

# Tackling Food Wastein Warwickshire

Taking our behaviour change campaigns to the next level

#### **AUDIENCE RESPONSE SYSTEM**



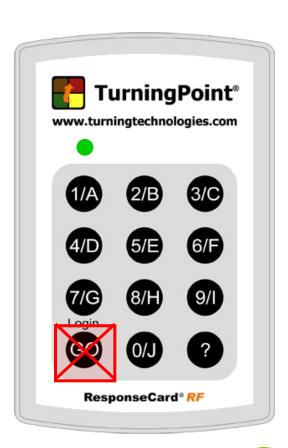
During this session you will be asked to use interactive keypads to respond to questions.

Voting Will Be **Anonymous** 

#### HOW TO USE THE KEYPADS

- 1. Choose your response from the corresponding keypad button(s).
- 2. The light will flash **GREEN** to confirm your response has been received.
- 3. You can **change your answer** by pressing another button.

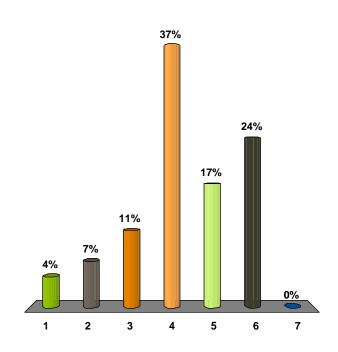
(The system will only count the last vote)



### Audience Participation Easy starter for 10

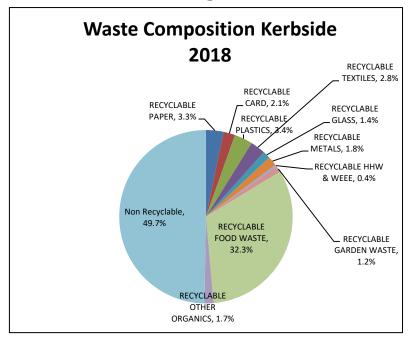
## IN WHICH WASTE COLLECTION AREA DO YOU LIVE?

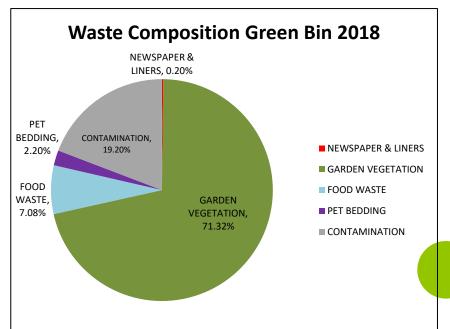
- North Warwickshire Borough
- Nuneaton & Bedworth Borough
- Rugby Borough
- 4. Warwick District
- 5. Stratford District
- 6. Not in Warwickshire
- 7. Not sure



# A global environmental problem that everyone can tackle

- Here in Warwickshire householders waste food, lots of it
- Worse than that, we haven't yet encouraged our residents to recycle the food waste that they do generate

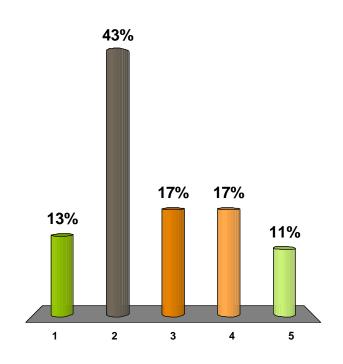




### Why do householders waste food?

# THINK ABOUT SOMEONE YOU KNOW WHO WASTES FOOD. WHAT DO YOU THINK IS THE MAIN REASON THEY AREN'T MORE CONSCIENTIOUS?

- Have money to spare
- Don't have time to be more careful
- Haven't been shown a better way
- Are concerned about getting ill
- Have messy / fussy children



# What are the impacts of food waste?



- The extent of food waste is a huge environmental concern:
- The waste itself emits 8% of total global greenhouse gasses
- The production of the wasted food uses unnecessary land, water, labour, energy, manufacturing, packaging
- Deforestation, soil degradation and water use all leads to pressures on biodiversity

# What are the impacts of food waste?

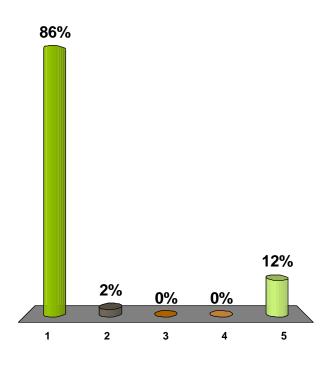


- 1 in 9 people on the planet are malnourished. They could all be sufficiently fed on half of the food that is wasted in Europe each year
- 50% of all food waste in the developed world is generated by householders – we all have a responsibility to eliminate avoidable food waste
- In the UK the average family throws away 22% of their weekly shop, which is worth £700 per year

# Think again about someone you know who wastes food...

# WHAT'S THE MOST COMPELLING REASON TO NOT WASTE FOOD?

- They would save up to £60 a month
- It would help with climate change
- 3. It would reduce pollution
- It would protect biodiversity
- There are people with very little food



### Face to Face training





Planning your meals helps you use up all your food.
Check your cupboards, fridge and freezer before going to the shops.

