

## Food Lovers MASTERCLASS

AS A FOOD WASTE REDUCTION EDUCATION PROGRAM

Advanced evaluation and testing of communication methods.







## Food Lovers MASTERCLASS

Developed along side LFHW NZ

## WASTE-ED with late

# Outline

**TOPICS INCLUDE** 

Food storage, Smarter shopping, Top 10 Wasted Foods, Freezing better, much more

Public Education, Council-Supported Many iterations, including cooking demos, at retirement villages, with charity groups etc

## WASTE-ED with late

### Food Lovers MASTERCLASS

# **Project Background**

#### STATUS QUO

Minimal opportunity to quantify behaviour change impact

Paper surveys on the night to gather satisfaction data

Barriers include budget and expertise

#### **OUR MISSION**

Develop evaluation plan

New surveys for pre, and post education

Work with Otago Uni Student to analyse, and report on data Basics of the study

WASTE-ED with Kate

**August - December 2023** 

12 DIFFERENT FOOD LOVERS MASTERCLASSES

370 participants

Not compulsory

Surveying: Before, at the class, 3 and 6 post week class

**Using three different methods** 

## **Communication Methods**

**Email Surveys** 

Post education email with survey link

3 & 6 weeks post session

Behavioural and Attitude based questions

Email Surveys + Weekly Resources

Weekly email containing additional resources

At 3 & 6 weeks, included a survey link

Same surveys as group 1

**Text/SMS Survey** 

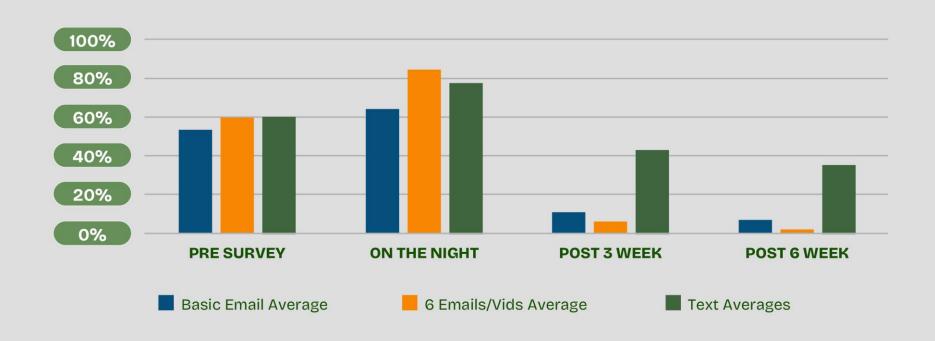
One key question each week post education

At 3 & 6 weeks, were asked to measure their waste



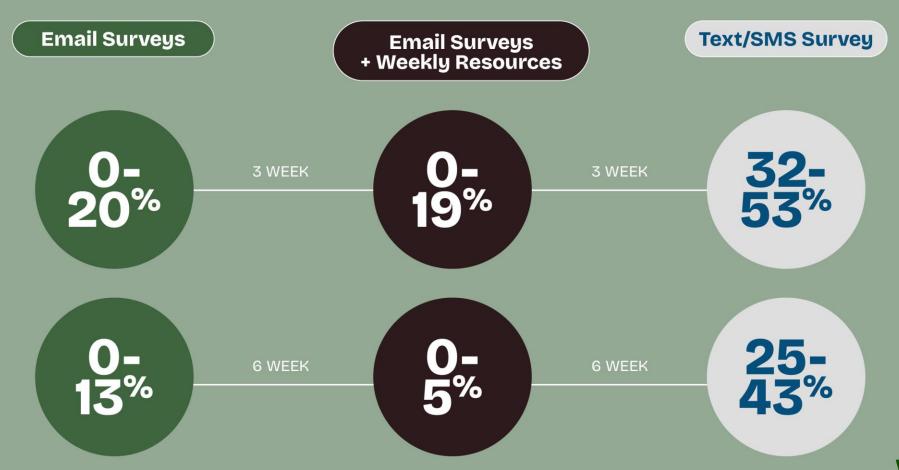
## **Communication Method - Findings**

#### AVERAGE RESPONSE RATE COMPARISON FROM EACH GROUP





## **Communication Method - Response Rates**



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# Findings

WASTE-ED with late

**EFFECTIVENESS OF COURSE** 

**Attitudes shifted** 

**Commitments made** 

Reduction of avoidable food waste recorded (48.6%)

# Findings

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86%

Strongly Agree, or Agree, that the Masterclass helped reduce their households food waste 48.6%
recorded a
reduction of
avoidable food
waste

83%

Strongly Agree, or Agree, that their attitude towards food waste has changed after attending the Masterclass **78**%

Strongly Agree, or Agree, that the way they shop for food has changed since attending the Masterclass

#### COMMITMENTS

Eating leftovers from a previous meal **18%** 

Freezing food which doesn't get eaten 13%

Planning meals in advance **11%** 

Use a shopping list when buying groceries **10%** 

## WASTE-ED with late

### Food Lovers MASTERCLASS

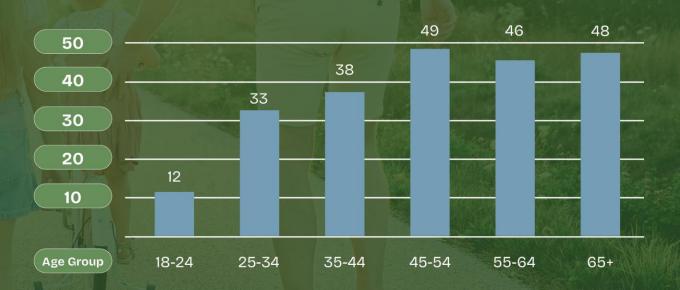
12.1% live alone

94% female

31.6% have children under 18

## **Our Participants**

#### **AGE OF ATTENDING PARTICIPANTS**



Higher than average Food Wasters.



# Scan QR code to read the full report:

