



CAMP KITCHEN GUIDE



Here are some ways you can implement Leave No Trace principles in your CAMP KITCHEN:

Plan Ahead and Prepare

- Pre-prepare camp meal items and take in reusable containers rather than in their purchased packages.
- Purchase items with recyclable packaging (either cardboard or soft plastics marked for RedCycle) where practical.

Dispose of Waste Properly

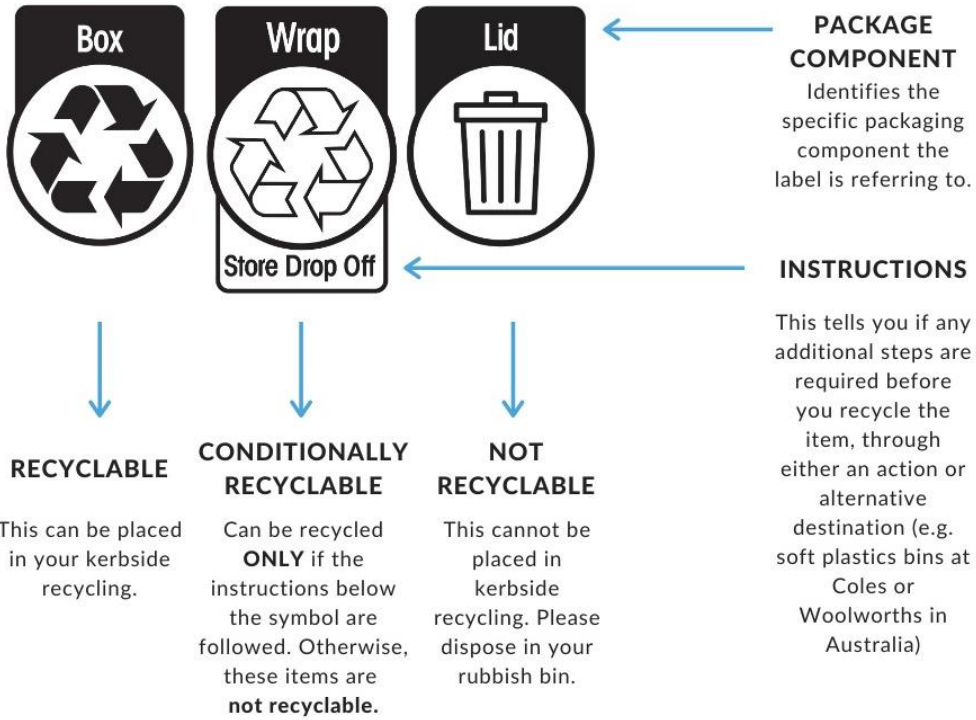
- Bring along a **reusable bag** to collect **RedCycle** soft plastics (a Coles or Woworths reusable bag is a good choice and makes it easily identifiable as RedCycling)
- Bring along a **crate or second bin** to collect **recycling** such as cardboard boxes/milk cartons/cans etc

Respect wildlife

- Bring **sealable** containers for food scraps (FOGO) – eg 4L ice-cream container(s) that can then be taken back for your Green Waste bins. Make sure you mark it as **FOGO**.
- Set up your camp kitchen so that any food scraps can be scraped into the FOGO container before the youth go to wash up dishes.



Look at packaging to determine which bin it goes into:



REDCYCLING vs RECYCLING

COLLECT all the plastics that you can't recycle at home...

YES PLEASE

- ✔ Biscuit packets
- ✔ Confectionery packets
- ✔ Shopping bags
- ✔ Bread bags
- ✔ Rice & Pasta bags
- ✔ Produce bags
- ✔ Frozen food bags
- ✔ Old reusable bags

NO THANKS

- ✘ Plastic bottles
- ✘ Plastic cartons
- ✘ Glass
- ✘ Paper & card
- ✘ Tin cans
- ✘ Food waste

YES

- Unsoiled Paper & Cardboard
- Steel & Aerosol Cans
- Glass Bottles & Jars
- Aluminium Cans, Trays & Clean Foil
- Rigid Plastic Containers including Lids
- Milk & Juice Cartons

RECYCLING COLLECTED FORTNIGHTLY

wollongong
city of innovation