My Food cookbook
“I enjoyed judging everybody’s entries. There were poems and pictures and recipes and they were all so colourful and amazing.”

Martha

“I loved judging the recipes and poems, they were all amazing! So hard to pick the winners!”

Alice

“I liked judging the food!!”

Alistair

“The entries showed how enthusiastic children are when it comes to making food. Such a great experience!”

Ellie
Welcome to the My Food cookbook...

We received more than 100 entries from all over the world for the International School Meals Day competition. Four members of the Children in Scotland advisory group, Martha, Alice, Ellie and Alistair had the tough job of choosing the 20 winning recipes.

Foreword from Children in Scotland

First held in 2013, International School Meals Day (ISMD) aims to raise awareness of healthy eating and good nutrition for all children. It does this by bringing people together to take part in food activities, get involved in online conversations, and share recipes and best practice.

Each year sees an increase in collaboration and contributions, through Skype in the classroom, social media, or creative new content on the ISMD website.

2018 will be our sixth year, and we’ve decided to do something a bit different!

Thanks to Scottish Government funding, and to mark the Year of Young People in Scotland, we decided to run a competition and produce an ISMD Children’s Cookbook, which you’re now reading!

This cookbook is made up entirely of recipes submitted by children and young people from around the world. It includes pictures, poems and stories about the sort of food they eat at home or school.

We received more than 140 entries but only had 20 spaces in the book. Four young people from Children in Scotland’s young people’s advisory group, Changing our World, then had the difficult job of deciding the final selection which appear on these pages.

I want to say a massive thank you to everyone who sent in entries, and congratulations to the 20 published here. Others will be available on the ISMD website, www.internationalschoolmealsday.com, so please take a few minutes to look at them.

Thanks also to Alice, Alistair, Ellie and Martha, from Changing our World, for judging the competition so well – and for all their comments on the different recipes...

We hope that you find the cookbook interesting and it provides you with an insight into what other children are eating around the world. Maybe, just maybe, you could try making some of the recipes yourself?

If you do, please send us a picture and tell us what you think about what you’ve made, and we’ll add your comments and images to the ISMD website. Our contact details are on the back cover.

Happy reading!

Foreword from The Scottish Government

“The Scottish Government is committed to improving the health and wellbeing of the Scottish population and ensuring each child gets the best possible start in life.

Education is the defining mission of the Scottish Government and Curriculum for Excellence plays an important role, along with schools and education professionals. They encourage children and young people to develop the knowledge and skills to help them understand how food affects everything around them.

We know this is replicated across the world and we are proud to support this cookbook. Bringing together the favourite dishes of children and young people worldwide showcases them at their best, which is all the more important as we celebrate 2018 and Year of Young People.”
Bean Cakes
(Acraa in Bambara language)

By Agnes, 6th Grade
Saana Primary School, Mali

Ingredients:
2 kg of beans of peas
6 green green peppers
2 cloves of garlic
2 red peppers
3 pinches of salt
1 liter of oil
2 spoons of dried okra
Preparation:
Put the bean in a mortar with a little water and pound to remove the envelopes.
Spread the crushed beans in the sun to dry for 2-3 hours before grinding and sieving to obtain flour.
Put the flour in a clean cup and add the green pepper, red pepper and garlic as well as the dried okra.
Add water and salt in the flour and blend well to obtain a smooth and homogeneous mixture.
Put a pan containing a litre of oil on the fire and heat.
Take quantities of the mixture with a spoon and put it in the oil to fry.

“I love this recipe and it sounds fun to make. Although I don’t think the sun would be hot enough in Scotland to dry the beans! We might have to use the oven instead!”

Martha

“Wow!”

Alice
Bean Soup

Lisbeth, 6th Grade and Skarleth, 1st Grade
CEB La Buena Nueva, Intibucó, Honduras

Ingredients (15 servings):
- Water
- 1 pound of beans
- 6 garlic cloves
- Salt, pepper, cilantro
- 2 slices of seasoned squash
- 4 small chayote squashes
- 4 large potatoes
- 2 pounds of yuca
- 6 green bananas
- 1 large onion
- 1 large green pepper
- 2 large tomatoes
- 6 eggs

Utensils:
- 1 large pot
- Measuring cups and spoons
- 1 large spoon for stirring
- 1 knife
- 1 frying pan
- 1 cutting board
To prepare:
1. Clean and rinse the beans well.
2. Cook the beans in approximately 3 liters of water and add 3 garlic cloves, salt, and pepper until the beans are soft. The liquid will form the broth.
3. Peel the potatoes, yuca, and green bananas; rinse and slice.
4. Rinse and slice the remaining vegetables and cut into small pieces.
5. In a frying pan, sauté the remaining garlic then add onion, pepper, and tomatoes in small pieces. Add all to the beans with the broth. Add 10 more cups of water along with the remaining vegetables.
6. Season with pepper, cilantro, and salt.
7. Cook until vegetables soften.
8. Beat the eggs and add them to the soup (If 15 eggs are available can serve one egg in each individual serving).
9. Heat for 3 more minutes and serve.

