

FOOD: REDUCED FOOD WASTE

With TRANSITION NORTHWICH

Food for thought:

One of the greatest miracles on this planet is the creation of food...



The alchemy human beings do with seeds, sun, soil and water produces figs and fava beans, pearl onions and okra.

... raising animals... chutney... cake... capellini.



For more than a third of the world's labor force, the production of food is the source of their livelihood, and all people are sustained by consuming it.



Yet a third of food raised or prepared does not make it from farm or factory to fork.

Hunger is a condition of life for nearly 800 million people worldwide.



The food we waste contributes to 4.4 gigatons of CO₂ into the atmosphere each year – roughly 8% of total anthropogenic greenhouse gas emissions.

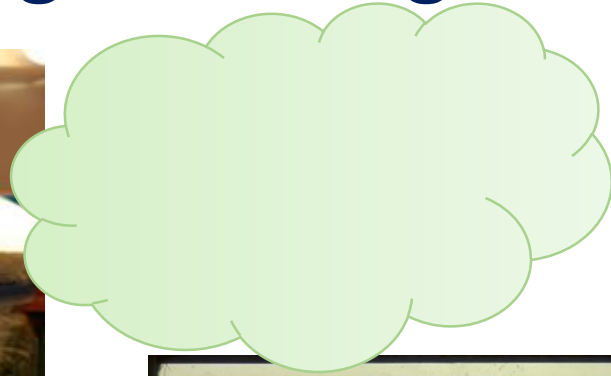


Low income ... food lost due to poor infrastructure, lack of refrigeration ... food is wasted rotting on farms, or spoiling during storage or distribution.



Higher income – wilful food waste ... aesthetic objections... overestimation ... poor planning...

The forgotten lasagne lurking in the back of the fridge...



Kitchen efficiency
has become a lost
art...



In lower income countries, improving infrastructure for storage, processing and transportation is essential.



Strengthening communication and coordination between producers and buyers ..

In higher income regions, major interventions are needed at the retail and consumer levels.

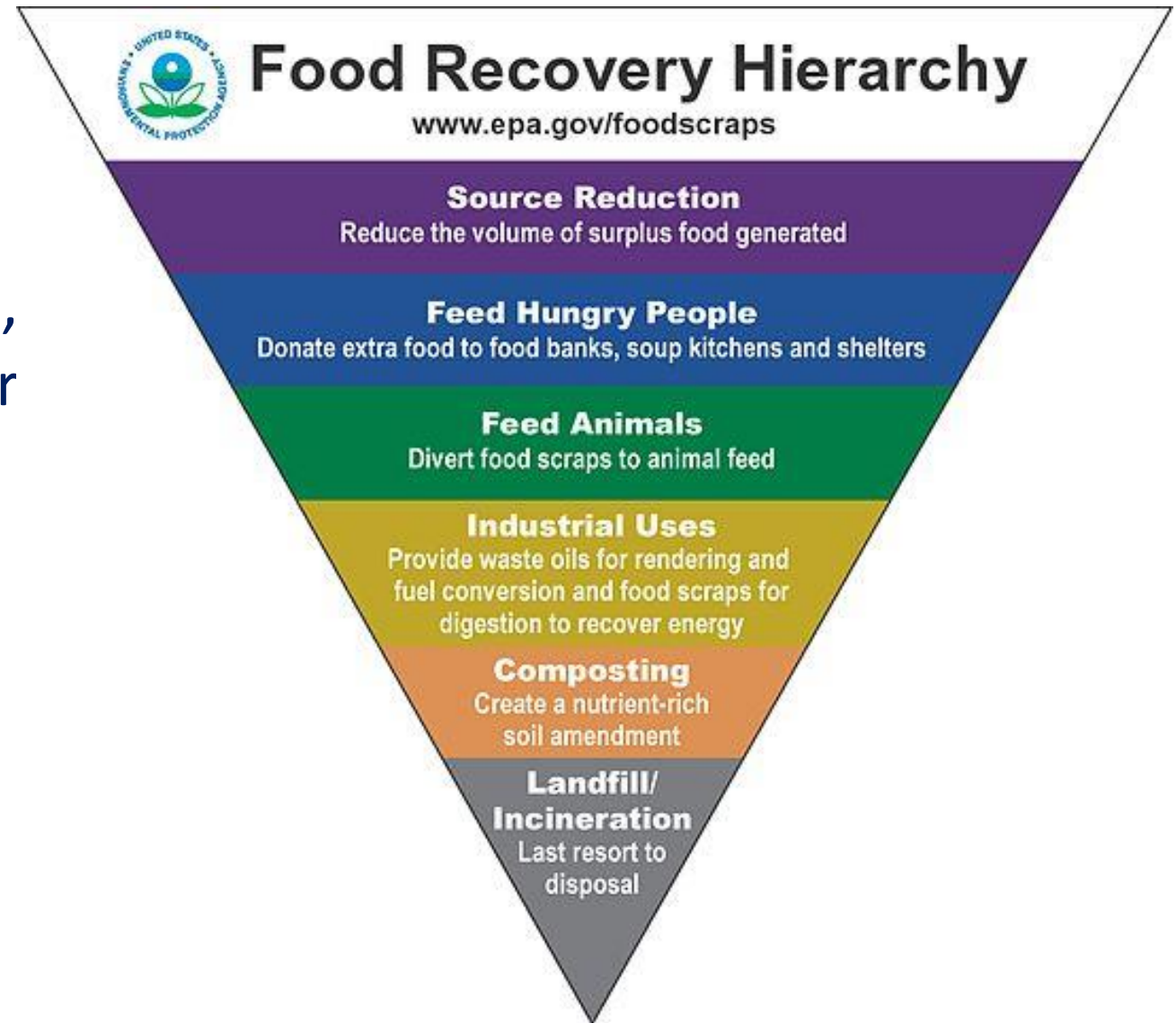



... pre-empt food waste before it happens...
reallocation of unwanted food...

Standardising date labelling on food packages is an essential step...



Of course, from an emissions perspective, the most effective efforts are those that avert waste, rather than finding better uses for it after the fact.





Impact: After taking into account the adoption of plant-rich diets, if 50% of food waste is reduced by 2050, avoided emissions could be equal to 26 gigatons of CO₂.

Reducing waste also avoids the deforestation for additional farmland, preventing 44.4 gigatons of additional emissions.

Community fridge – The Venue, Greenbank? – Mark Ferrie – Project Lead

Community freezer? Gluts

Cheshire Community Plants, Fruit and Vegetable Sharing (FB group)

Basic cookery course? Teach people to cook, then share food. Do they exist locally? Need co-ordination of information. Age Concern? Share recipes.

Gleaning project – gleaning and cooking?

Leftover Lunch...

Shops for local food:

Lowes farm shop (labelled as local)

Cooking in season food – what's in season now? – put on TN

Groobarbs – veg box

Bridge Community farm – Ellesmere Port

Hales, in Frodsham

Riverside Organic farm, Whatcroft

Hulme community garden centre

Community development loans for individuals and groups – microfinance

We tend to eat 400 calories more per day than we need – this is food waste.

Portion size is important.

Grozone – cooking for volunteers?

Phones to developing world – to aid communication?