Activity 1. Watch the video about "Save water to help the earth" and choose the correct expression.

SAVE WATER

a) Chris, you should always set off the water when you're not using it. b) Chris you should always turn on the water when you're not using it.	
a) I told you there is little water. b) I told you there is a lot of water.	
a) Only a tiny bit is safe for us to use and drink every day. b) Only a lot is safe for us to use and drink every day.	

LIVEWORKSHEETS

SAVE ENERGY

WATCH THE VIDEO AND PUT THE IMAGES IN THE ORDER THEY APPEAR







First	**Second**	**Third**	**Fourth**	**Fifth**

MATCH THE IMAGES WITH THE SENTENCES



Replace bulbs use fluorescent bulbs

Keep your refrigerator closed as much as possible

Unplug appliances when not use

Turn out the lights when you leave the room

LIVEWORKSHEETS

SAVE FOOD

1/3 off all food

IS LOST OR WASTE

Yet 690 MILLION PEOPLE
Go to bed HUNGRY



Toss less. Save more.

Food waste wastes everything. Water, energy, and Earth's resources. Let's learn about food production, then discover circular economy strategies to keep your food fresh, and out of the trash.

2/3rds of the food tossed out at home could have been eaten if it had been stored properly.

Read the text below Place the food in the kitchen where you think it'll stay fresh the longest



Apples  Apples ripen 6-10x faster at room temp. Store them in the fridge and they'll be at their best for 6 weeks	**Avocados**  Store avocados on the counter until ripe, then place them in your low humidity drawer to gain about 5 more days of their best shelf life
Tomatoes  Store fresh tomatoes on the counter away from direct sunlight with the stem up. Refrigeration can cause loss of sweetness and texture.	**Bread**  Bread is at its best for up to 6 months in the freezer, vs a few days at room temp. Slice before freezing so you can pop straight in the toaster to use
Lettuce  Salad greens are at their best for up to 5 days longer when properly stored in a hard-sided container lined with paper towels.	**Beef**  When frozen raw and kept in the freezer, beef is best for 9-12 months and remains safe to eat indefinitely. Once cooked and kept in the fridge, it's best eaten within 3-4 days
Flour  Flour stays fresh in the fridge for 2 years vs. just 1 in the pantry. Got extra four? Make cookie dough. You can freeze it for 3 months and bake it for a treat	**Eggs**  past their sell-by date? Don't toss them, they're good for 3 more weeks. Like 'em hard-boiled? Those are at their best for 1 week in the fridge

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