

WORKING TO REDUCE FOOD WASTE



An EPA Stop Food Waste training programme
to help employees reduce food waste at home



Facing up to food waste

Stop Food Waste is offering free staff training* in household food waste prevention.

This fun and interactive training gives participants practical skills to reduce food waste and save money.

The training helps engage staff in the company's environmental commitments and can contribute to CSR and SDG goals.

We currently provide 2 training options which, depending on which suits best, can be tailored to your businesses needs.

If you would like to get involved or need more information please contact us at info@stopfoodwaste.ie

*There is a charge for promotion and support materials.



Option 1 The Workshop

"This introductory workshop on food waste is timely, fun and insightful. Staff will enjoy the initial engagement, follow-up information and the opportunity to create positive change."

What is involved?

One workshop (one hour) followed by online and inhouse promotions.

When will it take place?

To be agreed with on-site coordinator.

What we do

Participants will be given an introductory workshop on food waste and how best to reduce it at home. Topics will include:

- knowing your waste;
- planning and shopping;
- storage, cooking and reuse.

We also provide a schedule for the coordinator to circulate further information and resources for the 4 weeks following the workshop.

What is required of you

On-site coordinator will recruit and organise the groups via email and inhouse promotion e.g. posters. The Stop Food Waste team will also provide support.

Option 2 The Course

"The course provides an in-depth understanding of food waste and our habits around it. The facilitators keep the meetings interesting while also giving out practical advice and freebies to boot!"

What is involved?

Four meetings (30-40 minutes each)

When will it take place?

During lunch (preferable) or at the end of a shift.

What we do

We train groups of 15-20 staff four times over a number of weeks to learn how to reduce food waste at home.

Meetings 1-3 will each cover:

- knowing your waste;
- planning and shopping;
- storage, cooking and reuse.

Meeting 4 will cover:

- course review;
- certificate presentation;
- home composting systems (optional).

What is required of you

The on-site coordinator will recruit and organise the groups via email and inhouse promotion e.g. posters. The Stop Food Waste team will also provide support.

What we provide

- Stop Food Waste Facilitator
- Training materials
- Food waste prevention pack
- Participation certificates

What employer will need to provide

- On-site coordinator
- Training room
- Participating group (15+)
- Food/refreshments for participants
- Spot prizes for participants (optional)





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Stop Food Waste is part of the EPA's National Waste Prevention Programme.

Since 2009, the programme has worked with and supported communities throughout the country to prevent food waste and promote home composting.

Stop Food Waste aims to help Irish householders make the most of their food. It provides information, tools and support materials on all aspects of preventing food waste, from good planning and shopping practices through to correct storage and reuse options.

