

## SOCIAL MEDIA CALENDAR

NOTE: This is a suggested calendar of social media posts. <u>Click</u> <u>here</u> to view all image and video resources available for Food Waste Prevention Week partners.

DATE	COPY	DOWNLOAD
Monday, April 4, 2022	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.	Download Bad Apple Bingo card for IG Story Download .png 8.5x11 Bingo Card
	Take a screenshot and mark your bingo card with the action you take each day, then repost! Tag @SavetheFoodFL on IG, Facebook or Twitter. Daily prize winners will be randomly selected from posts, and BINGO winners will randomly have a chance to win again on Friday. 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. 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. #foodwaste #foodwasteprevention #foodgleaning #foodsavings #foodbudget #foodstorage Twitter: It's	Download 'Don't Let Good Food Go Bod' 10-sec Bod Apple clip
	#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 be randomly selected from posts.	

	<u>https://www.savethefoodfl.com/pledg</u> <u>e</u>	
Monday, April 4, 2022	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 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 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's page for fun activities like Bad Apple Bingo.	Download .gif from Vivo Download .mp4 from Vivo

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	Download image
	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 if 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	

Tuesday, April 5, 2022	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. 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.com. #foodwastePreventionWeek.com. #foodwastepreventionweek #savethefoodfl #foodtips #producetips #foodbudget Twitter: Keep 'em separated. Your avocados, bananas, pears, tomatoes, onions and potatoes are happier alone. Follow @SavethefoodFL for more #foodwasteprevention tips. #foodwastepreventionweek	Download .mp4 "Group Hug" clip
Tuesday, April 5, 2022	InstaStory - Keep 'Em Separated	Download instructions for creating this InstaStory Download the images for this InstaStory

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	<u>Download Image</u>
	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. <u>https://www.savethefoodfl.com/food- bank-challenge</u> #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: <u>https://www.savethefoodfl.com/food- bank-challenge</u> #savefoodsavemoney	

Tuesday, April 5, 2022Facebook: Love this Fungi? We do tool 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 @paulstametsDownload ImmInstagram: Love this Fungi? We do tool 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 #foodwastepreventionweekDownload ImmInstagram: Love this Fungi? We do tool 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 #foodwastepreventionweekTwitter: Love this Fungi? We do tool Gotta treat these gems like royalty. Eat them soon after buying or store in a brown paper bag or porous container on the lower shelf of the refrigerator. #savethefoodfl #foodwastepreventionweek	ЭÔс

Wednesday, April 6, 2022	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. 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 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	Download image
Wednesday, April 6, 2022	To Fridge or Not To Fridge InstaStory Link to food storage tips on the DontLetGoodFoodGoBad.org: <u>https://dontletgoodfoodgobad.org/r</u> <u>esources</u>	Download instructions for creating this InstaStory Download images for this InstaStory

Wednesday, April	Facebook: Spoiled food costs the	Download image
6, 2022	average American household \$1,600	Download Inlage
	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	
	#FOODWasterreventionweek	

Thursday, April 7, 2022	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!) 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. #FoodWastePreventionWeek #SavetheFoodFL #foodcosts #fruits #vegetables #sustainability #berrystorage #freshfruit #strawberries 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 #SaveFoodFL	Download .mp4 "Lost in Fridge" clip

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