# FOOD WASTE REDUCTION STRATEGIES

Old food scraps can be used as organic fertilizer. Get a bin & begin!

## UNCLUTTER & MONITOR FRIDGE

Keep your fridge clean & consume the most perishable products first.

### SAVE LEFTOVERS

The disposal of left-overs is a waste of sustenance, resources, & money! Consume them later.

#### DONATE

Contact local food banks or farmers to find who accepts donations in your neighborhood.

Let your plate help the planet!

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BE YOUR

**OWN JUDGE** 

prolongs its shelf-life.

**STORE** 

**PROPERLY** 

Store food in a manner which

Expiration & other quality-related labels are unregulated & indicate optimum quality, NOT safety. Personally check for spoilage instead of strictly following labels.

#### **BUY UGLY**

Imperfect produce is often trashed by grocers, despite all differences being superficial.

#### DON'T OVER-BUY

Consider consumption rates and perishability before purchasing food.

#### **MEAL PLAN**

Plan out the week's meals & compile a thorough list before shopping.

