

Let's get
cooking



Waste Warriors

2022 –2023

Funded by Merseyside Recycling Waste Authority
through their Community Fund.





Objectives

- To reduce avoidable household food waste across the 6 districts of Merseyside.





Outputs

- 3 tonnes reduction in waste disposal
- 3000 direct engagements with the programme
- 424 volunteer hours
- Set up 10 clubs to deliver 75 sessions
- Establish 1 community composting hub





Aim

- To raise awareness of the problem with the communities involved
- To offer the knowledge, tools and advice to clubs supporting communities to change their waste behaviour.





What did we do?

- Set up 10 community based clubs across the 6 districts
- Trained 12 club coordinators
- Produced a recipe and information pack to support sessions
- Printed and supplied a waste reduction pamphlet





What information did we share?

- Introduction
- Food waste facts and figures
- Helpful hints and tips, including Love Food Hate Waste five tips
- Activity ideas including how to make store cupboard meals, a seven-day food waste diary, a 7-day meal planner and a food diary



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- Composting information – why it is good and what to compost
- 4 versatile suggestions of how to use the most commonly thrown away foods.
- 17 recipes using items frequently thrown away such as brown bananas, chicken carcasses, leftover vegetables, and soft fruit



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Did we achieve our outputs?



- 3 tonnes of waste saved
- 10 clubs set up across 6 districts
- 96 sessions completed
- 1 community composting hub set up
- 399 volunteer hours contributed
- 2987 individuals engaged with the programme



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Any Questions?

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