POEM by Lisbeth Pérez
The foods that USDA gives
Are fast and easy to prepare.
That is why the students like the taste.
Just add a little of this and a little of that
And you will see how delicious it is.
Bean soup I am going to taste
And my body will celebrate
with nutrients and vitamins.
With beans, eggs and vegetables
Healthy and strong we will grow.

“Very healthy!”
Ellie
Beef Burger

By Josie, aged 9
Bowmore Primary, Scotland

Ingredients
250g of mince
1 large onion
Salt (sprinkled)
Pepper (sprinkled)
1 egg

Equipment
Frying pan
Tea spoon
Knife
Chopping board

Method
1. Chop onion into a bowl
2. Add the mince
3. Crack egg into a bowl
4. Mix together and mould the mixture into a burger shape
5. Add oil to frying pan and put heat up until oil is hot
6. Put burger into pan to cook, 5 minutes on each side of burger
7. Keep flipping burger until brown
8. Place burger into morning roll
9. Spoon on your ketchup and enjoy

Ready to Eat!

Description
Salty, hard, crunchy
Artwork Gallery
By Marcus, P7
Grantown Primary School, Scotland

It sounds terrible but it is... amazing!
Crispy Pork Belly

By Robert, aged 11
Grantown Primary School, Scotland

- 1kg pork belly.
  (Ask butcher to score the skin)
  *(Try and use local free range pork.*

- Salt

- 3 eating apples
- Rub salt over pork skin - leave 10 mins then rub salt off.

- Put into hot oven 230°C for 20 mins then turn down oven to 160°C and then cook for a further two and a half hours.

Apple Sauce Get 3 eating apples, peel them, chop them up and steam them for 10 mins (until soft) then blend to make a smooth apple sauce, (Serve with veg and roast potatoes)

Gravy - use meat juices remove fat from top first add the water from the potatoes and thicken with a teaspoon of cornflour.
Deep Fried Pork with Mandarin Orange Sauce

Kanzaki School Catering Center, Kanzaki-city, Saga, Japan

Menu: Colorful Rice with Seaweed, Deep Fried Pork and Mandarin Orange Sauce, Salad with Bonito Flakes and Laver, and Lotus Root Soup with sardine dumplings, and Milk.

This menu is composed mainly of local grown products, and awarded at Kyushoku Koshien (The School Lunch of the Year 2017) as Special Recognition Award which is children most wanted to eat.

The Kanzaki School Catering Center in Saga prefecture is awarded Special Prize at “Kyushoku Koshien” (The School Lunch of The Year in Japan 2017) on December 3rd December, 2017. The award is sent to “schoolers most wanted to eat“ school lunch.
Ingredients

40g Pork
0.1g Salt
0.04g Black Pepper
4g Flour
4g Bread crumbs
3.5g Somen (Vermicelli)
4 g Mandarin orange jam
1.5g Ketchup
1.5g Worcestershire sauce
3.7g Water

Cooking procedure:
1. Season the pork with black pepper.
2. Snap somen as 2cm
3. Coat 1) with flour, water, bread crumb, and 2) and deep-fry
4. Mix jam with water
5. Heat 4) with seasonings and water
6. Spoon 5) over 3)

Summary;
In the local area, we have rice, wheat, asparagus, soybeans, edamame and strawberry fields. We can also study how to make tofu.

In this way, children are in an environment where they can feel and learn about the local agricultural products.

However, not all the children are aware that school lunch is made with local ingredients. This is why we decided to offer a special menu, to tell children about the delicious ingredients.

Local grown products in this menu;
Rice, soybean, bell pepper, milk, pork, flour, somen(vermicelli), mandarin orange jam, cucumber, Japanese mustard spinach, seaweed, onion, ginger, lotus loot, and miso.
The first time I cooked for the school meals programme, I thought this is just another job, but now, it brings me a lot of happiness to cook for the future leaders of the nation.

