



Friday 19th April 2024

Imagine walking out of the supermarket with four bags of shopping, dropping one in the car park, and just not bothering to pick it up ...

Taken from Dana Gunders, author of 'Waste-free kitchen'

A third of all food produced globally is lost or wasted every year, and 40% of UK food waste currently finds its way into landfill sites – where it's broken down by bacteria, producing methane – a potent greenhouse gas.

UK households throw away 6.4m tonnes of EDIBLE food each year – that's equivalent to cramming over 100 Albert Hall's full of food waste!!! – and that doesn't include the INEDIBLE waste.

Young Climate Warriors are becoming detectives this week, and joining with many others around the world on [STOP FOOD WASTE DAY](#) – Wednesday 24th April. Take the opportunity this week to ascertain which foods are being 'binned' and unnecessarily wasted ... and trying out some new recipes – saving money and helping our planet.

Have you ever looked inside your food waste bin ...

It's time for some detective work ... have you ever looked inside your food waste bin – urgh!

With your wits about you, and notepad in hand, can you investigate which food type is most often added to your bin?

How can you reduce the main offenders – after 'careful analysis' make some family suggestions?

Food thrown into landfill produces methane – which has a powerful impact on climate change.

19th April challenge!

YOUNG CLIMATE WARRIORS

When you've completed this challenge ... Remember to hit the red button!