

Food Waste Reduction Campaign

- Schools Outreach

WASTE LESS. SAVE MORE.

The food you throw away could pay for a fun family outing. Download this handy guide for food wastage reduction tips!

Download Guide

▶ Watch Video



Link to Video: https://www.youtube.com/watch?v=ee4e_GmjCL0

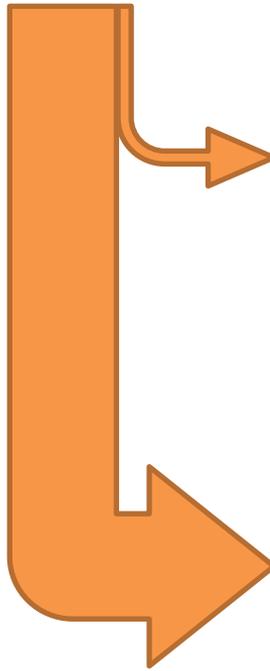
Food wastage in 2014 (Singapore)

788,600 tonnes of food waste generated in 2014

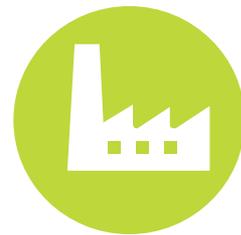
=



2 bowls of food per person per day



101,400 tonnes (13%) recycled

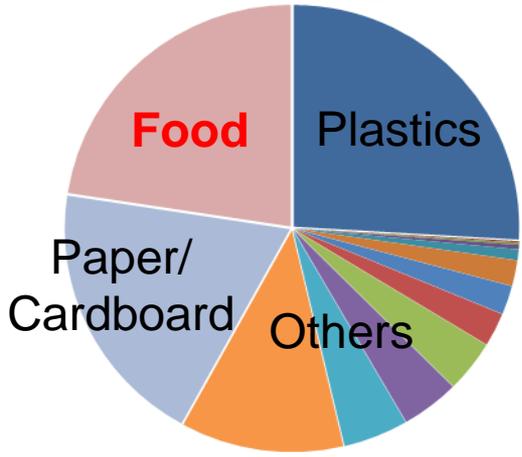


687,200 tonnes (87%) disposed of

=

23% of the total waste disposed of in Singapore

3 million tonnes of waste disposed of in Singapore in 2014



Solid Waste Challenge in Singapore

At the current refuse disposal rate, we would require:

1  **WTE Plant**
Every 7-10 years

1  **Landfill**
Every 30-35 years



Consumer Survey on Food Waste

Cooking and Eating Habits



26%

purchase more than enough food for consumption



70%

said the reason was to ensure household members have more than enough to eat



80%

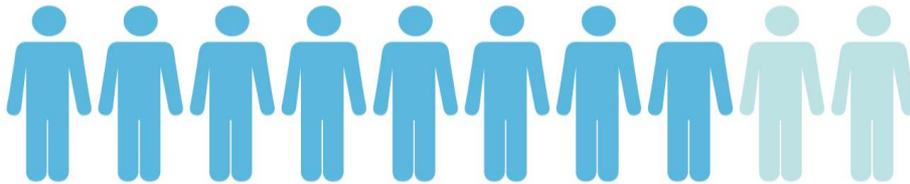
prepare food at home



39%

of those who prepare food at home have leftover food after a meal

Attitudes Towards Food Waste



8 in 10 are bothered when uneaten food is thrown away.

90% felt that it is a waste of money.

Top Reason for Food Waste in Households



BEST BEFORE
dd/mm/yyyy

Food gone out of date (63%)

Factors That Motivate Change



81%

think that they should reduce food waste to save money



77%

think that they should reduce food waste because it is bad for the environment



61%

will waste less food if there is better info on how to plan and store food

Current Situation

Upstream

Most preferred

Prevent and Reduce food waste at source

- 'No Waste Days' Challenge
- Ground-up initiatives to promote food waste reduction



Redistribute unsold/excess food

- Excess/unsold food donation to charitable organisations



Recycle food waste

- Homogenous food waste converted to animal feed
- On-site food waste treatment



Waste-to-Energy Incineration



Downstream

Least preferred

Food Waste Management Hierarchy

How You Can Contribute

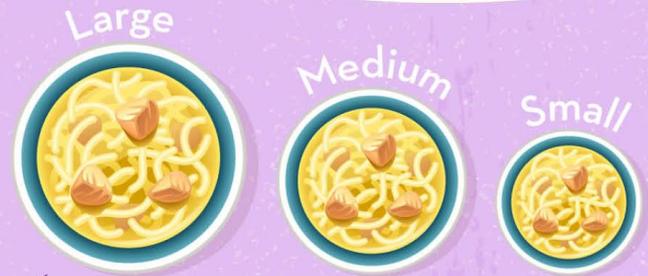
**BE A FOOD WASTE
AMBASSADOR!**

What can you do?



Order only what you can eat.

Start with less food on the table and order more later, if you need to.



Ask for advice.

Consult the server on portion sizes to determine how much to order.

What can you do?



Downsize your order.

If you intend to eat less, ask for a smaller portion.



Swap sides.

If a dish contains something you don't eat, request for a replacement when ordering.

What can you do?

An illustration on a purple background showing a central rectangular tray of food with green dumplings and green onions. To the left and right of the tray are white plates, each with a portion of the food. Each plate is accompanied by a silver spoon and a silver fork, and a red napkin is tucked behind the plates.

✓ **Share dishes.**
Offer a portion to your dining partner(s) before you start eating.

A teal stopwatch with orange buttons and a white face. The face shows a red segment representing 15-20 minutes.

✓ **Don't rush to order more.**
It takes 15-20 minutes after eating to start feeling full.

How You Can Contribute

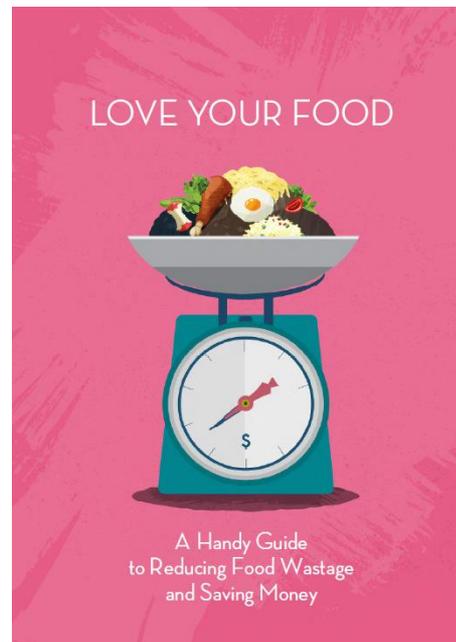
1	Food wastage Reduction Campaign
	<ul style="list-style-type: none">• Carry out a food wastage reduction campaign in your school/community<ul style="list-style-type: none">• Publicity materials such as posters and toolkit upon request from NEA• Promote online toolkit on food wastage reduction (www.cgs.sg/FWRguide)• Spread the word!
2	Food redistribution
	<ul style="list-style-type: none">• Work with organisations such as Food Bank and Food From The Heart

Resources

- Raise awareness on importance of reducing food wastage
- Educational Materials are available for schools
- Video on Food Waste (Youtube)



Posters



Toolkit



[Waste Less Save More Video](#)

Our Environment

Safeguard • Nurture • Cherish