

# Green Gazette

Supporting a culture of environmental sustainability at NIE

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## Green Scene

### Snack Donation Drive at NIE

Thank you to the NIE staff and students for fighting food waste by participating in the CNY Snack Donation Drive in February! We collected several bags of unopened and non-expired snacks from the NIE community, took precautionary measures to wipe down the snack containers, and promptly redistributed them to migrant workers.

FOOD REDISTRIBUTION

## Snacks for Migrant Workers



For now, as we are all working from home, if you would like to support those in need, please consider an online donation to Food Bank Singapore [here!](#)

When the COVID-19 situation improves, you can drop off unopened food items at one of four [bins at NTU](#) all year round. For a list of organizations that offer food

redistribution programmes, check out the NEA website [here](#). You can also check out efforts by a grassroots organization called [SG Food Rescue](#).

## Join Us Online

Green Clan has moved our monthly lunch discussions online! To join the conversation, email [greenclan@nie.edu.sg](mailto:greenclan@nie.edu.sg).

## Green FAQ

**Q: What are the risks of being infected if customers bring our own containers when getting take-away food?**



*Image source: Ministry of Environment and Water Resources Instagram*

**A:** Since food stalls and restaurants are take-away only, some have recommended the more sustainable option of bringing your own container when going to a food stall to order take-away food. This will also ease pressure on vendors to cope with the increased demand for take-aways. However, some have raised the risk of contamination as a concern.

It may set your mind more at ease to know that the World Health Organization has [advised](#) as of 7 April that it is “highly unlikely” that COVID-19 may be contracted from food or food packaging. In addition, bringing your own gives you some control over the cleanliness of your container. We also recommend checking with the vendor on their preference as they may have their own hygiene guidelines.

To help reduce packaging, you can wash your hands and the container with soap and water *before* getting take-away. When you get home, wash your hands and

transfer the take-away food to a separate bowl or plate. Wash your hands again and bon appétit!

Don't forget to bring your own clean, reusable bag too! You could also post a picture to the Ministry of the Environment and Water Resources instagram account to [share your #BYO](#) in action!

*Have a question for Green FAQ? Drop us a line at [greenclan@nie.edu.sg](mailto:greenclan@nie.edu.sg).*

## Sustainability in the News

- [Southeast Asia's renewable energy transition likely to take hit from COVID-19: Experts](#) (Channel NewsAsia, 9 Apr 2020)
- [Coronavirus could help push us into a greener way of life](#) (TODAY, 26 Mar 2020)
- [The Big Read: Singapore has been buttressing its food security for decades. Now, people realise why](#) (Channel NewsAsia, 23 Mar 2020)
- [New eco-friendly rubbish trucks rolling out in Jurong from April 1](#) (The Straits Times, 16 Mar 2020)
- [Singapore targets to halve peak emissions by 2050, achieve net zero emissions 'as soon as viable' in second half of century](#) (Channel NewsAsia, 28 Feb 2020)

### About Green Clan

Green Clan was formed in 2017. We are an informal group of research, faculty and admin staff interested in sustainability matters and supporting evidence-informed initiatives for sustainability. [Follow us on Facebook](#) | [Join the team](#)