



Food for thought:

Food and organic waste contribute 4% of New Zealand's green house gas emissions. Reducing food waste is crucial for reducing the impacts of climate change.

On average

306 g

of food is wasted per resident per day in aged care facilities in New Zealand

Reducing food waste can:

- Increase resident satisfaction
- Enhance efficiency
- Reduce our environmental impact

GET INVOLVED! MAKE A DIFFERENCE!



Food isn't waste!

Food is a valuable resource millions in the world go without

Food for thought:

- **As a nation, we throw out over 100,000 tonnes of food, and 60% of it is still edible! That would feed the population of Dunedin for 3 years!!**
 - **Helping ensure food is eaten, not wasted helps keep our residents AND the planet healthy**
 - **Food waste is a significant contributor to global warming**
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FOOD FOR THOUGHT

Throwing out food is not only a waste of produce and money. It is actually harmful to the environment. That's because when food breaks down, it creates methane gas, which contributes to global warming.



STOP AND THINK...

1. Would anyone like seconds?
2. Can you up-cycle that food? As a sandwich filling or in a soup or smoothie?
3. Could it be offered to staff?