

Clean Plate Less Waste

The Project:

Clean Plate, in collaboration with Gardens 4 Health, Compost Collective, and Love Food Hate Waste, funded by Howick Local Board, has a great opportunity for a limited number of lucky early childhood education centres based in the Howick Local Board Area! The **Clean Plate Less Waste** project aims to reduce food and packaging waste in early learning settings by adopting the Clean Plate 'Healthy Eating, Healthy Planet' Menu or Lunchbox support in conjunction with composting systems. We'll share ways to increase knowledge around food, gardening and composting skills, how to reduce food waste, and include children in the process while providing you with all the tools and support you need to make it a success and give your children the best start. This will not only help you reduce waste and provide delicious, healthy and cost-effective meals but help to educate centre staff, children and families about ways to reduce waste in the centre and at home.

Each centre will receive:

- Healthy Eating, Healthy Planet Support including:
 - One cycle of the Clean Plate Menu Planning System* customized for your needs,
 - Additional support for centre's cook around reducing waste in the kitchen and implementing the Clean Plate Menu Planning System
- OR
- For lunchbox only settings: support, resources and recipes to create snacks or supplementary meals and to share with families,
- Free attendance to a 'Clean Plate Less Waste Healthy Lunchbox Workshop'
- Composting Systems that will suit your needs (e.g. Worm Farm, Bokashi Buckets for the classrooms)
- A 'Minimising Food Waste in Early Learning Settings' workshop for staff
- A Worm Farm Set-up session to involve the children in setting up the centre's worm farm
- Ongoing support to ensure a smooth implementation of the project
- A Clean Plate Less Waste certificate to display

What centres will need to contribute:

- Centres who wish to participate in this trial programme must be genuinely interested in reducing waste and committing to more sustainable practices
- Staff will have an opportunity to participate and learn how to implement food waste reducing practices by attending the Clean Plate Waste Minimisation in ECE Workshop. A minimum of four staff, including centre manager and cook (if applicable), must attend
- We'll support you conduct two waste audits, one at the beginning and one at the end of the project
- Centres will need to complete a final evaluation questionnaire and submit some evidence of implementation/ benefits of taking part in the project (e.g. newsletters, social media posts and/ or photos)

** Please note this project is only available for early childhood centres in Howick Local Board Area.

How to register:

Please register your interest by e-mailing admin@cleanplate.co.nz. Please include your centre name, address, number of children, if you provide meals or are a lunchbox only centre, and why you would like to participate in this project.

* Clean Plate Menu Planning System

To find out more about Clean Plate, the Clean Plate Menu Planning System or our other services, please visit: <https://www.cleanplate.co.nz/menu-planning>

