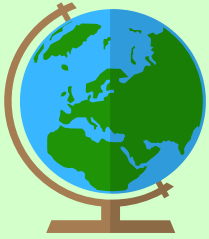
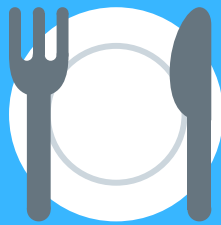


Understanding FOOD WASTE



1/3 of the food produced globally is lost or wasted – that's 1.3 billion tonnes of food waste every year!

We produce enough food for everyone on planet, yet **1 IN 9 PEOPLE** (821 million worldwide) do not have enough food to eat.



When we waste food, we also waste the **RESOURCES** used to grow, process, package, transport and sell our food, such as **WATER, LAND** and **ENERGY**.



e.g. throwing away just one burger wastes the same amount of water as a 90 minute shower!

FOOD WASTE IN SCHOOL CANTEENS

can occur in:

- 1** PREPARATION
- 2** STORAGE
- 3** FOOD SPOILAGE
- 4** AFTER SALE

Addressing food waste in the canteen can help to improve **PROFITABILITY** and reduce your school's impact on the **ENVIRONMENT**.



Food waste that ends up in **LANDFILL** produces a greenhouse gas called **METHANE** into the air, which contributes to **GLOBAL WARMING**.

Tips for reducing FOOD WASTE in the canteen



LUNCH ORDER SYSTEMS



This way, food can be made to order

TRACK SALES & WASTAGE

Use this information to guide daily preparation & future orders from suppliers.



SHOP SMART



Check what ingredients you already have before purchasing.

STORAGE

Ensure food is stored correctly to increase shelf life.



USING INGREDIENTS



Use up leftover or overripe ingredients in recipes like soup, smoothies or muffins.

FREEZE YOUR FOOD

Freeze leftovers in portion-sized containers to eat later!



SPECIALS AND MEAL DEALS



At the end of each week or term to use up any food & ingredients that would otherwise go to waste.

EXPIRATION DATES

- "USE BY" is about food safety. Your food has to be eaten before this date.
- "BEST BEFORE" is about food quality. Food can still be safe to eat after this date if stored correctly.



SERVING



Ensure food is served in an manageable way so it is easy for students to eat.

AVOID TIME LIMITATIONS

Encourage students to eat food at the beginning of lunch.

