

Our Waste Warriors challenge



Our environment is very precious and everyone needs to play their part by helping to reduce the amount of single use plastics that are damaging our planet.

By changing how we prepare our packed lunches, we can help protect our planet by reducing the amount of waste that ends up in the oceans and on landfill sites.

Most of our waste can be re-used or recycled. We can re-use containers or use beeswax sandwich wraps for example. We can recycle paper, cardboard, drinks cans and plastic bottles, and we can compost items such as fruit and vegetable peel, tea bags and left-over sandwich crusts.

When you have a packed lunch, we'd like to encourage you to use as little rubbish as possible. This not only helps us to minimise the waste we produce on site but also helps the environment too!

Here's your challenge - make a healthy packed lunch which results in little or no landfill waste!

Try...



- Use something re-useable to store your lunch in such as a lunch box
- Consider using a paper bag, which is compostable
- Consider wrapping your sandwich in a beeswax wrap or, alternatively, wrap your sandwich in kitchen roll which is biodegradable
- Put drinks in a re-useable bottle
- Empty a portion of crisps from a big packet into a re-useable container
- Bring fresh fruit or vegetables. Bananas have their own packaging. Put a portion of yogurt from a larger tub in a leakproof container.

Avoid...



- Plastic food bags
- Cling film or foil
- Food bags, cling film or foil
- Single use plastic bottles or cartons
- Bringing a single packet of crisps
- Pre-packaged fruit or vegetables
- Individual yoghurt pots

