



# Workbook for participants #4

Interactive worksheets for distance learning



# When food becomes trash

## Environmental impacts of food waste and food loss



Full name ..... Group/class .....

E-Mail address .....

Phone number ..... Date .....



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## Dear teachers and parents,

The following **workbook for participants** is part of the learning pack “When food becomes trash – Environmental impacts of food waste and food loss”. It is aimed at **students and participants** in projects working through this learning pack in online classes.

Instructions on using the learning pack should be issued by a **teacher**. Teachers can find further information on this as well as other learning packs at [dw.com/learning-environment](https://www.dw.com/learning-environment)

Most worksheets require a program compatible with PDF files, such as [Adobe PDF-Reader](#) or similar. These are free-of-charge and enable participants to fill out forms. You will need a stable internet connection to watch the films.

# i Help

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Dear student,  
Dear participant,

This **workbook** relates to the issue of “When food becomes trash – Environmental impacts of food waste and food loss”.

You can fill out the worksheets on the computer or laptop and save them. There are some helpful tips below.

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## How do I fill out the worksheets?

1. Go to the worksheet you wish to use.
2. Read the task thoroughly. Add your answers to the text field on the worksheet. Keep your answers as short as possible. You can only write in the text field.
3. Once you have filled out all the text fields, rename the PDF document and save it. If no file name has been agreed upon, it should include your last name (the file name should not be too long and should not contain any special characters).
4. You can now send your teacher your work in the saved PDF file, for example, as an attachment.

Before you begin, write your name and contact information on the **› title page**.

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## How do I find films and articles?

### Watching films

On some worksheets, you will be asked to watch a **film**.

By clicking on a film title, you will be taken to the web page where you can watch the film. If that doesn't work, you can copy the link in brackets into the search box of your browser.

### Reading articles

Other worksheets relate to articles you will need to read in order to complete certain tasks. Each article is included with the corresponding worksheet.

By clicking on the title of an article, you will be taken directly to the article without having to scroll.

### Tip

At the top of each page, you will find a navigation menu.

By clicking ↶, you will return to the page you last looked at.

The ? will take you to this help page.

Click → [table of contents](#) to go back to that page.

You can use the arrows ← and → at the bottom right of the page to move between pages.

### Something isn't working?

If there is anything you don't understand or if you are having technical problems (such as with the internet or the PDF file), please ask an adult for help!



# Worksheet 1

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## My food – Introduction to the subject

1. How often do you shop for food? How often do your parents or other family members shop for food?

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2. What did you eat yesterday? Where did you eat and with whom?

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3. Were there any leftovers? If so, how much and what did you do with them?

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.....

4. If you could decide for yourself what to eat during the course of a day, what would you change?  
Would you eat more or less? Would more or less be left over than is currently the case?

.....  
.....  
.....



## Worksheet 2

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### My food waste: journal

Gain an insight into your own food waste. What do you throw away and how often?

Fill out the **table** below. Add every item of food and all the leftovers you throw away – even if the food has already gone off and would no longer be edible.

How much are you throwing away? Try to calculate roughly how much the discarded food would have cost when it was still fresh.

You can also continue your food waste diary on a piece of paper or in a text document.

	<b>What foodstuffs did you throw away?</b>	<b>Why did you throw the items away?</b>	<b>How much, roughly, did they cost?</b>
<b>Day 1</b>			
<b>Day 2</b>			
<b>Day 3</b>			



## Worksheet 3

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### Questions on the video explainer “Why one third of our food goes to waste”

Before you watch the film, answer the following **questions**:

1. Humans can't survive for longer than a week without food.  true  false
  2. There are 8 billion people in the world. Half of them don't have enough to eat.  true  false
  3. There is enough food on the planet for everyone.  true  false
  4. A third of food produced ends up being discarded.  true  false
  5. By 2050, there will be 10 billion people in the world.  true  false
  6. Discarded food doesn't damage the environment.  true  false
- 

Now watch the [film “Why one third of our food goes to waste”](https://www.dw.com/p/3HKnG) ( [dw.com/p/3HKnG](https://www.dw.com/p/3HKnG) ).

