



Lesson plan

# Beeswax wraps

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Austria

## TITLE

Producing beeswax wraps

## TARGET GROUP

People who want to use less plastic, sustainable people, schools

## DURATION

about 50 minutes

## EXPECTED LEARNING RESULTS (AIM AND OBJECTIVES)

Knowledge on how to make beeswax wraps.

## STUDENT KNOWLEDGE AND PERCEPTIONS

To have knowledge on what you can do with beeswax and other products that are produced by bees.

## CLASSROOM ORGANIZATION AND REQUIRED INFRASTRUCTURE

Cover the desks, so they don't get dirty; when working with an iron you need heat resistant surfaces;( when working with the oven you need a baking tray)

## MATERIALS & SOFTWARE

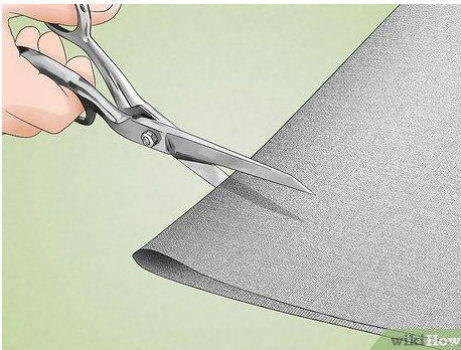
- Cotton fabric
- Beeswax, preferably in pastille form
- (Jojoba oil, tree resin)
- Parchment/baking paper

- paint brush (optional)
- Iron (oven)

## DESCRIPTION (BRIEF DESCRIPTION OF THE TEACHING PROCESS)

(See pictures below)

1. Cut your cotton cloth in the desired size.
2. Take the parchment paper and place your cotton cloth on it.
3. Sprinkle the beeswax onto the cloth.
4. (If desired, add a few drops of jojoba oil and/or tree resin onto the cloth.)
5. Then place a second sheet of parchment paper on top.
6. Put it into the oven or iron over your cloth until all the wax has melted and been absorbed.  
(If necessary, turn the cloth over and iron the other side again.)



*Picture 1: Step one cut your cotton cloth into the desired size.*



*Picture 2: Step three sprinkle the beeswax onto the cloth.*



*Picture 3: Step six iron over your cotton cloth until all the wax has melted and been absorbed.*



*Picture 4: Your finished beeswax cloth*



## What does this product replace?

Plastic wrap

Aluminum foil

Plastic bags, Ziploc bags

Lunch boxes

## What is its purpose and how can it benefit me?

Eco-Friendly & Sustainable (Unlike plastic, which can trap moisture and cause condensation, the breathable nature of beeswax allows food to breathe, which helps retain moisture and prevents wilting.)

It is antibacterial and breathable, environmentally friendly, ideal for the transportation of packed lunches and ecological.

## How do you use your beeswax wraps?

1. Warm the wraps up with your hands. (Rub it until it gets formable)
2. Shape or mold the wrap around a piece of food or a bowl for leftovers. (They can be used for wrapping sandwiches, covering bowls, or sealing cheese and cut vegetables)
3. Beeswax wraps can be washed in cold to lukewarm water with mild soap, if needed.
4. Air dry, fold or roll, and store for multiple uses.
5. Do not heat the wraps or use them to store raw meat. (Avoid using it for raw meat, hot items, or in the microwave, as heat can melt the wax)
6. The wax wrap is about a year durable until it isn't sticky anymore.

<https://www.wachs-hoedl.com/bienenwachstuch-selber-machen>

<https://madebybees.ca/blogs/the-buzz/the-benefits-of-using-beeswax-food-wraps>