



HOW TO PREPARE ZERO-WASTE LUNCHES?



- Do not waste food by knowing your needs.
- Involve your children in the preparation of meals or homemade snacks.
- Choose a reusable bag or a lunch box.
- Use long-lasting containers for sandwiches, lunches and cookies.
- Consider reusable bottles for beverages.
- Take small reusable containers for food that is bought in family size packages, or in bulk.
- Prefer reusable utensils, as well as fabric napkins



MY CAMP TAKES PART IN THE CAMP ENVIRO ACTION PROGRAM



A CAMP THAT :

REDUCES the volume of waste to a minimum;

RE-USES all that can be re-used;

RECOVERS paper and cardboard, as well as non-reusable paper, plastic, metal and glass containers and packaging;

COMPOSTS organic waste.

ZERO WASTE IS OUR GOAL!

AT HOME!

We invite you to adopt proenvironment behaviors. This includes:

- Preparing “zero-waste” lunches (see last page);
- Help your children to sort the waste into the proper bins;
- Taking part in your borough’s recycling and composting program;
- Giving clothing that no longer fits to a charitable organization;
- Buying family-size rather than several individual-size containers for yoghurt, cheese, sliced ham and juice, for instance.

AT THE CAMP!

- All camp personnel support “zero waste”, and the camp coordinator has been specially trained.
- Camp instructors have the training to manage solid waste ecologically.
- Camps set challenges with the children to reach “zero waste”.
- Information and awareness activities on the theme of the sustainable management of waste are given to children.
- Recycling and composting bins are used at the camp.