



Isang Munting Pamana: The Sustainable Diner Knowledge Products

Resource Materials



National Eco-Labeling Program Green Choice Philippines (NELP-GCP) Criteria for Food Service Establishment

March 2019. Accessible [here](#).

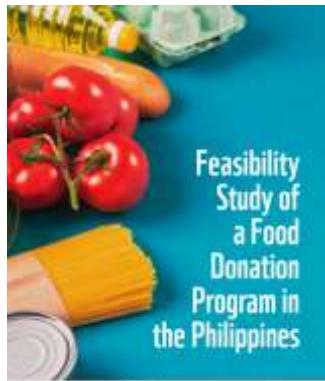
NELP-GCP is a voluntary, third-party ecolabelling programme that follows the guidelines set by ISO 14020 and ISO 14024. Through a multi-sectoral process, the programme provides criteria for environmentally-preferable products which can be used as a guide for consumers and institutions for product selection. With the expertise of The Sustainable Diner project, this criteria was specifically developed for food service establishments.



Beyond Research: Sustainability in the Food Service Sector A Resource Material towards a Low-Carbon Industry

40 pages, A4 size. March 2020. Accessible [here](#).

This knowledge resource aims to increase awareness of stakeholders at the national and local levels to help better sustain and scale up the implementation of long-term Sustainable Consumption and Production (SCP) policies and strategies supported by scientific data and evidence-based approaches. This contributes to the Sustainable Development Goals, particularly Goal 12, which focuses on SCP in the Philippines.



Feasibility Study of a Food Donation Program in the Philippines

144 pages. April 2020. Accessible [here](#).

The Feasibility Study of a Food Donation Program (FDP) in the Philippines was undertaken to assess the current situation of FDP programs in key cities in Metro Manila in terms of impact, technical soundness, as well as social and political acceptability. The major output is the development of a model with a defined operational, organizational and financial structure.



The Climate Plate: An Environmental Teaching Manual

120 pages, legal-half 7x8.5in. July 2020. Accessible [here](#).

This teaching manual serves as an excellent way to support teachers with the integration of environmental sustainability concepts into their existing curriculum. This resource will help teachers impart to learners accurate knowledge of the environment and ways by which they can protect it.



Cebu City Ordinance on Food Waste Reduction

December 2020. Accessible [here](#).

The Cebu City council, with the technical expertise of The Sustainable Diner project, approved a city ordinance focused on reducing food waste through food donation and recycling.



Food Surplus Reduction Act

December 2020. Accessible [here](#).

As part of the Technical Working Group, The Sustainable Diner project contributed in the creation of the Food Surplus Reduction Act approved in the House of Representatives. This act focuses on food donation and food waste recycling.



Sustainable Diner Comics Short Comic Stories for a Sustainable Way of Life

56 pages, 9 x 11 in size. July 2021. Accessible [here](#).

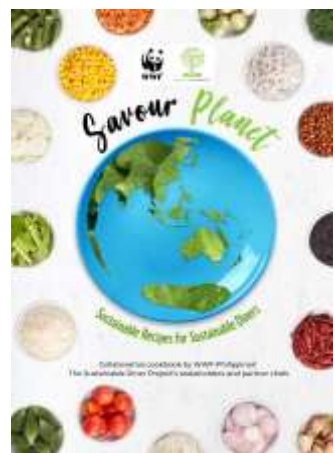
Be inspired with these short story comics to start your journey to a sustainable way of life! Use of comics is a good strategy to communicate sustainable principles and scientific knowledge easily to project stakeholders including both the young sector (children and youth) and the adult demographics.



The Sustainable Diner Cost-Benefit Monitoring Tool Manual Instruction Manual

49 pages, A5 size. July 2021. Accessible [here](#).

The Sustainable Diner Project is a staunch believer of equipping stakeholders to participate and engage to be able to achieve real change. In order to help food service establishments independently determine the sustainable practices fit for their operations, a cost-benefit monitoring tool was developed. This tool enables the management to determine the actual costs and benefits of their existing operations and compare them to their sustainability investments. Download the [monitoring tool](#) and feel free to access this [user manual](#) and [training video](#) which serves as a guide in using this monitoring tool.



Savour Planet: Sustainable Recipes for Sustainable Diner Collaborative Cookbook with Project Stakeholders

72 pages, 5.83 x 8.27 in size. July 2021. Accessible [here](#).

