# Dear Parent/Carer,

Did you know the average UK family with children wastes about £720 worth of edible food per year? Shops such as Asda can help families save money on your weekly shop, but they also want to reduce the environmental impact of food waste. So, we've created a fun, educational programme to inspire children to save money by minimising food waste, and help save the Earth!

Your child has been exploring the issue of food waste through the Food Rangers education programme, created by We Are Futures in partnership with Asda. At school, pupils have completed a series of missions to explore reasons and solutions to food waste in the UK.

**Here are some food waste facts your child has learnt:**

- **Buying what you need, storing food correctly and eating what you buy is the best way to tackle food waste in the home.**
- **Some of the most wasted foods in the UK are, bread (20 million slices daily), milk (3.1 million glasses daily), potatoes (4.4 million daily) and cheese (3.3 million portions daily).**
- **Foods that are past their use-by dates are not safe to eat. However, food that is only past it's best-before date is still okay – it might not the best quality. 50% of people don't check the use-by dates - always check the use-by and best-before dates carefully.**
- **Many foods can be stored in the freezer. Its surprising how much you can freeze. Check https://lovefoodhatewaste.com/article/food-storage-a-z to see what can be frozen.**
- **Reducing food waste helps fight climate change because wasted food means the energy used to grow, transport, cook and dispose of food was wasted too.**
- **Globally, we throw away one third of all the food we produce for human consumption. In the UK we throw away a shocking 4.5 million tonnes of edible food each year!**

To inspire children to bring their messages home into their community, we have created a home learning pack with some extra tips and ideas to minimise food waste at home.

**The home learning pack contains:**

- **Food Ranger Missions colouring page with key messages.**
- **An activity to match the food to its best storage place.**
- **Weekly menu plan template.**
- **True/False quiz around food waste and food preservation.**
- **Instructions to re-grow vegetable scraps in your kitchen.**
- **Child-friendly recipe to use up leftovers.**

Your child may wish to continue their research at home, and we recommend this website as a starting point https://www.lovefoodhatewaste.com/

**Kind regards,**
**Asda**