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Directions: Fill out the information below. You each have access to this document, so you can see what your group is adding in real time.

Reducing Food Waste--T-chart

Fill out the chart below. Add five ideas to how you can reduce food waste and then explain why this idea would work. Your explanation should be at least two sentences long. If you cannot think of any ideas, then look up some ideas online.

Idea	Why this idea would work....
1.Our first idea is to serve food is smaller portions	This idea would work because serving smaller portions would decrease the amount of waste produced by residences and restaurants.
2.Our second idea is don't over serve food	This idea would work because if you do over serve food it make you seem like you have to eat more food which makes you feel like you have to eat more and you will still have to waste food.
3.Our third idea is store food in the right places	Store food in the refrigerator that need to be in the fridge etc
4.Our fourth idea is avoid clutter in your fridge pantry etc.	Don't clutter food in the fridge and organize where the food goes in the fridge.
5.Our fifth idea is save and eat leftovers	When they're leftover food don't throw it in the dumpster and put it in containers for another day.

Different cities, states, and countries around the world have addressed how to solve the problem of food waste. I want you to find three examples of communities solving this problem and write at least three sentences about each of them. This will require research. Do not be lazy.

In California instead of throwing to food waste into the dumpster or trash can they are donating the food to someone who needs it like homeless people which they give it to the Food Donation Connection.

In the united states they are using the food they don't use to feed the homeless so they get a healthy and balanced meal and they are getting rid of food waste.

Egypt is fixing the problem about food waste by running the program Not To Waste Food and they're main focus is hotels and restaurants. They are 400 participants in egypt participating in the Not To Waste Food program. This program is currently serving 17 million meals each months because of the Not To Waste Food program.