



FOOD WASTE

PREVENTION WEEK

APRIL 4-8, 2022

SOCIAL MEDIA CALENDAR

DATE	COPY	DOWNLOAD
<p>Monday, April 4, 2022</p>	<p>Facebook: Welcome to Food Waste Prevention Week. Play Bad Apple Bingo all this week to win daily prizes and learn how preventing food spoilage can help keep good food from going bad—saving YOU money.</p> <p>Take a screenshot and mark your bingo card with the action you take each day, then repost! Tag @SavetheFoodFL on IG, Facebook or Twitter.</p> <p>Daily prize winners will be randomly selected from posts, and BINGO winners will randomly have a chance to win again on Friday.</p> <p>Instagram: Welcome to #FoodWastePreventionWeek. Love Food? Love Money? Play Bad Apple Bingo and learn how preventing spoilage can help you save money. Take a screenshot and mark your bingo card with the action you take each day. Repost and make sure to tag #SavetheFoodFL.</p> <p>Daily prize winners will be randomly selected from posts and BINGO winners will randomly have a chance to win again on Friday. See link in bio for details.</p> <p>#foodwaste #foodwasteprevention #foodgleaning #foodsavings #foodbudget #foodstorage</p> <p>Twitter: It's #FoodWastePreventionWeek. Play bingo to learn how saving food saves you money. Take a screenshot of your bingo card with the action you take each day. Daily winners will</p>	<p>Download Bad Apple Bingo card for IG Story</p> <p>Download .png 8.5x11 Bingo Card</p> <p>Download 'Don't Let Good Food Go Bad' 10-sec Bad Apple clip</p>

	<p>be randomly selected from posts. https://www.savethefoodfl.com/pledge</p>	
<p>Monday, April 4, 2022</p>	<p>Facebook: According to the Sand Dollar bulletin, it's Day 1 of Food Waste Prevention Week! Get involved by visiting @SavetheFoodFL's page for fun activities like Bad Apple Bingo: www.FoodWastePreventionWeek.com</p> <p>Instagram: According to the Sand Dollar bulletin, it's Day 1 of #FoodWastePreventionWeek! Get involved by visiting @SavetheFoodFL's page for fun activities like Bad Apple Bingo. #foodwaste #sustainability #badapplebingo #foodwasteprevention #reducehunger #foodprices #foodbudget #savemonetytips #savethefoodfl</p> <p>Twitter: According to the Sand Dollar bulletin, it's Day 1 of #FoodWastePreventionWeek! Get involved by visiting @SavetheFoodFL's page for fun activities like Bad Apple Bingo. #SaveTheFoodFL #foodwaste</p>	<p>Download .gif from Vivo</p> <p>Download .mp4 from Vivo</p>

Monday April 4,
2022

Facebook: Take the Challenge–Make a donation to reduce food waste and support Food Banks. Our food banks are the MVPs of food waste prevention. They save an enormous amount of food each and every day. During Food Waste Prevention Week, states and cities from across the country are competing to see who can virtually raise the most money from April 4-10, 2022. The food bank that raises the most will receive \$5,000. Make a donation by visiting <https://www.savethefoodfl.com/food-bank-challenge>

Instagram: Take the Challenge–Make a donation to reduce food waste and support Food Banks. Our food banks are the MVPs of food waste prevention. They save an enormous amount of food each and every day. During Food Waste Prevention Week, states and cities from across the country are competing to see who can virtually raise the most money from April 4-10, 2022. The food bank that raises the most will receive \$5,000. Make a donation by visiting <https://www.savethefoodfl.com/food-bank-challenge>

Twitter: During [#FoodWastePreventionWeek](#), [#foodbanks](#) across the country are competing to see who can virtually raise the most 💰 from April 4-10, 2022. The state that raises the most will win an additional \$5K. Make your donation here: <https://www.savethefoodfl.com/food-bank-challenge> [#SaveTheFoodFL](#)

[Download image](#)

<p>Tuesday, April 5, 2022</p>	<p>Facebook: Keep 'em separated. Your avocados, bananas, pears, tomatoes, onions and potatoes are happier alone. So, keep them away from each other and they will last a whole lot longer. Save food, save money. Learn more tips for reducing food waste at FoodWastePreventionWeek.com.</p> <p>Instagram: Keep 'em separated. Your avocados, bananas, pears, tomatoes, onions and potatoes are happier alone. So, keep them away from each other and they will last a whole lot longer. Save food, save money. Learn more tips for reducing food waste at FoodWastePreventionWeek.com. #foodwastepreventionweek #savethefoodfl #foodtips #producetips #foodbudget</p> <p>Twitter: Keep 'em separated. Your avocados, bananas, pears, tomatoes, onions and potatoes are happier alone. Follow @SavethefoodFL for more #foodwasteprevention tips. #foodwastepreventionweek</p>	<p>Download image</p> <p>Download .mp4 "Group Hug" clip</p>
<p>Tuesday, April 5, 2022</p>	<p>InstaStory - Keep 'Em Separated</p>	<p>Download instructions for creating this InstaStory</p> <p>Download the images for this InstaStory</p>

Tuesday, April 5, 2022

Facebook: Our food banks save an enormous amount of food each year. During Food Waste Prevention Week, states and cities are competing to see who can virtually raise the most money from April 4-10, 2022. Do your part to support reducing food waste throughout your state, donate here: <https://www.savethefoodfl.com/food-bank-challenge>

Instagram: Our #foodbanks save an enormous amount of food each year. During Food Waste Prevention Week, food banks across the country are competing to see who can virtually raise the most money. See link in bio to do your part to support reducing food waste throughout your state. <https://www.savethefoodfl.com/food-bank-challenge> #foodrecovery #FoodWastePreventionWeek #savefoodsavemoney

