprus
- started at my school in April 2024

How the Frying Pan program works

1. Each school collects used cooking oils from students' families (local authorities and businesses can also contribute)

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- 2. Used cooking oils are converted into biodiesel and glycerin
- 3. School gets money, in return, to invest in green technology

How the Frying Pan program works



Benefits of the Frying Pan program

- Provides information
- Education
- Promotes cooperation
- Raises awareness

.....in environmental protection issues

- Coverts waste (frying oils) into useful materials: biodiesel & glycerin
- Develops a sense of shared responsibility and understanding
- Enriches sustainability at schools



THANK YOU