Mrs. Vanh, cook

"Fried long beans and morning glory with eggs"

Recipe:

1. Add garlic and chili to oil,
2. Add long beans and morning glory from the school garden to wok and stir fry,
3. Add beaten eggs.

Ready to Eat!

Hatnaleang School.
Nalae District, Luang Namtha Province, Laos

Fried long beans and morning glory with eggs
The first time I cooked for the school meals programme, I thought this is just another job, but now, it brings me a lot of happiness to cook for the future leaders of the nation.

Mrs. Vanh, cook

Recipe:
1. Add garlic and chili to oil,
2. Add long beans and morning glory from the school garden to wok and stir fry,
3. Add beaten eggs.

Ready to Eat!

Ingredients:
Garlic
Eggs
Chili
Oil
Long beans
Homemade Pizza

By Ki
Lockerbie Academy, Scotland

Base
100g SR flour
or 50g SR flour, 50g Wholemeal flour, 2.5ml Spoon baking powder
25g Margarine
Pinch Salt
Milk to mix

Topping
2 tinned tomatoes
1 rasher of bacon
half a small onion
Pinch of Mixed herbs
50g cheese
25g Mushrooms
Salt and Pepper
10 ml Spoon tomato puree
1. Set oven to 200°C/Gas No. 7. Grease baking tray
2. Chop onion and bacon
3. Melt margarine in a small pan and cook onion and bacon until onion is soft.
4. Add tomatoes, herbs and seasoning. Mix well.
   Leave to cool. Grate cheese, slice mushrooms.
5. Rub margarine into flour for flour and baking powder until mixture looks like breadcrumbs. Add salt.
6. Mix to an elastic dough with milk
7. Shape dough into a round, approximately the size of a teacup. Place dough on a baking tray. Spread tomato puree over dough. Cover with tomato and onion mixture.
8. Sprinkle cheese on top. Decorate with sliced mushrooms
9. Bake until base is well cooked (approx. 20 mins)
Jamaican Beef Patty

By Avigayil
Macduff Primary, Scotland

Ingredients
2 cups all-purpose flour
1 ½ teaspoons curry powder
1 dash salt
¼ cup margarine
¼ cup shortening
1/3 cup water

Make the crust
Combine flour, 1 ½ teaspoons curry powder, and pinch of salt. Put in ¼ cup margarine and shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Do not over stir; that makes a tough crust. Shape dough into a log, and cut into 10 equal sections. Roll each section into a six-inch circle (approximately 1/8 inch thick). Set aside.

Meat filling
2 tablespoons margarine
1 lb ground beef
1 small onion, finely diced
1 teaspoon curry powder
1 teaspoon dried thyme
1 teaspoon salt
1 teaspoon pepper
½ cup beef broth
½ cup dry breadcrumbs
1 egg, beaten
Prepare the filling
Melt margarine in a skillet over medium heat. Sauté onion until soft and translucent. Stir in ground beef. Season with 1 teaspoon curry powder, thyme, 1 teaspoon salt, and pepper. Cook until beef is browned, stirring constantly. Stir in beef broth and bread crumbs. Simmer until liquid is absorbed. Remove from heat.

Now make the patties
Spoon some filling into each pastry circle. Fold over and press edges together, making a half circle. Use a fork to press edges, and brush the top of each patty with beaten egg. Bake in a preheated 375-degree oven for 25-30 minutes, or until golden brown.

Judges’ Comments
“Looks delicious.”
Alice
Macaroni Cheese

Macaroni Poem
I love macaroni and cheese.
But my brother ruined my dinner to be.
There was a cough and sneeze.
All over my tea.
There went my macaroni and cheese covered in disease.

Ingredients
250g/9oz macaroni
40g/1 ½ oz butter
40g/1 ½ oz plain flour
600ml/ 1 pint 1 ½ fl oz milk
250g/9oz grated cheddar
50g/2oz grated parmesan
(or a similar vegetarian alternative)
Recipe:

1. Cook the macaroni in a large saucepan of boiling salted water for 8-10 minutes; drain well and set aside.

2. Melt the butter over a medium heat in a saucepan slightly larger than that used for the macaroni. Add the flour and stir to form a roux, cooking for a few minutes.