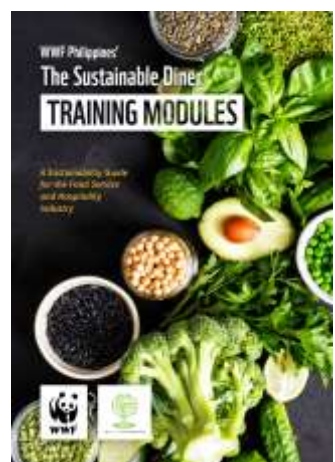
Using local and sustainable ingredients, create a more sustainable and enjoyable dining experience in your own home with recipes by WWF-Philippines' The Sustainable Diner Project's stakeholders, and partner chefs and restaurants. This collaborative recipe book contains tips on sustainable cooking and dining where you can write your own meal plans, shopping lists, and discover your own recipes!



Serve Our Planet: A Supplementary Teaching Material on Sustainable Dining for Food Service Industry Tertiary Courses

214 pages, 5.83 x 8.27 in size. 4 PowerPoint Presentations. July 2021. Manual accessible [here](#). PowerPoint presentations accessible [here](#).

Serve Our Planet is a supplementary teaching material for higher education courses like Nutrition, Tourism, Culinary, HRM, and the like! It serves as a tool for teachers to introduce sustainability in the context of their existing lessons and curriculum. It even comes with student activities and lecture presentations!



The Sustainable Diner Training Modules Sustainability Guide for the Food Service and Hospitality Industry

172 pages, A4 size. July 2021. Accessible [here](#).

Start your journey to economic and environmental recovery through WWF-Philippines' The Sustainable Diner Training Modules! These contain practical tips to integrate sustainability in your fast-paced operations.



Life Cycle Assessment and Carbon Footprint Study for Greening the Food Services

10 pages. July 2021. Accessible [here](#).

The Life Cycle Assessment for casual restaurants of The Sustainable Diner project is a pioneer research in the Philippines in the project's pilot cities: Cebu City, Tagaytay City and Quezon City. Carbon footprint of the top ordered dishes of six partner restaurants were also calculated to measure its contribution to climate change. The results of the LCA study of the restaurant and carbon footprint of the dishes were used as important considerations to substantiate the ecolabelling criteria of the National Ecolabelling Programme - Green Choice Philippines (NELP-GCP) for food services.



Policy Recommendations for promoting sustainable food production and consumption in the Philippines

16 pages, 9 x 12 in size. August 2021. Accessible [here](#).

This briefing outlines the policy recommendations of The Sustainable Diner Project for national government agencies and local government units. This is a result of a series of consultations, dialogues, and workshops with our partners and stakeholders from the government, private sector, and civil society.



Learning Handouts

These learning materials serve as reference materials for teachers specifically created for the Department of Education to learn the key practices of Sustainable Consumption and Production with relevant info on COVID-19.

The handouts are designed using colorful illustrations and images with descriptive details for reading and better understanding through visual aids.

Topics include:

1. Doing My Part for COVID-19
[Reading](#) / [Visual](#)
2. Ambag Ko Laban sa COVID-19
[Reading](#) / [Visual](#)
3. Be a Sustainable Diner at Home
[Reading](#) / [Visual](#)
4. Why Local Crop Diversity Matters
[Reading](#) / [Visual](#)
5. Food Safety at Home
[What is Food Safety? \(pdf\)](#)
[Reading](#) / [Visual](#)
6. Food Safety in Businesses
[Visual](#)
7. Zero Waste Everyday
[Reading](#) / [Visual](#)



[Balay Kawayan Game](#)

Balay Kawayan is a restaurant simulation game where Filipino diners go through a virtual process of ordering and dining in. Instead of the monetary cost of the dishes diners ordered, the receipt details the corresponding carbon footprint of the dishes and explanation for which. This feature serves as an opportunity for WWF to elaborate on the value of sustainable dining choices. The game also features key decision points that teaches Filipino diners about reducing food waste and minimizing their use of plastics.

IEC Videos



[Zero Waste Everyday](#)

This animated video shows simple tips to start practicing a zero waste lifestyle anytime and anywhere!



[The Sustainable Diner Summit 2020 - Beyond Research: Sustainability in the Food Service Sector](#)

WWF PH brought together project partners to The Sustainable Diner Summit which aimed to recognize the advocacy partners and report back the results of action research to the project stakeholders.



[Be a Sustainable Diner at Home](#)

As Filipinos spend more time at home for safety protocols due to the pandemic, it is high time to advocate to be a sustainable diner at home today!



[Why Local Crop Diversity Matters](#)

The video promotes the importance and benefits of local crop diversity in the Philippines. This was launched during the International Day of Biological Diversity.



[5 Steps to Keep Food Safe](#)

This animated video summarizes the essential and fundamental practices to ensure food safety at home. This was published on World Food Safety Day.



Kawali-Kasan: A Sustainable Homecooking Series

6 videos

[Episode 1: Plant-Based Dishes](#)

[Episode 2: Recipes Using Local and Seasonal Produce](#)

[Episode 3: Hacks to Reduce Food Waste While Cooking](#)

[Episode 4: Repurposing Leftover Food](#)

[Episode 5: Heirloom Recipes \(Slow Food\)](#)

[Episode 6: Farm to Table Recipes](#)



[I am a Food Hero: World Food Day 2020](#)

This campaign was launched in celebration of World Food Day last 16 October 2020. This campaign illustrated how any person can be a #FoodHero by growing sustainable food for the community or growing one's own crops; buying local and sustainably grown food; making healthy dishes for the family, avoiding food waste, composting kitchen scraps, using organic compost as fertilizers, and the list goes on.



[The Sustainable Diner Project: 2020 Highlights](#)

Let's look back at some of the key events and activities of The Sustainable Diner Project that happened in 2020 together with our advocacy partners and stakeholders. Read the [2020 Newsletter](#) for more info.



[Be a #SoilMate! Turn Your Food Waste into Healthy Soil](#)

Are you still searching for a soulmate? A love that grows, provides, and nurtures? Look no more! The soil deserves care and attention from us now more than ever. Start your composting journey now and be the #SoilMate that everyone will hope for. Read this article to learn more about composting.



[5 Steps to Keep Our Food Safe](#)

This campaign was launched in celebration of World Food Day last 16 October 2020. This campaign illustrated how any person can be a #FoodHero by growing sustainable food for the community or growing one's own crops; buying local and sustainably grown food; making healthy dishes for the family, avoiding food waste, composting kitchen scraps, using organic compost as fertilizers, and the list goes on.



[How to Use the SoilMate Mobile App](#)

Stop sending your food wastes to the landfills in just a few taps! Head on to the [App Store](#) or [Google Play](#) to download the SoilMate Mobile app and begin your composting journey now with Green Space.



[#TheSustainableDiner: Cebu City](#)

For Cebu City, sustainable dining is important when it comes to promoting sustainable tourism. With the two practices, we can focus on encouraging local sourcing, maximizing the food that is available while minimizing food waste, and reducing single-use plastics.



[#TheSustainableDiner: Tagaytay](#)

The Sustainable Diner project engages with the government, the food service industry, and Filipino diners in integrating sustainable practices in restaurants. Known for its cool breeze, delicious food, proximity to the metro, and a scenic view of the Taal Volcano, Tagaytay City has always been a tourist hotspot.



[#TheSustainableDiner: Quezon City](#)

As a wholesome urban destination known for its art and food hubs, how does Quezon City promote eco-friendly dining as an answer to the nationwide push for sustainable culinary tourism? The Quezon City government, as one of #TheSustainableDiner project's key city partners, share with us their initiatives and policies on sustainability, food waste management, and citizen engagement.



[The Sustainable Diner - How Chefs Can Promote Eco-friendly Dining](#)

Our dining choices affect the environment, and it all starts with the food being served to us in restaurants. Learn how chefs and restaurateurs can help promote eco-friendly dining from Chef Robby Goco of Green Pastures and Cyma!



[The Sustainable Diner - How Should We Dine Out When We Travel?](#)

Is it possible to enjoy good food AND help save the environment at the same time? YES ✓. Anton Diaz of Our Awesome Planet shows us what it means to become #TheSustainableDiner whenever we dine out and travel. Through responsible dining, you can help lessen food waste, promote healthy eating, and ensure food security for future generations!



[The Sustainable Diner - How is Dining Linked to Climate Change?](#)

Dining out has become a part of our daily routine, so much so that we rarely stop and think about how our dining choices affect the environment

● What does dining have to do with climate change? 💡 Find out more from Mr. June Alvarez of the Philippine Center for Environmental Protection and Sustainable Development Inc!

By becoming #TheSustainableDiner, you can help lessen food waste, promote healthy eating, and ensure food security for you, your family, and future generations!



[The Journey of Food](#)

It takes a great amount of effort and resources to get the food we enjoy on our plates. The journey of food starts from the hands that plant and cultivate it, then to the hands that prepare it, and eventually end with the hands of those who consume it.

Let us honor the hard work that goes into producing our food by consuming it responsibly. Become #TheSustainableDiner and help ensure that the food produced for our consumption does not go to waste.



[Introduction to The Sustainable Diner Project](#)

The population of the Philippines stands at roughly 102 million and 27 million of this number live below the poverty line. Moreover, 13.5 million of the economically poor are unable to eat three times a day, with 2.7 million families experiencing involuntary hunger at least once in the past three months.



[Be the #SustainableDiner today!](#)

The tourism and hospitality industry is one of the drivers contributing greatly to the Philippine economy. A huge part of this industry includes food service establishments such as restaurants and fast food chains. As diners, you can help us ensure that the rising dining trend does not become a threat to the environment!

By going for what's local, ordering only what you can finish, taking home your leftovers, and minimizing your use of single-use plastics, you help us promote sustainability in the local dining industry. Be #TheSustainableDiner today!



[Be the #SustainableDiner today! \(pt. 2\)](#)

In the Philippines, more than 80% of biodegradable solid waste is food waste, and when this ends up in landfills, they produce methane - a greenhouse gas that's 20 times more powerful than carbon dioxide. Reducing food waste is one major challenge that we need to address, and as diners, you can help make this happen!

By going for what's local, ordering only what you can finish, taking home your leftovers, and minimizing your use of single-use plastics, you help us promote sustainability in the local dining industry. Be #TheSustainableDiner today!



["It's just one straw."](#)

"It's just one straw."

If over 100 million Filipinos would say this, plastic waste will choke our oceans for generations to come. Say [#AyokoNgPlastik](#) and become [#TheSustainableDiner](#) every time you dine out.



["It takes only 10 minutes to use single-use plastics."](#)

It takes only 10-20 minutes to use single-use plastics.

If over 100 million Filipinos would choose to use plastic utensils for every take-out, the waste we will generate will stay on our planet until the next generation. Say [#AyokoNgPlastik](#) and become [#TheSustainableDiner](#) every time you dine out.



[Is your drink really worth the waste?](#)

Food trends come and go, like iced coffee and milk tea, but plastic cups don't. Is your drink really worth the waste?

If over 100 million Filipinos would opt for plastic cups, our oceans would suffer in the long run because of our short-term cravings. Say [#AyokoNgPlastik](#) and become [#TheSustainableDiner](#) every time you dine out.

Webinar Workshops



[Savour Planet Episode 1: Think Outside the Trash!](#)

Did you know that Filipinos throw away around 40,000 TONS of waste every single day? That much waste can fill 100 Olympic-sized swimming pools! There are so many things we can do to lessen our waste, and we can start with the food and plastic we throw away! Let's learn how to reduce our own waste, and be inspired by how ordinary individuals and an established hotel successfully reduced theirs.



[Savour Planet Episode 2: Going on a Planet-based Diet](#)

Did you know that you can help the environment whenever you eat? Our food choices don't just have an effect on our health, but also our planet! Learn how a "Planet-Based Diet" can help save our environment one plate at a time.



[Savour Planet Episode 3: Loving Local](#)

Did you know that conserving our resources like water and electricity, supporting local farmers, and planting our own food are not only good for our budgets, but also for the environment? Loving our local resources can help save money and our planet!



[Savour Planet Episode 4: Recipe for Sustainable Dining](#)

It's time to ✨normalize✨ the fact that what we eat, how we eat, and how we dispose of our food have an impact on the environment! Watch and learn about the various "ingredients" you'll need in creating a sustainable dining community in the Philippines.



[Save Our Food, Save Our Planet: International Day of Awareness of Food Loss and Waste 2020](#)

This webinar was launched in celebration of the first ever International Day of Awareness in Food Loss and Waste held last September 29, 2020.






Panda Talks #6 - Food Safety: Everybody's Business





Watch it on [Facebook!](#)



[Online food safety and food waste management training](#)

The training was intended to support the implementation of sustainable food value chains, in accordance with the Roadmap for Low-Carbon and Resource-Efficient Tourism in the Philippines, which was developed by the Tourism Value Chains project. A total of 52 participants were trained during the two sessions, conducted via Zoom, on August 24-25 and August 27-28, 2020.

	<p>Food for the Soil, Be a SoilMate</p> <p>In efforts to divert food waste from landfills and combat environmental pollution, WWF Philippines' The Sustainable Diner and Green Space launched a composting mobile app project called SoilMate.</p>
	<p>SoilMate Mobile App: Compost in Just a Few Taps</p> <p>Introducing the SoilMate Mobile App, where you can compost your food waste in just a few taps! Watch this webinar where we launched the first ever composting mobile app in the country. Learn how you can save your food waste while helping the soil regenerate and giving a hand to our community farmers.</p>
	<p>WWF The Sustainable Diner Summit Highlights</p> <p>Over the last 4 years, #TheSustainableDiner helped build the foundation for sustainable dining in the Philippines. Together, let's celebrate the project's achievements and continue being Sustainable Diners! Learn more here.</p>

<h2>Training Videos for Food Business Establishments</h2>	
	<p>The Sustainable Diner Cost-Benefit Monitoring Tool Training Video</p> <p>In this video, Ryan Q. Salvanera, IT Expert and SCP Model Developer and Melvin Espejo, Assistant Team Leader and Social Development Specialist of Wallace Business Forum, the co-developers of The Sustainable Diner Cost-Benefit Monitoring Tool explain the step-by-step process of accomplishing the tool.</p>
	<p>The Sustainable Diner Training Modules</p> <p>We seldom associate our food choices with the climate emergency. In this series, learn how our food choices affect our planet and watch the steps you can do to mitigate your operations' impact. See the full playlist here.</p>
	<p>Introduction to Food Waste Management Module 1</p> <p>Have you ever seen food wasted in your establishment? In this video, we will introduce a system to help you minimize and manage food waste generated in your operations.</p>
	<p>Food Waste Measurement Module 2</p> <p>Let us dive deeper into the food waste management system as we discuss separation, measurement, and analysis of food waste information.</p>

	<p>Food Waste Task Force Module 3</p> <p>As you prepare to start your food waste management journey, learn best practices that your establishment can apply through your food waste task force.</p>
	<p>Food Waste Diversion</p> <p>Unavoidable food waste, when thrown in landfills, emits harmful greenhouse gasses. Learn how you can prevent that through a diversion technique that fits your fast paced business.</p>
	<p>Planet-based Diet Module 1: Planet-based Diets</p> <p>More and more consumers are starting to reconnect with food, and realizing its impact, not only to our health, but also to the environment. Learn more about food that is good for the people and the planet in this video.</p>
	<p>Planet-based Diet Module 2: Adopting a Planet-based Menu in Meal Planning</p> <p>As food service establishments, you can be accountable to your consumers' health by choosing to serve healthy and planet-friendly dishes. Learn how you can serve planet-based dishes in this video.</p>
	<p>The Plastics Problem and Reduction of Single-Use Plastics for Sustainable Diners</p> <p>Plastics serve as a great packaging solution. However, mismanagement and improper disposal leads to environmental damage. Learn more about what you can do as a food service establishment to manage plastics in your operations in this video.</p>
	<p>Efficient Use of Resources Module: Journey of Water for Tourism</p> <p>We use water in our daily operations. In this video, we will share tips on how you can efficiently use water in your establishments, generate savings, and reduce water wastage.</p>
	<p>Efficient Use of Resources Module: Efficient Use of Energy</p> <p>The gadgets, appliances, and equipment we use in our operations are highly reliant on electricity. In this video, we will share tips on how you can be a more energy-efficient establishment.</p>



[Plant Our Plate; Urban Container Gardening for Sustainable Diners](#)

Local sourcing benefits producers, consumers, and the planet. If you have extra space and capacity in your establishment, you may explore setting up your own garden to produce fresh ingredients. Learn more about the advantages of setting up your own urban container garden and the six easy steps to do it.