Twitter: Our #foodbanks save an enormous amount of food each year. During #FoodWastePreventionWeek, food banks across the country are competing to see who can virtually raise the most money from April 4-10, 2022. Do your part, donate here: <https://www.savethefoodfl.com/food-bank-challenge> #savefoodsavemoney

[Download Image](#)

Tuesday, April 5,
2022

Facebook: Love this Fungi? We do too! Chock full of vitamins, minerals & antioxidants, enriches the soil & even helps plants communicate with each other. Gotta treat these gems like royalty. Eat them soon after buying. Store in a brown paper bag or porous container on the lower shelf of the refrigerator.
#savethefoodfl
#foodwastepreventionweek
@fantasticfungi @giulifungi
@paulstamets
@timferriss #fantasticfungi
#giulifungi #paulstamets

Instagram: Love this Fungi? We do too! Chock full of vitamins, minerals & antioxidants, enriches the soil & even helps plants communicate with each other. Gotta treat these gems like royalty. Eat them soon after buying. Store in a brown paper bag or porous container on the lower shelf of the refrigerator.
#savethefoodfl
#foodwastepreventionweek

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#savethefoodfl
#foodwastepreventionweek

[Download Image](#)

<p>Wednesday, April 6, 2022</p>	<p>Facebook: To Refrigerate or Not To Refrigerate? Your broccoli likes some moisture and cold air. Wrap it in a damp paper towel and refrigerate in an open container to keep it at its best. Save Food, Save Money.</p> <p>Instagram: To Refrigerate or Not To Refrigerate? Your broccoli likes some moisture and cold air. Wrap it in a damp paper towel and refrigerate in an open container to keep it at its best. Save Food, Save Money. #savethefoodfl #foodwastepreventionweek #foodtips #foodbudget #moneysavingtips</p> <p>Twitter: To Refrigerate or Not To Refrigerate? Your broccoli likes some moisture and cold air. Wrap it in a damp paper towel and refrigerate in an open container to keep it at its best. Save Food, Save Money. Follow @SavetheFoodFL for more tips. #FoodWastePreventionWeek #SaveFoodSaveMoney</p>	<p>Download image</p>
<p>Wednesday, April 6, 2022</p>	<p>To Fridge or Not To Fridge InstaStory</p> <p>Link to food storage tips on the DontLetGoodFoodGoBad.org: https://dontletgoodfoodgobad.org/resources</p>	<p>Download instructions for creating this InstaStory</p> <p>Download images for this InstaStory</p>

Wednesday, April 6, 2022

Facebook: Spoiled food costs the average American household \$1,600 a year. Join us this week and learn how to save food and save money. Households/home chefs/family kitchens/foodies have the greatest opportunity to reduce food waste –more than 27 million pounds of food is wasted in homes each year. Simple storage, planning, cooking, buying, and eating habits can greatly reduce the amount of food we waste at home! Follow @SavetheFoodFL on Facebook, Instagram and Twitter for tips and tricks to reducing food waste at hom.

Instagram: Spoiled food costs the average American household \$1,600 a year. Join us this week and learn how to #savefood and #savemoney. Follow @SavetheFoodFL on Facebook, Instagram and Twitter.

#FoodWastePreventionWeek
#SaveTheFood #foodwaste
#familybudget #foodbudget

Twitter: Spoiled #foodcosts the average American household \$1,600 a year. Join us this week and learn how to save food and save money. Follow @SavetheFoodFL on Facebook, Instagram and Twitter. #FoodWastePreventionWeek

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<p>Thursday, April 7, 2022</p>	<p>Facebook: Don't let good food go bad! Keep berries from getting lost in the fridge by making a habit to keep them stored up front. (Also, berries are happiest stored in the fridge without washing until you are ready to eat!)</p> <p>Instagram: Don't let good food go bad. Keep it fresher for longer by storing it well or freezing for later. Your berries are happiest stored in the fridge without washing until you are ready to eat.</p> <p>#FoodWastePreventionWeek #SavetheFoodFL #foodcosts #fruits #vegetables #sustainability #berrystorage #freshfruit #strawberries</p> <p>Twitter: Don't let good food go bad. Keep berries fresher for longer by storing in the fridge without washing until you are ready to eat. #FoodWastePreventionWeek #foodtips #SavetheFoodFL #SaveFoodSaveMoney</p>	<p>Download image</p> <p>Download .mp4 "Lost in Fridge" clip</p>

<p>Friday, April 8, 2022</p>	<p>Facebook: Take the Pledge. Click the link below to commit to reducing food waste. Today's the day you start to Save Food and Save Money! https://www.savethefoodfl.com/pledge</p> <p>Instagram: Take the Pledge. Click the link in bio to commit to reducing #foodwaste. Today's the day you start to Save Food and Save Money! #FoodWastePreventionWeek #foodwastehero #foodwastewarrior #SaveFoodSaveMoney</p> <p>Take the Pledge. Click the link below to commit to reducing food waste. https://www.savethefoodfl.com/pledge Today's the day you start to Save Food and Save Money! #FoodWastePreventionWeek #foodwastehero #SaveFoodSaveMoney</p>	<p>Download image</p>
<p>Friday, April 8, 2022</p>	<p>All Platforms:</p> <p>Before Food Waste Prevention Week ends, step up to the plate and take the pledge to reduce food waste at @SavetheFoodFL's page https://www.savethefoodfl.com/pledge</p>	<p>Download .mp4 clip from Vivo</p> <p>Download .gif from Vivo</p>