



The Halls Cook Off Event

The Sustainability Team organised a Halls Cook-Off Event in December 2016 In partnership with *Student Grub* and Too Good to Go.

The event was held in McLaren House (LSBU's largest Hall of Residence), with participants of 24 chefs (in teams of 3) and at least 20 audience members, who dined on the cooked food.

The event aimed to raise awareness about food waste issues, teach cooking skills and raise the profile of sustainability issues.











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Furthermore, it was a zero-waste event - some of the ingredients were sourced with Fare Share's assistance – whereby edible, but unwanted food was incorporated by the student chefs.

Furthermore, all cutlery and plates were compostable too.











Supporting The Waterloo Food Bank

The Sustainability Team supported *The Waterloo Foodbank* helping to organise donations from LSBU staff and students.

In total, LSBU collected 350 kg of nonperishable food items to help support those referred to the Foodbank in the local area.

Nathan Jones, the Foodbank Manger, said

"The festive period and New Year are when we need donations the most, so it is great to have support from such a large local organisation. The supporters' scheme has been a huge help in providing items for the Foodbank, as we do not have a means of collecting donations from premises ourselves."







