



Food Waste

action: help food management in our school

Hunger is still one of the most urgent development challenges, yet the world is producing more than enough food. Up to one third of all food is spoiled or squandered before it is consumed by people.

It is an excess in an age where almost a billion people go hungry, and represents a waste of the labour, water, energy, land and other inputs that went into producing that food (source FOA). Define food loss and food waste. Describe how they are caused. Approximately how much food is lost or wasted globally per year? What effect does food loss and waste have upon the environment?

Can you investigate the major reasons for food waste in the cafeteria? Can you be instrumental in thinking of innovative ways to reduce or deal with food wastage at school? Can you create a local 'sustainable food network'?

GLOBAL CHALLENGE

What is food waste?

Food waste is any food or parts of it appropriate for human consumption removed from the food supply chain to be disposed without being eaten, whether or not it has been kept beyond its expiry date or left to spoil. It is often because people buy too much of it or because they don't consider it 'perfect' or 'edible'. Some of the waste is made at home, but also in the stocking centers, in the supermarkets, and just after the production.

Why is it important and what are its consequences?

It is important environmentally and economically because it contributes to global hunger (we have enough food to feed the starving people but we waste it), climate change and many others. If we don't stop it, then a lot of money will be lost and the way we get rid of the waste is bad environmentally.

The related SDGs for our Global issue are No Hunger, Sustainable cities, consumption, climate change, life below water, on land.

LOCAL ACTION

Our local action is set up so as to help our school community reduce its food waste. This reduces the energy that goes into the disposal and management of food waste. In this way we take a step to a sustainable and waste free school and then our lives. It saves energy and reduces the negative effect humans have on the environment.

What was our action idea?

For our action we chose to help food management in our school. We decided to create a plan to inform the cooks how many portions to cook so as not to have too much excess. By managing the food that is produced and served at our school -through letting the students choose what options they want- we would be limiting the food waste produced by our school by a significant amount considering the amount of people in our school. This would make a very large contribution to the local food waste management.

Why did you choose to do what you did?

We chose this action because it involves the whole school community. So by creating a change there it would affect many students and hopefully have a noticeable impact. Only by modifying your own way of living and setting a role model, can you hope to convince others to follow. So our school must take the first action to have others follow.

EXPERT CONSULTED



Chris Jones
Landscape Architect &
Specialist in Urban Food
Systems.

What did you discover?

In researching how to reduce our food waste, we learnt that there are quite a few things that have to get wasted (ie egg shells, avocado pits, uneaten meat, etc...) It is almost impossible to produce zero food waste unless we specifically chose food that is 100 percent edible (which is quite difficult sometimes). We also learnt that we should eat less meat since the wasted meat can't be composted and just adds to the trash. Also things such as buying locally and making sure that you eat what you buy can impact your waste production.

Our dream team is composed of James, Anouk, Yala, Amélie, Tiago and Miki. Well, when i say dream team, I don't really mean it, we still have a few flaws let to fix. We're all delighted to be here working on this crucial global issue. We all believe that if we put our mind to it all of the global goals and issues can be conquered. I hope we all come together and act against these goals, and feel as passionate as we are about this issue.

THE TEAM



James Baker



Tiago Rodrigues



Michael Tadesse



Yala Feikin



Anouk Chalumeaux



Amélie Nissen