Digital Posters



[Zero Waste Everyday](#)

5 e-posters with 5 variations for IG story

Start practicing a #ZeroWaste lifestyle and follow these simple tips anytime and anywhere!



[Doing My Part for COVID-19: Together Possible!](#)

17 e-posters with 51 variations for IG/ Twitter

Maintaining good hygiene is an important barrier to many infectious diseases as it promotes better health and well-being. To stay healthy, we need to work together in using clean water for sanitation and proper hygiene, ensuring food safety and nutrition, caring for our environment, and promoting Filipino culture and values.



[Ambag Ko Laban sa COVID-19: Kapag Sama-sama, Kayang kaya!](#)

17 e-posters with 51 variations

Ang kalinisan ay mabisang panangga sa maraming impeksiyon upang mapanatili ang malusog na pangangatawan. Para masiguro ang magandang kalusugan, kailangan nating magtulungan upang mapanatiling malinis ang tubig, ligtas ang pagkain, maayos ang kapaligiran, at maitaguyod ang kalinangan at pagpapahalaga sa mga ito sa lahat ng Pilipino.



Why Local Crop Diversity Matters

13 e-posters with 26 variations for IG/Twitter

Kilalanin, kumain, magluto at magtanim ng mga gulay!
Get to know the local crops to

- 👁️ Be food secure
- ♥️ Have good health
- ☐ Cook & eat plant-based meals
- 🌱 Grow your food and
- 🌍 Conserve the environment

📖 Read to learn more: <https://bit.ly/localcrops>



Food Safety at Home

5 e-posters with 10 variations for IG/Twitter. July 2020.

Everyone has a role to play for #FoodSafety! On #WorldFoodSafetyDay, it's time to make #SafeFood a shared responsibility to ensure that the food we eat is of best quality and safe to consume.



Food Safety in Businesses

5 e-posters with 10 variations for IG/Twitter. July 2020.

Keep minds and bodies healthy and strong during #COVID19. Follow these tips for #FoodSafety in businesses to ensure that food is safe to eat and of best quality.



Relaunch - Doing My Part for COVID-19

2 e-posters with 8 variations, 4 wallpapers

#COVID19 is still out there. Always remember! Do your part anytime and anywhere! 🖱️ Click the links to download these free wallpapers!

📱 Mobile: <https://bit.ly/DoingMyPartMobileWallpaper>

💻 Desktop: <https://bit.ly/DoingMyPartDesktopWallpaper>

💡 Read to learn more: <https://bit.ly/DoingMyPartCOVID19>



[Relaunch - Ambag Ko Laban COVID-19](#)

2 e-posters with 8 variations, 4 wallpapers

Laging tandaan! Hindi pa tapos ang ating laban sa COVID-19 kaya ating patuloy na sundin ang mga gabay na ito. 📥 I-download na ang mga libreng wallpaper!

📱 Mobile: <https://bit.ly/AmbagKoMobileWallpaper>

🖥️ Desktop: <https://bit.ly/AmbagKoDesktopWallpaper>

💡 Basahin para mas matuto: <https://bit.ly/AmbagKoLabanCOVID19>



[What is Food Waste?](#)

8 posters

The #COVID19 pandemic is a wake-up call to rethink how we produce, consume and waste our food. There is no room for #FoodLoss and #FoodWaste in this time of crisis! Read the full article here:

<https://bit.ly/FLWfacts>



[10 Tips to Reduce Food Waste at Home](#)

10 posters

Let's save our food to help save our planet by doing the 10 tips to reduce #FoodWaste at home! 🍎 1 Give ugly produce a chance

🛒 2 Create a shopping list, 🗓️ 3 Plan your meal, 🌙 4 Check the storage, 📏 5 Know your serving sizes, 🍳 6 Be creative with your next meal, 👤 7 Share excess food, 🌱 8 Start your home garden

♻️ 9 Make a compost, 👤👤👤👤 10 Share these tips with others! 📖 Read to learn more: <https://bit.ly/FLWfacts>



[We are all Food Heroes!](#)

7 posters + 2

Our #FoodHeroes have spoken! Learn from the winners of our recently concluded #IAmAFoodHero participatory video and photo contest. Read on and be inspired 📖 <https://bit.ly/FoodHeroes2020>



Environmental Teaching Guide

4 posters

Did you know that you can include the environment while teaching non-science subjects too? Find out how to include environmental education in non-science subjects by downloading the FREE e-book today 📖
<https://bit.ly/TheClimatePlate>



SoilMate: Composting Service Cycle

7 posters

#SoilMates promote a circular economy, fight climate change, and build a more vibrant and resilient local food system. You can be a #SoilMate too! 🌱



Be a Sustainable Diner Today!

