

Already engaged in environmental protection by supporting local and organic farmers through the Schools Take Root fundraising campaign, we thought that this year would be an opportunity to challenge each other to a **zero waste food box delivery**. Why? Simply because the least polluting waste is the one we don't produce!

**USEFUL INFO FOR ZERO WASTE DELIVERY! \***



**Communication and Awareness Component**

- Using your communication tools (internal mail, social media, newsletter, etc.), share and promote the eco-friendly and zero-waste nature of your event among your participants. [Here](#) are some sample promo messages to motivate participants and explain the benefits of zero waste.
- Send email reminders to invite participants to bring their own bags, reusable containers and cups, if applicable.



**Food Service Component**

If you decide to provide on-site snacks, opt for local organic food without any packaging.

- To limit waste, think about using reusable, washable dishes to serve snacks, samples, beverages, etc.
- Plan a dishwashing station and include youth in the process!
- For snacks, you could also serve finger foods (raw veggies and dip, bite-size pieces, etc.) to avoid using single-use products.
- This is also a great opportunity to talk about sound management of our drinking water in the kitchen and our role in protecting this resource. For example, suggest these small gestures that provide big environmental returns:
  - Put a bit of water in a sink to clean fruits and vegetables, then quickly rinse them under running water.
  - To cook vegetables, use only the amount of water required to cover the food.



*\*Please note that all the links are in French*



## Delivery and Activities Component

- To avoid unpleasant surprises, it's important to plan on having a few extra reusable bags on hand.
- To promote the recycling of goods, have children make reusable bags from old tshirts!

View the video:

[Making bags from old tshirts](#)



[Follow the detailed steps and download the pattern](#)

- You can organize small information booths designed by students to raise awareness about responsible consumption, recycling or waste reduction. You can also use recycled materials to create crafts, posters or decorations to be used during the delivery.
- Plan a “Green Team” space and involve children in giving demonstrations to promote sound waste management. It might also be interesting to give a demonstration to explain how composting works. View the guide: [Ça va où ?](#)
- Take advantage of the opportunity to empower participants in the fight against food waste. Give suggestions for cooking ugly vegetables and tricks for keeping seasonal vegetables fresher, longer.



[Guide de conservation des légumes](#)

[Guide de conservation des denrées : Conseils pratiques](#)

