## Plan your meals

Check what you have in the cupboard, fridge and freezer before shopping. Plan your meals and write a shopping list.


## Buy in bulk

Buy food with long shelf life in bulk for cheaper price per kilo. For example rice, flour, oats, rice, cheese and meat. Make sure you use them.

## Rice 5kg



Rice 1kg


## Compare unit prices

Use unit prices (e.g. per 100g, 100ml, 1kg) to compare cost of products.


## Use beans and lentils

Swap or add beans and lentils to meat dishes to bulk it out and make it cheaper.

## Canned Ientils



Beef mince


## MONEY SAVING TIPS

## Buy canned or frozen

Canned or frozen fruit/vegetables may be cheaper than fresh and help reduce waste.

Frozen corn


Fresh corn


## Buy supermarket brands

Supermarket or generic brands are cheaper and similar quality to branded products.

Penne 500g


Penne 500g


## Limit convenience items

Pre-prepared foods such as grated or individually packaged cheese are often more expensive.

## Block



## Sliced



Grated


Snack pack


## Other money saving tips

Fruit and vegetables

- Buy in season (e.g from a Farmer's Market)
- Buy "odd bunch"or "ugly" produce
- Freeze overripe or excess fruit, vegetables and herbs to use later

Shop reduced items

- Look out for specials and "reduced to clear" food items
- Check use-by/best before date on foods and use promptly or freeze for later use

Cook in bulk and freeze

- Do a big cook up on the weekend and freeze in portions for later
- Swap meals with friends for variety

