Food Waste
Workshop
WORKSHOPS & COOKING CLASSES ON
HOW TO REDUCE FOOD WASTE
Elysia
THE SUSTAINABLE LONDON EVENT CATERER

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Elysia is a sustainable London based catering company working to reduce food waste by using surplus ingredients.

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Food Waste has a huge impact on the environment, and is more harmful when rooting than C02.
Did you know that a 1/3 of food produce is Waste!
70% of food wasted comes from household, so we at Elysia have decided to share our knowledge and expertise on How to reduce food waste at home.

We have pulled together 3 Workshops to suit you and your employees needs. Our Workshops are designed to educate you on Food Waste whilst offering you insightful tips on how to reduce it in your personal life.

Our food uses the finest ingredients and made with artisanal care.

FOOD WASTE TALK

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Our Food Waste Talk is designed to educate you on Food Waste and the Impact it has on the environment, whilst teaching you valuable skills to reduce your food waste at home and in your everyday lives.

Included:

- Food Waste Presentation
- Olive tasting (Organic vs Store Bought)
- Food Waste Quiz for Adults
- Digital Booklet with Food waste Reduction Tips & Recipes
- Local Suppliers Guide & Discounts
- Two Members of Staff

Duration: **45 mins**
Price: **£190.00+Vat**
Location: **At your Venue**

FOOD WASTE DEMO

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If you are looking for a more interactive event, then our Food Waste Demo workshops is for you. This workshop offer both the talk and an interactive demonstration on How to make Pesto & Fermented Vegetables using surplus food, you will also be able to take both jars home with you!

Included:

- Food Waste Presentation
- Food Tasting (Organic vs Store Bought)
- Interactive Food Demonstration. (Learn how to make recipes using food that you would normally put in the bin)
- 2 x Jars filled with Pesto / Fermented Veg.
- Food Waste Quiz for Adults
- Digital Booklet with Food waste Reduction Tips & Recipes
- Local Suppliers Guide & Discounts
- Guest Chef and Two Members of Staff

Duration: **approx 2 Hours**
Price: **£35.00+Vat Per Person**
Location: **At your Office**

COOKING CLASS

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We offer a Cookery Class for up to 10 people where we will promote food waste prevention and encourage food waste recycling. Using Root to Stem and Nose to Tail techniques you will learn how to minimise your food waste and save money.
Once the Cookery class is over you will be sit back and enjoy a 3 course meal you have made all from food that you originally would off thrown away!

Included:

- Food Waste Presentation
- Food Tasting (Organic vs Store Bought)
- Cookery Class, 3 Course meal
- Quiz for Adults
- Digital Booklet with Food waste Reduction Tips & Recipes
- Local Suppliers Guide & Discounts
- Two Members of Staff

Duration: **3 Hours**
Price: **£90.00+Vat Per Person**
Location: **Elysia | Arch 4 Voyager Business Park, Spa Road, London SE16 4RP.**

CONTACT INFO

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