Then answer the **questions** again. Were your first answers correct?

1. Humans can't survive for longer than a week without food.  true  false
2. There are 8 billion people in the world. Half of them don't have enough to eat.  true  false
3. There is enough food on the planet for everyone.  true  false
4. A third of produced food ends up being discarded.  true  false
5. By 2050, there will be 10 billion people in the world.  true  false
6. Discarded food doesn't damage the environment.  true  false

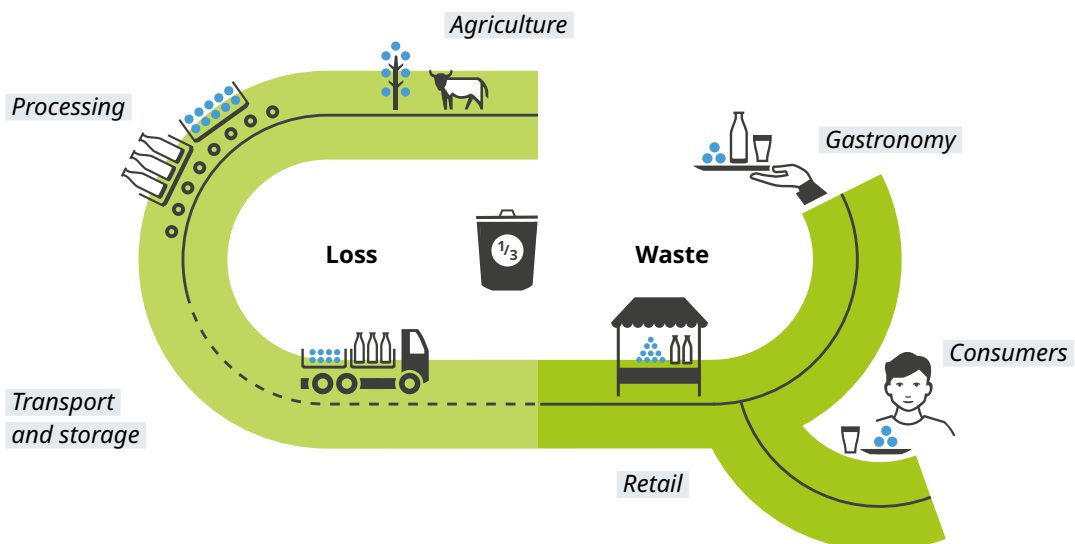


# Worksheet 4

## Explanatory terms and background: Food waste and food loss

Write down which of the six stages shown on the graphic would best describe where the following examples of food waste occur. Then decide if it was "waste" or "loss."

1. A tanker has an accident and the milk inside spills all over the highway.  Waste  
 Loss  
Stage: .....
2. Marie forgot the yoghurt at the back of the fridge. It has now passed its expiration date, so she throws it away.  Waste  
 Loss  
Stage: .....
3. When harvesting, a farmer leaves small potatoes in the field because nobody would buy them.  Waste  
 Loss  
Stage: .....
4. The all-inclusive hotel offers a buffet every morning. When items run low, they are topped up to ensure that the guests all have a wide choice. What's left over is thrown away.  Waste  
 Loss  
Stage: .....
5. Monika's young daughter prefers to eat apples and cucumber without the skin because they're easier to chew. Monika throws the skins away.  Waste  
 Loss  
Stage: .....
6. A bakery didn't sell all its rolls. It will be difficult to sell them tomorrow.  Waste  
 Loss  
Stage: .....
7. The plum trees are laden with fruit, but because there is currently no demand, the plums are left to rot on the tree.  Waste  
 Loss  
Stage: .....
8. The portion sizes in Café Blau are just too big. Half of today's guests didn't finish what they ordered.  Waste  
 Loss  
Stage: .....





# Worksheet 5

## Questions on the film “Food for the dump”

Watch the > film “Food for the dump” ( [dw.com/p/1HXJt](http://dw.com/p/1HXJt) ).

Once you have finished watching, answer the following **questions**:

1. What happens to food that the vegetable trader can't sell?

.....  
.....  
.....

2. What percentage of the food produced in India gets thrown away before it is even sold?

.....  
.....  
.....

3. Which weather conditions are bad for the food?

.....  
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.....

4. What reasons are given for the lack of facilities to cool food?

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5. What are the problems facing the state grain storage facility shown in the film?

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6. Summarize why so much food is thrown away in India.

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.....





# Worksheet 6

## Questions on the article “Feeding more by wasting less”

Read the [▶ article “Feeding more by wasting less”](#).

Once you have finished reading, answer the following **questions**:

1. What are post-harvest losses?

.....  
.....

2. Why are post-harvest losses a problem? Give three reasons.

.....  
.....  
.....  
.....

3. What is being planned to improve the situation?

.....  
.....  
.....

4. What do these figures represent? Look at the article carefully and complete the sentences.

- 60% .....
- \$130 million dollars .....
- 1.3 billion tons .....
- 24 to 72 hours .....
- 15% .....

## i

## Article 1

## Feeding more by wasting less

**A third of the food we produce throughout the world actually never gets eaten. We're talking about so-called post-harvest loss. It's a huge waste of resources, and stemming it could help eliminate hunger.**



*Lots of food is thrown away in industrialized countries*

When it comes to feeding the world, the focus is usually on increasing food production but a vital point is often overlooked: how much of the food that is grown never reaches the plate. This so-called post-harvest loss has a profound impact, particularly in developing countries. A new \$130-million (116-million-euro) initiative launched this year by the Rockefeller Foundation in Africa is working on ways to tackle the problem.

"In Africa, we face a lot of challenges with agriculture, particularly around food security," Mamadou Biteye, Managing Director for Africa at The Rockefeller Foundation told DW. "There is a general perception that Africa is facing a production gap but the reality is that Africa can feed itself." The problem, he concedes, is post-harvest loss.

"Africa produces 100% of what it needs [in terms of food], but 60% of that production is lost!"

A 2011 study commissioned by the Food and Agricultural Organization of the United Nations (FAO) concluded that one third of all food produced throughout the world for human consumption is lost. That amounts to 1.3 billion tons of food per year.

### Waste of resources

Whereas in many developed countries, the biggest problem associated with post-harvest loss is food going to waste, which could still be eaten, the problem in many poorer countries lies in the production process.

The situation is particularly bad when it comes to fruits and vegetables. In Africa, half of them never make it to the market. Overall, 40% of all staple foods go to waste. The reason is often inadequate storage in the places where the food plants are harvested.

Cassava, for example, a starchy tuberous root that is a major staple food in large parts of the developing world, spoils within 24 to 72 hours after harvest unless it is processed. Damage to food plants during processing or transport are additional problems.

"Post-harvest loss, has been an issue for decades but people did not take it very seriously," Prasanta Kalita, director of the ADM Institute for the Prevention of Postharvest Loss at the University of Illinois, told DW.

"Then, in 2011, the FAO published a study that said that by 2050 the world population would be close to 9.5 billion. By then, we will need a lot more food." That was a shock, Kalita says, and suddenly, the fact that a third of all food we produce today is lost or wasted became an important issue.



*For many people in Africa, reducing food waste is absolutely crucial to survive*

### More than food security

And there is more to the issue than just producing enough food for the world. On average, small farmers in developing countries lose as much as 15% of

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## Article 1

their income to post-harvest loss. This affects a staggering 500 million farmers. For many of them, losing 15% of their income can be the difference between providing for their families and going hungry.

Furthermore, there is the environmental impact. "About 25% of global fresh water and one-fifth of global farm land is used every year to grow crops that never get eaten," says Biteye. "Both water and arable land are scarce in many parts of the world and when we need more of both to feed the growing population it often means the destruction of ecosystems and the overall biodiversity in those places."

