

Check your cupboards and shelves before going shopping...why not take a photo of your fridge so you don't end up with too much?



Portion properly. Don't take what you can't finish.

Labels are important. 'Use By' is about food safety and should be followed but 'Best Before' is just about the quality of the food not the safety.



Shopping list salmon omlette chicken curry mince and potatoes chicken salad fish and chips pizza/salad

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Plan what meals you are having this week and how you'll use everything up.

Wrap food that needs a little extra help and don't leave open packets uncovered!

LÖVE FOOD hate waste