#### • Buy What You Need:

- Plan Meals
- Check stocks
- Shopping list

### Face to Face training





You can freeze any food right up to the 'use by' date, ideal if your plans change.

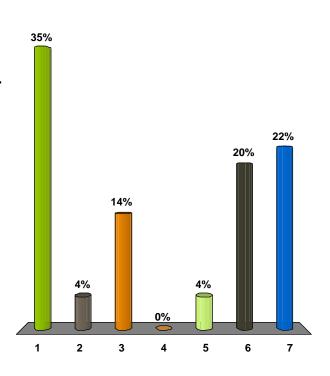
#### • Eat What You Buy:

- Freeze
- Storage
- Date Lables
- Portion size
- Leftovers

### Food saving habits

# IN YOUR HOUSEHOLD, WHAT GREAT HABITS MINIMISE YOUR FOOD WASTE?

- Planning meals
- 2. Using a shopping list
- Monitoring date labels
- 4. Storing correctly
- 5. Measuring portions
- 6. Using up leftovers
- 7. Freezing food and leftovers



### Social Media Campaigns









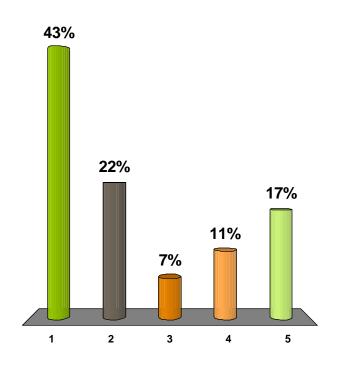


### Social Media Campaigns

- Warwickshire Recycles
- @WarksRecycles

# WHICH SOCIAL MEDIA CHANNEL DO YOU FIND THE MOST USEFUL?

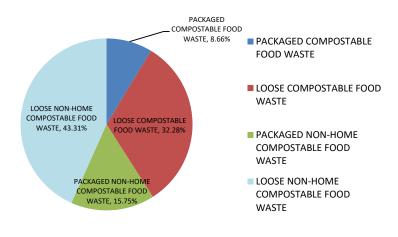
- Signed up for the eNewsletter
- Liked us on Facebook
- Followed us on Twitter
- 4. Will sign up, or follow, pronto!
- 5. None



# Home composting for some or all unavoidable food waste



### Composition of Organic Waste in Residual Bin 2018



- Subsidised equipment
- Workshops
- Master composters

#### In To Win



#### What food can I recycle in my green bin?



All uneaten food and plate scrapings



Dairy products Cheese Eggs



Bread Cakes

**Pastries** 

Raw meat Cooked meat Bones



grounds

& beans

Tea baas Coffee grounds



Raw veaetables.

Cooked vegetables

Whole fruit Peelings

meat & bones

fish

Raw fish Cooked fish



Rice Pasta Beans

Mouldy and out of date food, including ready meals removed from their packaging can also be recycled.

- Instead of / as well as home composting
- ALL food waste can go in the green kerbside bin

### **Caddy Liners**



#### Warwickshire County Council

# Compostable Caddy Liners Order now online www.biobag-uk.com/warks







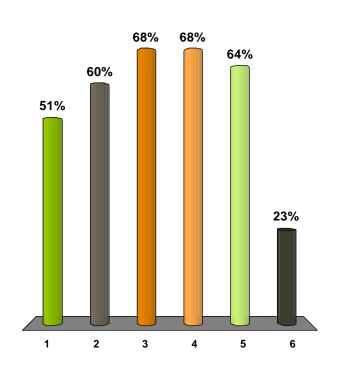


- £7.95 for 150 liners
- Stratford DC food trial

### Behaviour Change Campaigns

## WHICH OF THE FOLLOWING HAVE YOU HEARD OF?

- Home composting workshops
- Master composter scheme
- Discounted composting bins
- 4. In To Win
- Biobag caddy liners
- I don't live in Warwickshire



#### Slim Your Bin





Slim Your Bin in Warwickshire

warwickshire.slim-your-bin.com

- Reduce your waste and recycle more to help the environment
- Save £££ by reducing food waste
- Share tips with the Slim Your Bin community
- Win one of 3 monthly £20 prizes for the best bin slimmers
- Help your local area to the top of the leader board

www.Warwickshire.SlimYourBin.com



#### Slim Your Bin



- Sign up to Slim You Bin or any of our other schemes over lunch
- Disseminate our campaigns however you can
- Press release photo call at 13:45 for the Portfolio Holders from each Warwickshire Council
- o www.Warwickshire.SlimYourBin.com

### PLEASE HAND IN YOUR KEYPAD



Please don't take your keypad back home...
....it won't control the TV!





#### WHAT DO PEOPLE THINK?