### Not one problem but many



*Technologies make quick processing and a longer shelf life possible*

Given that reducing post-harvest loss would provide so many benefits, it may seem surprising that there hasn't been a sensational breakthrough in solving the problem. Part of the reason for that is that the focus has been elsewhere: "Most investments in agriculture go towards improving productivity," says Biteye. "Less than 5% goes towards post-harvest management." To make matters worse, post-harvest loss isn't one problem, it's many.

There are several stages along the value chain where the losses can occur. The first is often during storage immediately following the harvest but the crops can also be damaged, contaminated or lost during processing, transport or storage at a later stage as well. Factors like humidity, temperature and pests, which are unique to a particular location, can be important factors as well.

"The losses are different from country to country, even among developing countries," Kalita explains.

"For, let's say rice, the losses are different in India than they are in China, not to mention that they differ significantly from crop to crop."

Another huge problem is cost. A number of companies have developed innovative ways to dry food or store it in airtight containers. "But the farmers still can't afford them," Kalita says. That's why for Kalita, developing low-tech solution or taking existing local storage or drying techniques and improving them is an important part of reducing post-harvest loss.

He emphasizes education as well: "People need to know that post-harvest loss can be reduced, and even prevented, and there are the things that we can do. So when people see positive results, I think slowly, they'll join."

### Catalytic investment

With \$130 million, YieldWise is not a small endeavor, but Biteye concedes that it won't be enough to single-handedly solve the problem. "This is a catalytic investment in initially four value chains, which are representative of all crop categories," he explains.

"We are focusing on mango in Kenya, and tomato in northern Nigeria to demonstrate this model within the fruits and vegetables crop categories." Correspondingly, to find solutions for cereals and grains, they will look at maize production in Tanzania; for roots and tubers, they will investigate how cassava are grown in Nigeria and how post-harvest loss could be reduced there.

"The power of philanthropic dollars is that we can invest in innovation, in demonstrating what can work and what can't and then we think that other actors like the government or the private sector, who have a stake in this, will take up the solutions and take them to scale," Biteye says.

"And then, hopefully, these solutions can be applicable to other, similar value chains in other countries." YieldWise's goals are ambitious: By 2030, the initiative aims to cut post-harvest loss by at least half.

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25.05.2016

Harald Franzen (Text)  
[dw.com/p/1Isrk](http://dw.com/p/1Isrk)



# Worksheet 7

## Research: What happens to my food waste?

Embark on a journey to follow your own food waste.

Answer the following **questions**:

1. What is the most common food waste at your home?

.....

.....

.....

.....

.....

2. Where do you put your food waste at home? (For example, a regular trash can, an organic waste bin, compost heap, etc.)

.....

.....

- a) If your food waste is not collected by a refuse disposal service, what happens to it? (compost, animal feed, etc.)

.....

.....

- b) If your food waste is collected by a refuse disposal service, find out where it goes (for example to: landfill, an incineration facility, organic gas plant, etc.)

To find this out, you can use the internet or you can call the refuse disposal service.

.....

.....

3. Try to assess whether the way your food waste is disposed of makes ecological sense. Give reasons for your answer.

.....

.....

4. If you could change anything about how the waste is disposed of, what would that be?

.....

.....



# Worksheet 8.1

## Questions on the article

### “Fighting climate change by tackling food waste”

Read the [▶ article “Fighting climate change by tackling food waste”](#).

Once you have finished reading, answer the following **questions**:

1. According to the graphic, where in the world do consumers waste most food? And where do they waste the least?

.....

.....

.....

2. Explain the statement from the article: “The ‘haves’ throw away a lot of food.”

.....

.....

.....

3. Why does discarded meat have a bigger impact on the global climate than discarded plant-based products, such as bread?

.....

.....

.....

4. Why is it bad for the climate when food ends up in landfill?

.....

5. What percentage of globally produced fruit, vegetables and meat are thrown away?

.....

.....

.....

