

Schools are important entry points for tackling the complex relationship between food waste and nutrition for at least three reasons. Viet Nam is an LMIC in Southeast Asia whose population is going through a nutrition transition characterised by higher purchasing power for food and increased consumption of protein-rich and ultra-processed foods that are high in fats, sugar and salt (Raneri et al., 2018). Third, several studies in high-income countries have indicated that school canteens are a major source of FW (Cordingley et al., 2011; Derqui et al., 2018; World Wildlife Fund, 2019; Falasconi et al., 2015; Kaur et al., 2021). Across contexts, the most frequently leftover foods in schools are nutritious foods such as milk and vegetables (Blondin et al., 2015; Byker et al., 2014; Silvennoinen et al., 2015; Smith & Cunningham-Sabo, 2014). Food waste behaviour has been found to be influenced by a mix of both internal factors (such as attitudes, knowledge, habits and resources) and external factors (such as social norms and environmental contexts) (Abe & Akamatsu, 2015; Roodhuyzen et al., 2017). Exceptions include two studies that assessed the impact of new USDA nutrition standards in the National School Lunch and Breakfast Programmes and did not lead to increased food waste among the elementary school children studied. Second, schools are an effective setting for educating young consumers and influencing future habits regarding healthy eating (Micha et al., 2018) and sustainability (Derqui et al., 2018).