



Why do we waste food?















Identify the reasons for wasting food.



Reasons for wasting food.

Stores penalise producers for not meeting the demand and so overproduce to avoid this criticism.

Producers throw away stock that supermarkets cancel. This contributes towards 39% of UK food waste.

Supermarkets don't want excess stock and so use offers such as discount and BOGOFF to clear it and so pass on the problem to the individual.

Buyer buys more than needed due to deals. 42% of food bought this way is binned as it is not eaten.

Don't understand packaging. Often bin food before it is out of date.

Can we reduce food waste?





Can we feed the whole world?







What are the impacts of wasting food?





SOCIAL





	Food waste costs the average household £60 a month.	Almost 50% of the total amount of food thrown away in the UK comes from our homes.	Money saved from wasting food could be spent elsewhere such as on family days out or presents.
	Wasted food ends smells and up on landfills where it may take a while to decompose.	More than half of this is food and drink we could have eaten.	If we stopped throwing food away it would save the equivalent of at least 17 million tonnes of carbon dioxide, the same positive benefit as taking 1 in every 4 cars off our roads.

What are the impacts of wasting food?







Food waste costs the average household £60 a month.

Almost 50% of the total amount of food thrown away in the UK comes from our homes.

Food thrown away still in date costs UK households at least £950 million every year.

Wasted food ends smells and up on landfills where it may take a while to decompose.

More than half of this is food and drink we could have eaten.

If we stopped throwing food away it would save the equivalent of at least 17 million tonnes of carbon dioxide, the same positive benefit as taking 1 in every 4 cars off our roads.

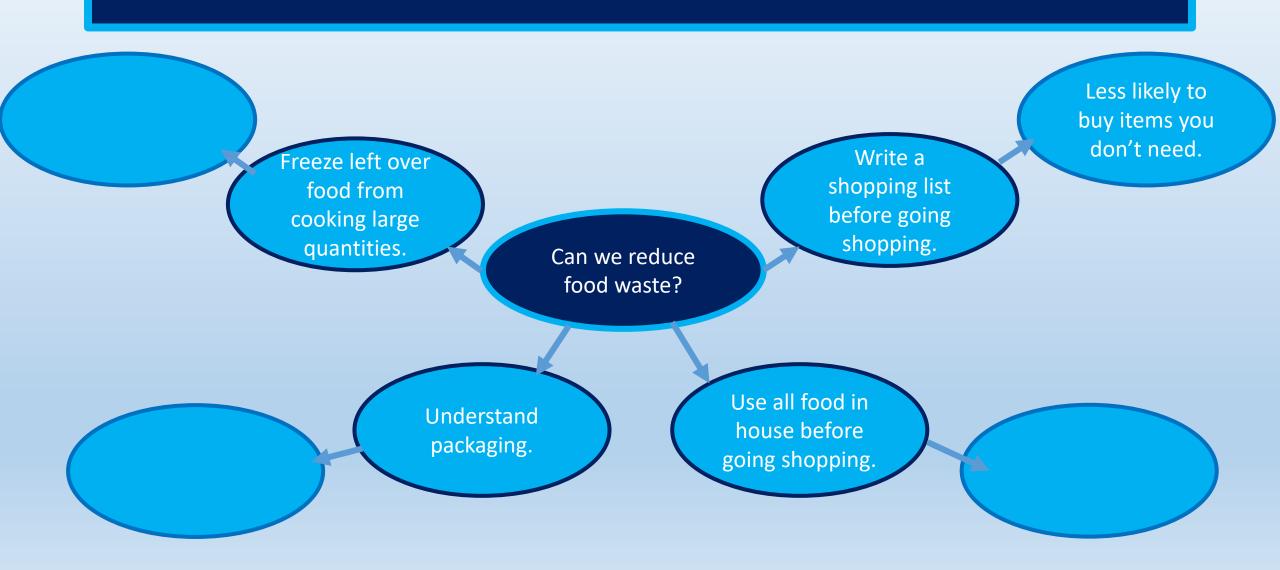
Can we reduce food waste?







Describe and explain ways to reduce food waste.



Can we reduce food waste?



Design a recipe to reduce food waste.



 In your cupboards at home you have some leftovers of the following items:

Potatoes, Cheese, tomatoes, bread and onion

 Write a recipe for a meal you could make with these foods rather than throw them away.



