# Sustainability food waste project

## Introduction

- Hello, my name is Alison I'm 15 and I'm a fourth year student at coláiste chill mhaintain in wicklow. I am in environmental studies my teachers name is ms Turner and she told us about this competition and encouraged us to take part.
- I hope to try make a difference in our community and I hope you enjoy my idea.

# Food waste project

- When I was researching to find a solution for food waste in our local community I
  decided to check Wicklow naturally's website to see what sustainable initiatives they
  already take part in. Wicklow naturally use green energy suppliers, source as local as
  they can, Harvest rain water, use compostable packaging, minimising the amount of food
  waste, measuring your carbon food print and reducing the use of paper in daily
  operations.
- After I had looked at what Wicklow naturally does and recommends I wanted to come up with a solution that everyone in the community could take part in to be more sustainable.

## My idea on how to reduce food waste

- After going through a few ideas such as encouraging local businesses to start organic gardens and using fruits and vegetables from suppliers that may be "defected" and turning them into healthy juices reducing waste from companies but I wanted a solution that would not only reduce food waste in cafes and restaurants but also in households.
- The average household in Ireland throws out 150 kg of food waste per year; at the cost of approximately 700 euro a year and current food waste in the commercial sector is estimated to be to be 303,000 tons per annum(100,000 tones from retail and distribution and 203,000 tones from restaurants and food service).

## Community pantry

- My idea to reduce food waste in Wicklow town is having a free community pantry where you put what you can and take what you need,it's a similar concept to the little free library
- Having a community pantry would mean less food waste because if you won't eat it someone else might need it and it would help less fortunate families at the same time



## Community pantry

- Anyone can add to a community pantry you may have food in you house that is still fresh or good but you won't finish it and instead of throwing it away you may be helping someone else and being more sustainable at the same time
- Restaurants, cafes and produce stores can also participate in this to reduce waste at the end of the day
- Supermarkets can also put food that may be near the due by date in the pantry instead of throwing it away



## Olio

- Olio is a app hoping to reduce food waste by letting local households or businesses set up listings of food that may be near the sell by date in local stores, spare home grown vegetables, bread or pastries from local bakery's, or groceries in your fridge when your going away from home. Olio can also be used for non-food house hold items as well.
- Taking part in reducing food waste in our community can hopefully help our environment and inspire other community's to take part and be sustainable for a more green environment.

