

Wellbeing: Making Sustainable Wax Food Wraps

Course overview

Are you trying to make small steps to reduce the waste you and your family produce and be more sustainable?

Wax food wraps are a great place to start. These easy to make wraps are naturally anti microbial, reusable, self-sealing and create their own 'plate' when used for packed lunches. They are great to cover and wrap foods for storage as well as for carrying and can be reused for years.

Once you have made them with us you will be able to make them at home. Wax wraps make great personalised gifts.

What will I study?

You will:

- Discuss what makes these wraps naturally antimicrobial
- Identify suitable fabrics to use
- Mix and heat the wax
- Recognize when the right amount of wax has been applied.

Assessment method

You will participate in activities, discussions, Q&A and receive verbal feedback from the tutor throughout the workshop and put into practice the principles covered.

Entry requirements

This course is open to all.

What should I bring with me?

You may want to bring your chosen method of note-taking such as notepad & pen or tablet.

Key information

Possible next steps

During this course, you will be given advice and guidance on other courses suitable for you and your personal goals

Contact us

Our friendly staff can give you further advice and support.



email: adultcollegeenquiries@lbbd.gov.uk



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