3. Gradually whisk in the milk, a little at a time. Cook for 10-15 minutes to a thickened and smooth sauce.

4. Meanwhile, preheat the grill to hot.

5. Remove the sauce from the hob, add 175g/6oz of the cheese and stir until the cheese is well combined and melted.

6. Add the macaroni to the sauce and mix well. Transfer to a deep suitably-sized ovenproof dish.

7. Sprinkle over the remaining cheddar and the parmesan and place the dish under the hot grill. Cook until the cheese is browned and bubbling. Serve straightaway.
Soor

By Taqwa Umer Hashi and Buzayri Daahir, aged 11
Hadew Primary School, Somalia

Ingredients:
Maize and barley milled and mixed with 70% and 30% proportion, respectively
Milk
Butter
Water
Salt

Preparation process:
Place the pot over fire and boil water, pour the maize and barley mix in the boiling water, add salt to taste, and then stir with a wooden spoon until it becomes thick. Pour the porridge in a big wooden serving pot and create a hole in the center to add butter.

In a separate pot melt the spiced butter prepared in advance and pour it in the center of the porridge, add milk in the outer side of the porridge and serve hot.

Judges’ Comments

“I like this recipe because it’s a different take on the usual porridge and looks more fun to make!”

Martha
Olive are grown in warm countries like France or Spain. Olives have stones inside them, but some companies take them out.

Olives are good on their own. Olives are good with feta cheese. You get lots of different types of olives.

Some green olives have stuffed into them. Some black olives are stuffed with pimentos. Olives are good in pizza's, casseroles, roasted vegetables, and salad.
Christopher's Scrummmy Prawn Stir-Fry!

By Christopher
Hurlford Primary School, Scotland

1. Heat oil on high in the Wok
2. Add grated Ginger (1 tbsp) and Garlic (2 cloves)
   Chilli puree (2 tsp) (1 like mine spicy)
3. Toss in 4 chopped, Spring Onions (Wow)

4. Then add your prawns for a few minutes to soak up the flavours then remove and set aside (so they don’t go chewy)
450 g

5. Add in your veggies
   • Bean Sprouts 250g
   • Shredded peppers 150g
   • mange-tout 150g
   • Sliced mushrooms 100g
   • Very thinly shredded Carrot and Cabbage 150g

- Cook for 5 minutes -
6. Return prawns

7. Sprinkle in cashew nuts for a nice crunch

8. Add fresh noodles with a cup of vegetable stock and a few splashes of soy sauce and squeeze of lime juice

9. Cook for 3-5 minutes - let the liquid reduce ("be less watery")

10. Serve and Enjoy!

I like making stir fry with my auntie! It's quick and easy and I like the sizzling sound!
The Recipe To Success

By Anna Rose, P4
St John Ogilvie Primary and Early Years, Scotland

Ingredients
- piece of bread
- pepper
- egg
- Cheese (grated)
- Onion
- Tomato

Frying pan
Olive oil
1 cup
Preparing
1. Cut a small circle in the bread (not too small!)
2. Chop up the onion, tomato, and pepper
3. Crack the egg and put it in the cup.

Cooking
4. With the frying pan on the hob, squirt on some oil and put in the bread.
5. Put in the pepper, cheese, onion and tomato in the hole.
6. Pour in the egg in the hole.
7. Fry on a low heat and press down.
8. When 1 side is brown turn it over.
9. When cooked, serve up and enjoy! ☺
Chocolate Cake

By Ellie, aged 11
Dalry Primary, Scotland

Ingredients

- 1 cup butter
- 2 1/4 cups brown sugar
- 6 eggs
- 1 cup sour cream
- 1 tablespoon Vanilla extract
- 1 Cup Freshly brewed cold espresso (or coffee)
- 3 cups Flour
- 1 cup Cocoa powder
- 1 Tablespoon baking soda
- 1/2 Teaspoons salt
- 1 Cup Chocolate chips
1. Beat together butter and brown sugar until light and fluffy. About 4 min.
2. Melt chocolate until smooth.
3. Slowly add in one egg at a time, beating after each addition. Add your vanilla extract.
4. Sift together flour, cocoa, baking soda and salt.
5. Combine cold coffee and sour cream.
6. Beat ingredients in slowly alternate wet and dry ingredients then add melted chocolate.
7. Pour in cake pans greased and lined with parchment papers.
8. Bake for 40-45 minutes at 350 degrees Fahrenheit.
9. Wait for 10 min for them to cool down.
10. Put chocolate on cake then you are done.
**Crepe**

By Lily, aged 11
Grantown Primary School, Scotland

**Ingredients**
- 1 cup of plain flour
- 2 eggs
- 1/2 cup milk
- 1/2 cup water
- 1/4 teaspoon of salt
- 2 tablespoons of melted butter

**Explaning a Crepe!**

A crepe is basically a really flat, thin pancake that can be easier to make.