8 posters

What do we need to make sustainable dining the norm in the Philippines? 📖 Education, 🚀 Innovation, 🤝 Cooperation, and 🗣️ Action! Join us in being Sustainable Diners! Find out more 📖 <https://bit.ly/SCPPProject>



Sustainable Comics Series

6 comics

- [# 1 - How to be a Sustainable Diner](#)
- [# 2 - A Cry for Help](#)
- [# 3 - Begin Today for a Better Tomorrow](#)
- [# 4 - Growing Our Own Garden Pantry](#)
- [# 5 - Without Nature, Humans Won't Survive](#)
- [# 6 - Ayoko sa Plastik!](#)



Introducing the SoilMate App Features

7 posters

This is it, #SoilMates! The first ever composting mobile app in the country is soon to be available for download on iOS and Android devices. Let's take a quick look at the notable features you may enjoy once you subscribe to the Green Space composting service through the SoilMate Mobile Application.



Food for the Soil: Be a SoilMate

Composting Advocacy Campaign
5 posters

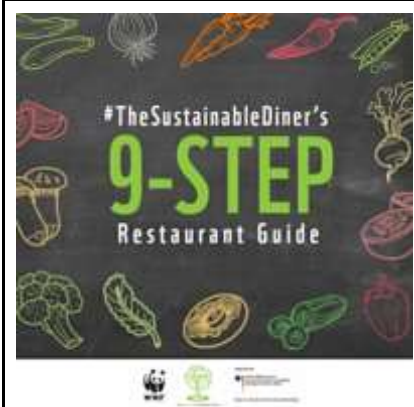
Are you ready to switch #FromLandfillertoLandHealers? Be our #Soilmates and learn about food waste diversion, and discover the solution that fits in the palm of your hand.



Kawali-Kasan: A Sustainable Homecooking Series

Total 24 posters; 4 IEC posters per episodes

- [Episode 1: Plant-Based Dishes](#)
- [Episode 2: Recipes Using Local and Seasonal Produce](#)
- [Episode 3: Hacks to Reduce Food Waste While Cooking](#)
- [Episode 4: Repurposing Leftover Food](#)
- [Episode 5: Heirloom Recipes \(Slow Food\)](#)
- [Episode 6: Farm to Table Recipes](#)



#TheSustainableDiner's 9-Step Restaurant Guide

10 posters

Dining out? Follow this 9-step guide and become #TheSustainableDiner in your circle today!



Valentine's Dinner Date Guide by The Sustainable Diner

6 posters

Going out for dinner this Valentine's Day? Wow your date by becoming #TheSustainableDiner and show the world how full of love your hearts are not just for each other but also for the environment!



How Can We Dine Sustainably?

4 posters

By now, you've heard of #TheSustainableDiner movement and you may have seen our 9-Step Restaurant Guide (<https://bit.ly/2KOlb7x>). If you're still a bit confused on how you can start, we've further simplified it to three starter steps! T.S.D. - as easy as one, two, three, towards sustainability!



#SustainOurAbility

5 posters

All over the world, it has been estimated that certain amounts for each specific food group is lost during pre- and post-production, and is wasted during consumption such as pre- and post-service in restaurants and other food establishments.



#TheSustainableDiner: Christmas Noche Buena Guide

6 posters

The Philippines is known for celebrating the longest Christmas season in the world, and part of the reason why we love this holiday is because of all the delicious food we get to enjoy during Noche Buena!



[9 Deliciously Sustainable Dishes To Try This Holiday Season](#)

10 posters

This Christmas season, there are a lot of parties, reunions, and potlucks that call for amazing dishes to be shared with our families and friends! To make your planning hassle-free, #TheSustainableDiner project has put together this list of signature dishes from some of our partner restaurants in Quezon City, Tagaytay City, and Cebu City.



[#SustainOurAbility - Food and Climate Change](#)

5 posters

The way we harvest, package, transport, cook, consume, and dispose of food contributes to global climate change. Food is an integral part of our survival - how do we make its consumption and production more eco-friendly?