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Tech 1010

Not Wasting Food

The project I chose from the IDEO site was *Designing Waste Out of the Food System*. In this article it talked about how most countries in the world have a large amount of food waste. $\frac{1}{3}$ (1.3 billion tons) of food goes to waste each year, making food waste not only a problem for those in need of a meal, but also becomes a large environmental hazard. The article talks about how IDEO received grants from the Rockefeller foundation and used the money to research and discover new ways to save food and help starving families in need. The projects led to helping large food joints- specifically all you can eat buffets- to not only lower the amount of food that they throw out every night, but their overall costs in food decreased significantly. Another project helped Food Pantries and Soup kitchens know what families needed and how they could get it. They were able to help educate and provide cookbooks to those in need. The Food Waste Challenge was able to gain a lot of new information and ideas on how to help our food waste situation that would not only help those in need, but help our environment as well. The waste of food and how to overcome it is a large problem and is still being researched and discussed everyday.

I see this project as very important to our society and the Earth as a whole. Food is absolutely essential to everyone! While a lot of countries deal with food waste, others deal with not having enough food to begin with. The Food Waste Challenge was a good way to try and fight this head on. A lot of people are uneducated on how to preserve, serve, and know when food is healthy or still fresh enough to eat. This can cause even more food to be wasted and make more people go hungry. I think communities should take this very seriously and try to understand why educating ourselves on how to preserve and not waste food, and trying our best to continue to help those in need around us so we can continue to make progress on finding a solution for this ever growing problem. The impact that solving this problem would have on the world would be absolutely phenomenal. 15 million people in the US alone are starving and trying to feed their families. If we took the projects the IDEO and all the entrepreneurs created from this challenge, there would be huge results that would lead to more ideas and more crucial events that would help benefit our futures for less food waste.

All things done that were conveyed and mentioned in the article were completely ethical and legal. IDEO and the Rockefeller foundation teamed up with people who gave their ideas to help. They took the best ideas and tried them out. They never took away people's choices and only made things easier on restaurants and those who used and worked for charity places such as soup kitchens. I think they took this project and pulled it in the absolute best direction they could. Bringing in entrepreneurs and those who wanted to make a difference and giving them a chance to share their ideas helped broaden the perspective on things. This way, they really were trying out the ideas they thought were the absolutely best and not wasting time with millions of try and fail projects. The whole project was to make sure that people were fed and there was less food being thrown away and wasted. The responses and scientific evidence that was gained from this project allowed them to move forward, continuing their research and goal

to one day conquer and get rid of food waste entirely. Moving forward, more and more people will be able to get a better education on how to preserve food, how to make food, how to eat food, and most importantly, how to not waste food.