

ONE WORLD CENTRE

WORKING TOWARDS A JUST AND SUSTAINABLE WORLD

Australia has a problem, a food waste problem! What can your school do?

With over 7.6 million tonnes of food being wasted each year, costing the economy \$36.6 billion, we need to take action.

During this workshop, **OzHarvest's WA FEAST Education Coordinator, Eva Clarey**, will explain how we can prevent food waste at home and at school with **OzHarvest's Food Education and Sustainability Training (FEAST)**. This will be followed by a fun and easy cooking session using one of the delicious FEAST recipes.



FEAST is a [Global Compact Network Australia SDG program](#), supported by the Australian Government, addressing **seven** United Nations Sustainable Development Goals (UN SDGs):



REGISTRATION VIA QR CODE OR THROUGH:

TRYBOOKING [HTTPS://WWW.TRYBOOKING.COM/CBGRL](https://www.trybooking.com/CBGRL)

<http://www.oneworldcentre.org.au/upcoming-workshops-and-events>

owc@oneworldcentre.org.au or phone (08) 9371 9133



Date and Time

Wednesday 17
August 2022
4.00- 5.00pm.

Cost

\$10 members/
subscribers;
\$15 non members

Venue

One World Centre
5 King William St
Bayswater WA

[Booking QR](#)

