

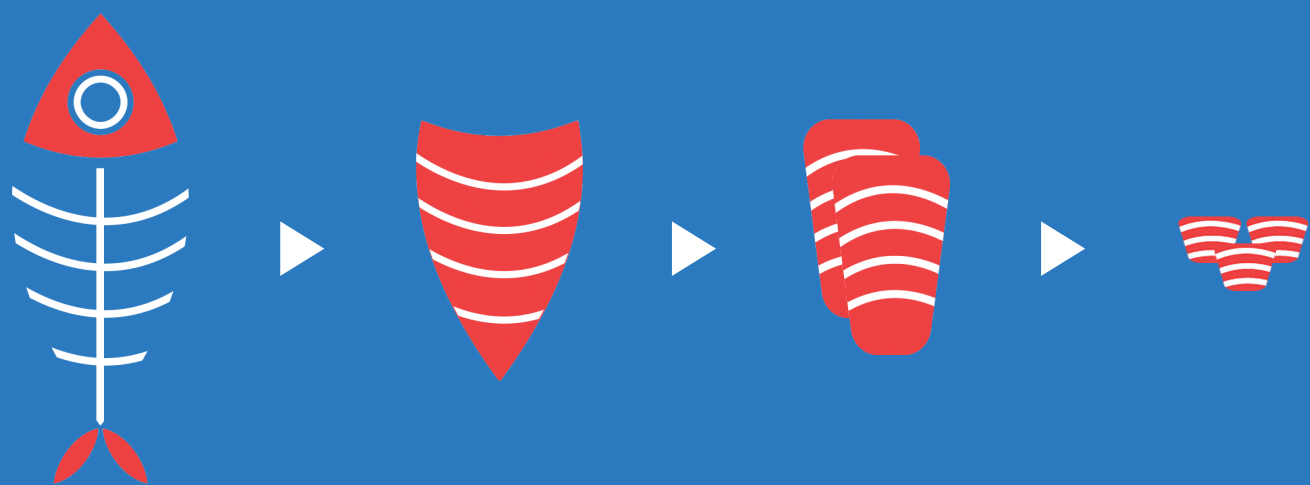


# TIPS TO REDUCE FOOD WASTE

By making small, incremental decisions in the kitchen, you can greatly reduce your footprint of food waste over time. Here are a few easy tips to start reducing food waste:

## Use Everything

Make sure you're getting use out of every part of the food. Find a unique way to use each part instead of throwing it away.



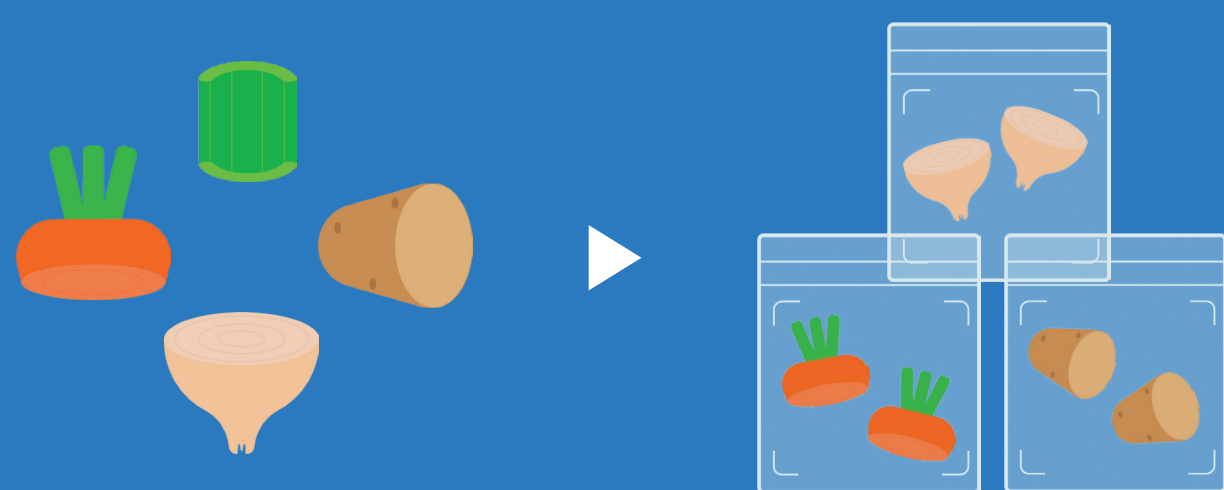
## Redirect Surplus Food

Think about who could benefit from surplus food and what ways you could use each excess item. Give older food a second life as a new dish.



## Utilize Your Freezer

Save leftover pieces of carrots, potatoes and onions, and freeze them to make soup, a sauce, or other dishes later. Remove air when possible to keep the burn off.



## Compost Food Scraps

Composting food scraps will create nutrient rich soil amendment that is good for the earth, while throwing away food scraps will create harmful gases in landfills.



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