**Posts promoting Cost Saving Skills Course**

Twitter

1. 6/10 people think businesses need to act now on #ClimateChange, so there’s never been a better time to start protecting profits & the planet. The #GuardiansofGrub Cost Savings Skills Course from @WRAP\_UK teaches you how to reduce food waste in just 15 mins: <https://bit.ly/3laNoqf>
2. If you work in #Hospitality & #FoodService find out how to protect your profits & our planet with the free #GuardiansOfGrub Cost Saving Skills Course from **@WRAP\_UK**. Get the skills, knowledge & tools you need to tackle #FoodWaste & #ClimateChange in 15 mins https://bit.ly/3laNoqf
3. #Wastedfood is a cost to your business and the planet. It’s time to act. The free Cost Saving Skills Course from #GuardiansofGrub is the first step to reducing wasted food in your business: <https://guardiansofgrub.com/course/>

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6/10 consumers think businesses need to act now on climate change, so there’s never been a better time to start tackling food waste, for the good of your profits and the planet.

The Guardians of Grub initiative from @WRAP is helping Hospitality and Food Service businesses tackle the £3.2billion of wasted food we throw in the bin every year with a range of free tools and resources. The Cost Saving Skills Course gives you and your team the skills, knowledge and tools you need to reduce wasted food and climate impact, in just 15 minutes. Give it a go here: <https://guardiansofgrub.com/course/>.

#GuardiansofGrub #WastingFoodFeedsClimateChange #FoodWaste #FeedPeopleNotBins

**Posts promoting Becoming a Champion**

Twitter

1. The #Hospitality and #FoodService industry throws 18% of food it buys in the bin. For every gram of food there is an environmental cost. The #BecomingaChampion e-learning course from #GuardiansofGrub helps you take action to feed people, not bins <https://guardiansofgrub.com/become-a-champion/>
2. It's time for #Hospitality & #FoodService businesses to take action on #ClimateChange. By joining the #GuardiansofGrub from @WRAP\_UK you can be part of the movement that's #FeedingPeopleNotBins. Take our free #BecomingAChampion course at <https://bit.ly/31WPVhl>
3. #NYResolution for 2022: Make a positive difference to you, your people, profits and the planet by joining the next free #GuardiansofGrub #BecomingAChampion course from @WRAP\_UK . We’ll teach you how to tackle #FoodWaste, starting in January: <https://guardiansofgrub.com/become-a-champion/>

LinkedIn

It’s time to take action on climate change. Guardians of Grub are a collective of pioneering UK Hospitality and Food Service businesses who know that wasting food feeds climate change. Join them with our free Becoming a Champion course and find out how to tackle food waste.

Marten Lewis, Head of Corporate Responsibility at @Bluestone National Park Resorts Ltd, says “I am really impressed with the quality of the Becoming a Champion training materials. I am enjoying the online course, and find the case studies and podcasts inspirational, you can’t beat hearing success stories from industry experts and respected chefs and businesses. The savings on the bottom line and positive impacts on sustainability are there for the whole industry to maximise. Guardians of Grub is a great platform to get involved and get results”

Find out how it can help take your #foodwaste reduction skills to the next level: <https://guardiansofgrub.com/become-a-champion/>