



## waste reduction workshop team building opportunities

Second Harvest's Training and Education Program supports the community through training, certification, and best-practice workshops and is built on three foundational pillars: food waste reduction, food safety and nutrition education.

New in 2021, Second Harvest is offering engaging, workshops for teams and corporate groups interested in better understanding issues of food waste and loss, while building skills to reduce our personal impact on the environment.



Funds generously provided to Second Harvest for the delivery of corporate workshops go towards our operating budget, helping us continue to recover healthy, perishable food and redistribute it to community. With \$500, Second Harvest can rescue and deliver enough food for 1,000 healthy meals.

## about second harvest

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Second Harvest is Canada's largest food rescue organization and is a global thought leader on perishable food redistribution. We operate at the intersection of hunger relief and environmental protection, tackling food loss and waste through food redistribution, research, awareness, and education, continually innovating and collaborating to ensure a more sustainable planet.

We work with thousands of food businesses from across the supply chain utilizing logistics and technology to reduce the amount of edible food going to waste, thereby diverting unnecessary greenhouse gasses from entering the environment. Our inclusive model ensures this healthy surplus food is redirected to thousands of charities and non-profits across the country, providing millions of Canadians experiencing food insecurity access to the nourishment they need.

Learn more [www.SecondHarvest.ca](http://www.SecondHarvest.ca)

# workshops include:

## WORKSHOP 1

Food Waste in Canada & Food Date Labels

Fee for delivery: \$500

Includes:

- Presentation on the [recent research on food waste in Canada](#)
- Demystifying food date labels in Canada
- Increasing food literacy: simple but powerful tricks to determine if food is good or bad.
- Delivery to 25-50 individuals
- 1 hour workshop

## WORKSHOP 3

Hands-on Food Waste Reduction for Households & Individuals

Fee for delivery: \$2000

Includes:

- Presentation on the recent research on food waste in Canada
- Demystifying food date labels in Canada
- 'For the Love of Food' tips and tricks for home cooks, including methods to extend the shelf life of perishable food, and live (online) demonstration of simple 'clear the clutter' recipes.
- Delivery to 50+ individuals and live stream option
- 1 hour workshop

## WORKSHOP 2

Food Waste Reduction for Households & Individuals

Fee for delivery: \$1,000

Includes:

- Presentation on the [recent research on food waste in Canada](#)
- Demystifying food date labels in Canada
- 'For the Love of Food' tips and tricks for home cooks, including methods to extend the shelf life of perishable food, and 'clear the clutter' recipe ideas.
- Delivery to 25-50 individuals
- 1 hour workshop

## OPTION 4\*

Food Waste Audit Challenge for Households & Individuals

Fee for delivery: \$2000

- Presentation on the recent research on food waste in Canada
- Launch a simple and fun 2 week food waste audit challenge and revolutionize home kitchens! Participants can expect up to five hours of audit challenge engagement over the 2 week period.
- Access to easy-to-follow instructions, data sheets and reporting.
- Full support from Second Harvest's certified waste auditor in the food audit process
- Tailored food waste reduction workshop and resources tackling common causes of food waste among your team.
- Delivery to 25-50 individual

\*Option 4 is for a long-term engagement and can be built into corporate packages.