My family make them usually every Sunday either for breakfast or a snack during the day and we always make them together which is always so fun!

**Toppings**
- syrup
- banana
- lemon juice
- strawberries
- nutella
- sugar
- blueberries
A Recipe To a perfect Crepe

\[ \text{Step 1} \]
In a large mixing bowl whisk together the flour and eggs. Gradually add in the milk and water stirring to combine and add the salt and butter; and then beat until smooth....

\[ \text{Step 2} \]
Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop onto the pan using approximately 1/4 Cup of each Crepe. Tilt the pan with a circular motion so that the batter coats the surface equally....

\[ \text{Step 3} \]
Cook the Crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula then turn and cook the other side and then serve hot!

Judges’ Comments

“Lovely and colourful!”
Ellie
MALTESE S SQUARES

By Aaron, P4
Elderbank Primary School and Early Years, Scotland

Ingredients:
4oz butter
9oz cooking choc
8oz biscuits
8oz Maltesers
Large bar of white chocolate
3tbsp syrup

Equipment:

bowl
spoon
roll tin
rolling pin
Melt butter, chocolate and syrup slowly added is cuis and maltesers press into a swiss roll tin when top is dry cover with white chocolate and 5 crushed maltesers
Pancakes

By Heather, aged 11
Dalry Primary, Scotland

Ingredients
- 1 whole wheat flour
- 1t. baking powder
- ½ t. salt
- 1 egg
- 3¼ melted butter
- 1 cup buttermilk
- 1C. butter to keep pancakes from sticking
- Real maple syrup

Kitchen Tools
- Mixing bowl
- Wire whisk
- Small pan to melt butter on the stove
- Tablespoon
- Griddle or skillet
- Metal spatula to turn pancakes
Recipe

Melt 3 1/2 tablespoons butter in small pan. Set aside.
Mix flour, baking powder and salt in mixing bowl.
Pour in egg, butter and buttermilk.
Stir together with a whisk.
Melt 1 1/2 tablespoons butter on griddle or skillet and spread over surface.
Use the tablespoon to spoon out batter to make a pancake shape.
Turn them over. Pour maple syrup.
By Sarah
Lockerbie Academy, Scotland

Ingredients

4 chopped Mars Bars
3.5g Rice Krispies
150g Mini Marshmallows
400g eating chocolate
2 teaspoons veg. oil

1. Add chopped Mars Bar
   Mini Marshmallows
   Rice Krispies
   Veg Oil to bowl

2. Melt chocolate
3. Add chocolate to
   bowl and mix
4. Put in a tray
   and refrigerate
Victoria sponge

Artwork Gallery
By Joshua, aged 11
Grantown Primary School, Scotland
Ingredients
1 broken dough roll
15 cl of water
60 g of butter
20 g of sugar
130 g of flour
4 eggs of 60 g
1/2 teaspoon of salt
25 cl of milk
100 g caster sugar
1 vanilla pod
3 eggs
2 sheets of gelatin
10 g of flour
10 g cornflour
150 g of sugar
1/2 lemon
Preparation:

1. **Choux bun:** Heat the water until boiling with the sugar, salt and butter.
2. Out of the fire add flour and eggs one by one.
3. Spread out the dough and cut out a disc 24 cm in diameter, prick it with a fork. With a pastry line, line the bottom of a puff pastry. With the remaining dough prepare 16 choux buns on a baking sheet. Put everything to cook for 25 minutes in the oven 180°C.
4. **The caramel:** Heat the sugar, lemon and a drizzle of water until you get a golden caramel.
5. Dip each choux bun in the caramel and stick them side by side around the bottom of dough.
6. **Cream:** Heat the milk with the vanilla. Mix the yolks with the sugar. Add the flour and cornflour and mix with the milk. Cook while stirring to thicken the cream. Soften the gelatin in cold water and add it to the cream still hot off the heat.
7. Beat the egg whites to add to the warm cream.
8. Let cool and pour the cream on the bottom of dough.
9. Coat the choux bun with the caramel and keep the cake cool before serving.
By Tilly, aged 11
Grantown Primary School,
Scotland

