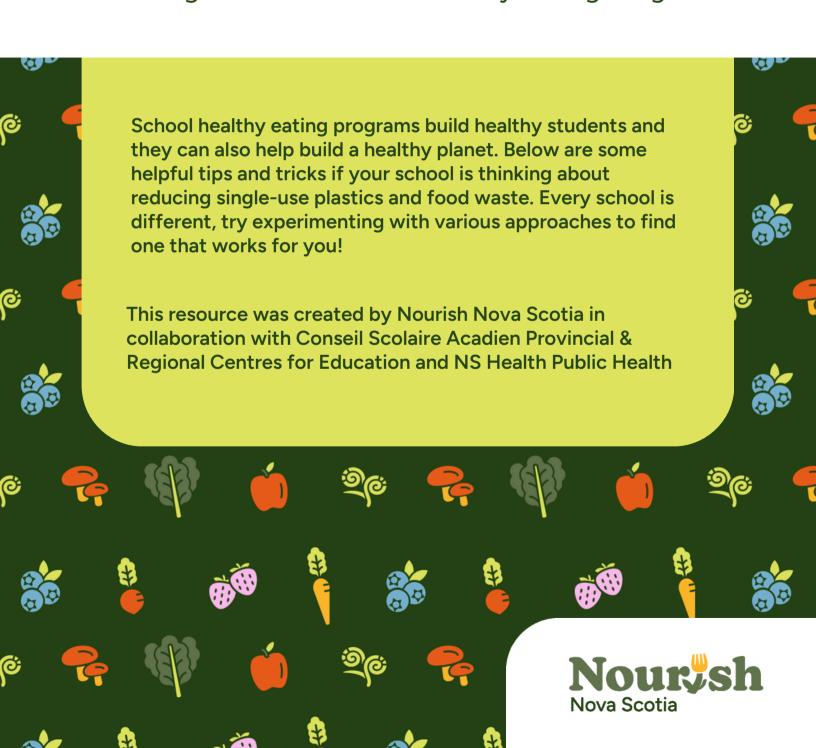
Healthy Kids, Healthy Planet

Reducing Waste in School Healthy Eating Programs



Reduce |

Offer vs. Serve

Offer students a selection of menu items to choose from, versus serving pre-portioned plates.

Buy in Bulk

When possible, buy in bulk. This helps reduce packaging and is often more cost effective.



Go Plastic Free

Use compostable bamboo cutlery, paper cups and or bowls instead of plastic.

Try Edible Serving Options

Serve yogurt parfaits in ice cream cones or fruit salad in cinnamon tortilla bowls.

Do a Waste Audit

Have students complete a food waste audit to find out what food items are thrown out most often.

Did you know?

It is estimated that less than 11% of plastics are actually recycled in Canada.

Thinking about doing your own waste audit? Check out the <u>Food Matters Action Kit</u> to help you get started.





Re-imagine

Reuse storage tubs and containers for classroom activities like starting seeds or storing dry goods!

Re-purpose produce

Use overripe fruit for smoothies, bake in whole grain muffins or make applesauce.



Wash

If you have a dishwasher or washing station use reusable cups, plates, and cutlery.

Compost

Add food scraps to your school food garden compost bin.



For more ways to reduce food waste check out lovefoodhatewaste.ca.

Recycle



Rinse

Don't forget to rinse out your plastics before putting them in the recycling bin!

Sort

Many plastics can be recycled if sorted properly. Check with your municipality for recycling codes.



Reduce, Reuse, Recycle!

Find more resources at www.nourishns.ca