6. What suggestions for using food waste are outlined in the article?

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# i

## Article 2

### Fighting climate change by tackling food waste

**One-third of all food worldwide ends up in the garbage, with industrialized countries contributing the most. A new foodsharing platform wants to help tackle the impact this has on our climate.**



*Jonas Korn helps prevent food waste in Leipzig*

It's raining cats and dogs as Jonas Korn rescues baked goods from being thrown away. It is midday on a Saturday and the Falland bakery in the south of Leipzig is getting ready to close. Five baking trays with cakes, donuts and fruit pastries are lined up on a long counter in the entrance area. Behind it, 10 boxes are stacked with rolls, croissants and loaves of bread.

"If you were to put all this in a trash can, it would be full. It would fill a 120 liter dumpster," muses the 26-year-old student.

In order to make sure the leftover products are distributed instead of discarded, Jonas has brought reinforcements: three fellow campaigners from the organization Foodsharing. The online platform links more than 50,000 "food savers" with businesses that want to give away food for free instead of throwing it away.

"According to 2011 estimates, one-third of all food produced globally ends up in the garbage," says Rosa Rolle, head of the Food Loss and Food Waste Project at the Food and Agriculture Organization of the United Nations (FAO).

In total, that is 1.3 billion tons of food per year that goes uneaten. The FAO estimates that collectively this food waste has a CO2 footprint of 3.6 gigatons. These figures don't include the CO2 emissions produced

when forests are cleared for animal farming or to create soybean or palm oil plantations. In other words, if food production were a country, it would be the third largest CO2 emitter in the world after the US and China.

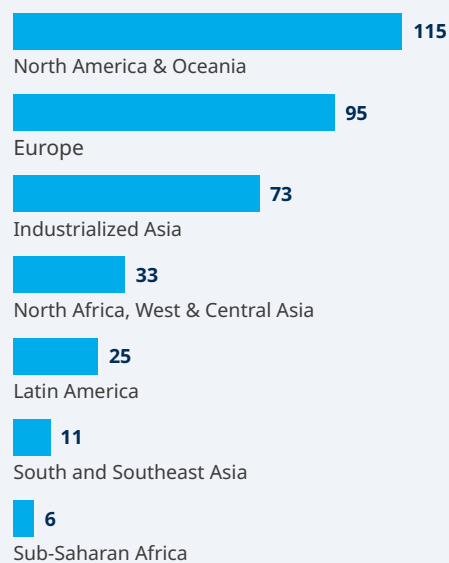
#### The 'haves' throw away a lot of food

The majority of food waste is produced by the high-income industrialized countries. According to FAO estimates, Europeans on average throw away 95 kilograms (209 lbs) of food annually per person. In the low-income African countries south of the Sahara, it is only 6 kilograms.

Some food groups are more resource-intensive than others. Meat is by far the worst for the climate, partly because cattle and other ruminants generate large amounts of methane, a greenhouse gas that is about 25 times more harmful to the climate than CO2. In the case of cows that amounts to several hundred liters of gas every day. As a result, according to the environmental organization Greenpeace, roughly 13 kilograms of CO2 is released per kilogram of beef, compared to only 0.75 kilograms of CO2 for a typical loaf of brown bread.

#### Food wasted by consumers

Per capita in kg/year



Source: FAO, *Global food losses and food waste* (2011) ©DW

# i Article 2

Meat that is thrown away is therefore far more problematic for the environment than most plant-based foods, all the more so because 20 percent of the world's meat products end up in the bin. That's equivalent to 75 million cows a year, according to the FAO.

## Tackling the mountains of food waste

"Despite some progress and good initiatives for redistribution, too much food still ends up in landfills, releasing even more climate-damaging gases into the atmosphere," says Rolle. Regardless of whether it's bread or meat, it continues to contribute to climate change, as organic waste rots in landfills and releases methane gas.

"In the EU, for example, this is still the case in the small island nation of Malta," says Stefanie Siebert from the European Compost Network (ECN), an association of European companies from the

bio-waste industry. Although landfill methane gas can be captured and used to generate electricity, that can't happen until the landfill is closed. "As long as waste is still being transported to the landfill, the climate-damaging gases escape unhindered into the atmosphere," she says. So what are the alternatives?