This is how to make them:
You will need:
- 2 1/2 cups of sugar
- 2 eggs
- 75g of margarine

I made these brownies a lot! My Mum and I still make them for our birthdays. My gran gave me the recipe to my mum and she still makes them for our birthdays. This is one of my favourite cakes.
Method

Pre-heat the oven to 190° C.
Combine the sugar and the margarine until light and fluffy. Crack the eggs into the sugar and margarine mixture and incorporate. Once it’s all combined, add a teaspoon of baking powder, and the cocoa powder, mix once again, then add the plain flour.
When it becomes a rich creamy chocolate mix begin to add the chocolate drops. Add as little or as much as you want according to your preference. (I usually add a bag of chocolate drops!) When everything is combined together get a tray cake tin and pour the batter into the tray and put in the oven for 35-40 mins.
Melt the chocolate over a pan full of water, once melted take off the heat and fold in your double cream. The chocolate and cream make a delicious ganache! When you take the brownies out the oven let them cool down, once cool drizzle the ganache over the brownies then cut them into chunks and voila!
Delicious oozey gooey brownies homemade!

Enjoy them with icecream, raspberries or just a simple cup of tea! I hope you enjoy my brownies as much as I do!
Our Victoria Sponge Cake

Ingredients:
200g Softened Butter
200g Caster Sugar
4 Eggs, Beaten
200g Self-raising Flour
1tsp Baking Powder
2tablespoons Milk

Method:
1. Heat Oven to 190oc Gas 5. Grease 2x 20cm cake tins and line with non-stick baking paper.
2. In a large bowl beat all the cake ingredients together until you have a smooth, soft batter.
3. Divide the mixture between the two tins and smooth the surface with a spatula or the back of a spoon.
4. Bake for 20mins until golden and the cake springs back when pressed.
5. Turn out on to a cooling rack and leave to cool completely.
6. Choose your fillings from the list below.
7. Place the filling on top of one layer of the cake and sandwich together.
8. Dust with icing sugar or cover with more buttercream/cream and fresh fruit. Enjoy!
Very tasty in the mouth, 
In the effort, out the taste, 
Certainly no waste, 
Taste bud’s going crazy, 
In the recipe, you shall read, 
Read you do, you shall feed, 
In the making lots of fun, 
Victoria sandwich is all you need,

Sponge cake is easy to make and once done, 
People will love it, 
In the table everyone smiling, 
ever stop eating all the while, 
Good Job well done, 
Ending in a lot of baking fun!

Our Favourite Fillings are -
200ml Whipped Cream 
100g Fresh Strawberries 
100g Fresh Blueberries 
300g buttercream icing 
170g Nutella 
170g lemon curd 
1 Lemon zested 
100g Fresh Raspberries 
170g homemade jam

Judges’ Comments

“Fantastic poem!”
Ellie
Dad’s Pizza

My Dad’s pizza is homemade
Its amazing taste will never fade
Oh mine, I have pineapple and some different meats
But having chicken, cheese and chilli is a rare kind of treat.
The doughy base is delicious
The tomato sauce is yummy
The cheesy cheese is lovely
The toppings are so scrummy
So who would go to a restaurant
When you can have my Dad’s pizza whenever you want?

By Gemma
Taynuilt Primary, Argyll and Bute, Scotland
By Kieran
Dalry Primary,
North Ayrshire, Scotland
We would like to thank all the entrants to the cookbook competition, and congratulate the winners, listed below:

- Bekedaar Primary School
- Bowmore Primary – Islay
- Dalry Primary – North Ayrshire
- Elderbank Primary School and Early Years – North Ayrshire
- Grantown Primary School – The Highland Council
- Hadew Primary School Shebele woreda Fafan Zone – Somalia
- Hurlford Primary School – Kilmarnock
- Kanzaki School Catering Center, Kanzaki-city, Saga, Japan
- Hatnaleang School, Nalae District, Luang Namtha Province, Laos
- Lockerbie Academy – Dumfries and Galloway
- Macduff Primary
- Mary Russell School – Paisley
- Milne's High School – Moray
- Saana Primary School – Mali
- Sainte Marie Bastide et Albert Le Grand – Bordeaux, France
- School “CEB La Buena Nueva.” Community El Tablón, municipality of Yamaranguila, Intibucó, Honduras
- Speyside High School
- St John Ogilvie Primary and Early Years – Irvine
- Taynuilt Primary – Argyll and Bute