

**Group :- Cibi Salutaris**

**Motto :- SAVE FOOD**

**REPORT ON INTERVIEWS CONDUCTED**



*Photograph - A waste collecting machine taking raw fruits and vegetables that were thrown away and not sold at time.*

1) Reporting the interview of a vegetable seller on the effective ways to prevent food waste.



We interviewed a vegetable seller, and our focus was to understand what techniques they use to reduce/prevent food waste.

1. How much food waste do you approx. produce in a day?

"Very less food waste ( around 5-6 kg a day or less )either the vegetables or fruits get rotten or are eaten by insects."

2. What do you do with the leftovers?

"The leftover vegetables which were not bought is used for selling them the next day otherwise discarded. We just thrown them in the BMC dustbin, we don't donate or use them in any other way."

3. What can you use the fruit and vegetable peels for?

"We don't know what to do with the peel offs, so we just throw them away,"

4. What is the most effective way to reduce food waste?

"We normally keep calculating the approx amount of the fruits and vegetable that are sold in an area and then we bring that much amount from the market or a bit of surplus so that we don't up having lot of reserves and waste. We try to sell everything at the end of the day."

5. Will you start helping in reducing food waste?

We generally avoid food waste, because that is going to harm our business only, we try to buy limited and sell limited as per the required, because this perishable food stuffs can't be stored for a longer period of time.

**CONCLUSION** :- We can conclude that there are many effective techniques which can be used to reduce food waste. One of the easiest ways is to sell the edibles which were not sold the previous day, the next day or not removing the peels as it can be used for various purposes by the customers. observing what fruits and vegetables are being purchased the most and based on that the seller orders appropriate amounts, will also result in reduced food waste.

**2) Reporting the interview of a grocery store owner on the effective ways to prevent food waste.**



We interviewed a grocery store owner, and our focus was to understand what techniques they use to reduce the wastage of non-perishable food stuff.

**1) Does any food get wasted at the store over a month?**

"Yes, food gets wasted"

**2) Which type of food and how ?**

"Packaged food if the seal gets broken due to some reason or biscuits or noodles get broken inside nobody will purchase that. There is always a problem of rats, insects and other pests spoiling food grains, milk products and bakery item get spoiled after the expiry date."

**3) What steps due to take to prevent your loss of food?**

"We have bar coded systems, having all the information of the food stuff we have, so we always keep a check on the total reserves we have in store, we never store excess stuff.

For milk products we try to keep the products expiring first ahead  
For broken biscuits we give offers like discounted price because they

are edible and no need of wasting them

Sometimes due to broken packaging oil, floor, grains can get leaked , such packets we donate to our internal staff as a bonus.(if they are edible)

We take proper steps and measure with complete alertness to make sure that the food stuff are not getting wasted at our end."

#### **4. What is your advice to your consumers ?**

"Buy what you actually need, don't buy excess stuff just because it is in discounted price. Don't hoard food stuffs, hoarding by one is leading to suffering of many."

#### **5. What change in the current market chain be brought to reduce food waste?**

Online Pre-order booking system is helping us a lot. As the consumer places order every month we get a track of requirements in our area, also we get 2-3 days delivery time, so we can arrange for the extra supply if required.

So over a time period we can create a supply chain free of waste , we supply only what is required and don't pile up extra reserves.

**CONCLUSION :-** We can conclude that the grocery store owner's already implement lot of techniques in saving food and reducing food waste. This same techniques of monitoring and caring about food stuff can be implemented in our house hold too.

Consumers habit of hoarding should change, we can change that, we are the consumers. We need to come a step ahead and make people aware about it. Categorizing food according to its perishing nature and consuming it before it's expiry it important.

3) Reporting the interview of an expert on the effects of food waste on climate change.



To understand this we interviewed Mr. Neil D'Souza, 48, who has a master's degree in Environmental Studies.

**1. How does food waste damage the environment?**

"Global Warming

When thrown into landfill, food waste produces a large amount of methane. As food rots and degrades, it emits these harmful gases which are 25 times more harmful than carbon dioxide in terms of trapping heat in the atmosphere."

**2. What issues with the environment do different types of food waste cause?**

"Global warming, wastage/shortage of water and climate change. It is said that a volume of water roughly three times the volume of Lake Geneva is used just to produce food that is not eaten. By throwing out one kilogram of beef, you are essentially wasting 50,000 liters of water that were used to produce that meat. In the same way, nearly 1000 liters of water are wasted when you pour one glass of milk down the drain."

**3. What are the negative effects of food waste on climate change?**

"Land issues are part of food waste in two ways - cause and effect. Conversion of land to farming can lower its carbon storing capabilities. Then the role of that land, if it over-produces food, will once again add to climate change stress with more fertilizer, water, pesticide. And climate change itself can make food production more problematic as a result of drought, floods, etc."

**4. What are the positive effects of food waste on climate change?**

"NO SIGNIFICANT POSITIVE EFFECT"

**5. How can we reduce the negative impacts of food waste on climate change and the environment?**

"Consumers to buy and prepare food with a plan  
The use of meal plans in preparing food can go a long way in ending food wastage. Consumers should only buy food according to their plans or in small batches to reduce the food that goes to waste due to expiration after long storage periods.  
From these answers, we can conclude that food waste affects the environment in a negative way only and that the most prominent and major effect of this is global warming."

**CONCLUSION** :- We can conclude that food waste affects environment adversely, measures need to taken on a serious note to stop this effect.

4) Report on the interview of an expert on the effects of food waste on climate change.



*Photograph: Photos of nutrition club event at school*

We interviewed few people in management of school, who look after school canteen and the food supply in the trips. Our main focus was to understand how much food is wasted at an average in each trip, function at school, or at each break.

1. How much food waste does your school approximately produce in a day?

"We get at least 3 bins of wet waste ( food waste )in school per day. If it is any event or function then the waste may get higher. Mostly if student don't like some food they eat less and throw the remaining part. Near the canteen if student take the plate but don't have capacity to eat they throw that. We get lot of food waste near canteen"

2. What do you do with the food waste produced?

"we have made a small compost pit in school ground, club students as a part of activity utilize some part of this food waste in the pit and make compost manure. Rest of the part is sent to the nearby area in a large compost pit."



3. What is the most effective way to reduce food waste at school?  
"The first thing we try to inculcate is sharing of food among the students so that the food is not wasted.  
Parents are informed to send limited food, students are instructed either to eat or take back home the leftover food. Even donating of the food to needy around the school can help in reduction of food waste"
4. What have you done to create awareness about food waste and help reduce it?  
"There are posters all over the school indicating the impact of food waste and the importance of saving food. Students are regularly made aware by events like drama, song and speech. Teachers keep a watch on young children during the break time to ensure students are not playing with food and completely eating whatever they have brought from home"

**CONCLUSION :- From all the interviews we conducted,**

we can conclude that food waste is definitely present everywhere and food waste is harmful to the environment. Food waste can have a lot of negative effects on climate change, most prominently, global warming. We have come to know that the food that is discarded or thrown away between the farmers and the shopkeepers is food loss and what the shopkeeper throws away at the end of the day, rotten or not, is food waste.