

# Food Waste Toolkit

This toolkit provides guidance and resources for understanding and reducing food waste. It offers insights into the global impact of food waste, outlines effective strategies, and empowers individuals and organizations to make a positive difference.

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# Overview of Food Waste

Food waste refers to food that is discarded before being eaten. This can occur at various stages, from production and transportation to retail and households. Food waste is a significant global issue with substantial environmental, economic, and social consequences.

# Statistics on Food Waste

Approximately one-third of all food produced for human consumption is lost or wasted globally. The United Nations Food and Agriculture Organization estimates that around 1.3 billion tonnes of food are wasted each year.

Food Waste Source	Estimated Waste Percentage
Retail	10%
Consumers	40%
Production & Processing	20%

# Toolkit Objectives

## 1 Increase Awareness

To educate individuals and organizations about the scale and impact of food waste.

## 3 Empower Action

To encourage individuals and organizations to adopt sustainable food waste practices.

## 2 Promote Best Practices

To share practical strategies and tools to reduce food waste at different levels.

## 4 Measure Progress

To provide resources and tools to track progress and measure the effectiveness of food waste reduction initiatives.

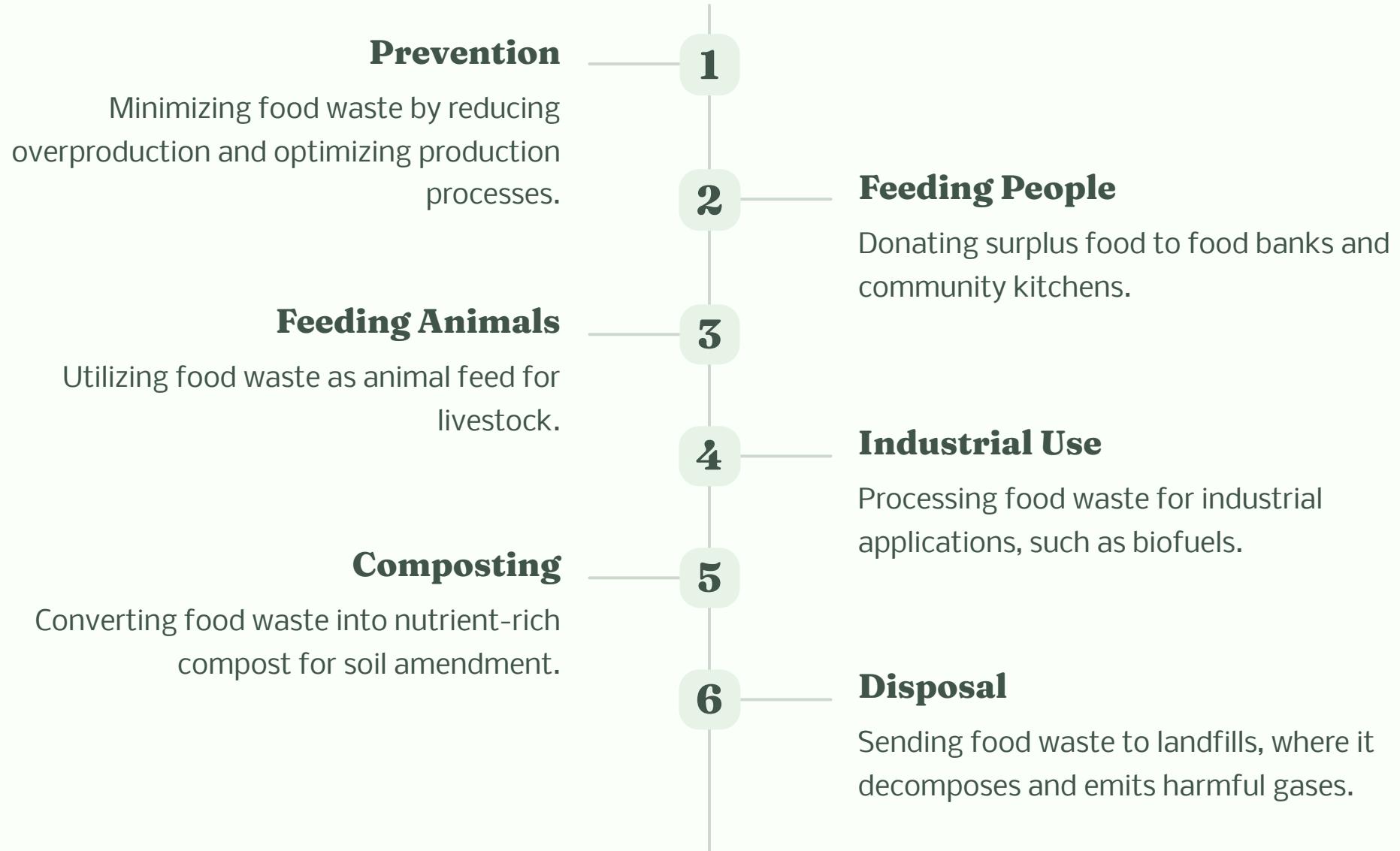
# Understanding Food Waste

Food waste encompasses any food that is discarded before it can be eaten. This includes food spoiled due to improper storage, overbuying, or consumer preferences.

# Key Statistics and Facts

- Food waste contributes to greenhouse gas emissions.
- Food waste leads to the loss of valuable resources, including land, water, and energy.
- Reducing food waste can lower food prices and improve food security.
- Food waste has significant economic and social implications.

# Food Waste Hierarchy



# Best Practices for Food Waste

Implementing best practices for food waste management is crucial to achieve sustainable food systems. Organizations and individuals can adopt a variety of strategies to reduce waste, such as proper storage, planning meals, and composting.