Exercise 6

Study the infographic and then complete the task below.

Use the forum to discuss what those numbers mean for a food business.

* Think of examples in kitchens you have worked in (or in campus kitchens) of when these different kinds of food waste occurred.
* Complete the table and copy it into your journal. Under each of the three headings list as many examples as you can think of.

Diagram

Description automatically generated

| Food Preparation | Plate Waste | Food Spoilage |
| --- | --- | --- |
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The following articles about food waste are useful background reading to help with this exercise and also with your assessment.

* [Mitigation of Food Wastage - societal costs and benefits](https://www.fao.org/3/i3989e/i3989e.pdf)
* [Champions 12.3 - SDG Target 12.3 on food loss and waste: 2021 Progress Report](https://champions123.org/sites/default/files/2021-09/21_WP_Champions_Progress%20Report_v5.pdf)