## Turning waste into a source for clean electricity?

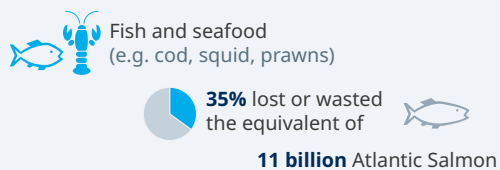
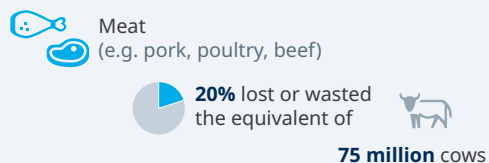
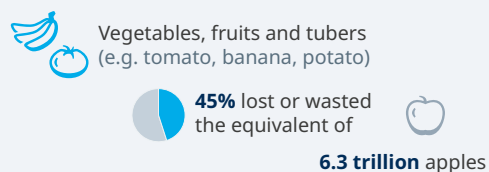
"First and foremost, we have to try to avoid food waste," said Siebert. But ultimately, eco-friendly recycling of food waste needs to happen not only among individuals but at an industrial level. This can happen, for example, in biogas plants. Here, the gas produced by decomposing food waste can be used much more effectively than at the landfill. The facilities continuously generate electricity and heat, which, depending on the system, can also be fed into the grid. What remains is the fermentation product. "This remaining product from the biogas plants is fluid," says Siebert. Further composted with wood materials, it can be turned into high quality compost. But so far, only 17 percent of organic waste within the EU is composted or fermented.

One of the places where this happens is Leipzig, but for Jonas Korn and his three companions that is no reason to waste food: "Then you may as well throw the whole supermarket in the biogas plant," jokes Korn. The four of them carry bulging bags out of the small bakery. "I eat a lot myself and give away a lot to friends and acquaintances," says Carolina, a young woman who has been energetically packing the bags. But Korn emphasizes that welfare institutions are given priority.

Korn checks again to see if all bags are well secured in the bicycle trailer. The rain has not let up. "Hopefully it will not get wet," he says and cycles away.

### Food loss and waste

Wastage in percent of total worldwide production



Source: FAO, *Global food losses and food waste* (2011) ©DW

24.04.2019

Kerstin Palme

[dw.com/p/3H17s](https://www.dw.com/p/3H17s)



# Worksheet 9

## Brainstorming: A world without food wastage

Develop an idea about how everyday food waste can be reduced.

Use the following **questions** for guidance:

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1. What is my idea for reducing everyday food waste?

.....  
.....  
.....

2. Who would I like to have work with me on this idea (e.g. friends or family members)?

.....  
.....  
.....

3. Who could I approach for help at a policy level (e.g. town or community)?

.....  
.....  
.....

4. How would my idea help the environment?

.....  
.....  
.....

5. How much would our idea cost?

.....  
.....  
.....

6. How long would it take to implement?

.....  
.....  
.....





# Worksheet 10

## Questions on the film “Spanish orange farmers invent crowd farming”

Watch the > film “Spanish orange farmers invent crowd farming” ( [dw.com/p/2YKCI](http://dw.com/p/2YKCI) ).

Once you have finished watching, answer the following **questions**:

1. What is the business idea of the two Spanish farmers?

.....  
.....  
.....

2. What was their motivation for doing business this way?

.....  
.....  
.....

3. What are the difficulties for the project?

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.....

4. How does crowd farming work?

.....  
.....  
.....

5. How does the idea help to reduce the amount of food that is ultimately discarded?

.....  
.....  
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# Worksheet 11

## Questions on the film

### “Waste food and emissions: Landfill or the plate?”

Watch the > film “Waste food and emissions: Landfill or the plate?” ( [dw.com/p/39UbZ](http://dw.com/p/39UbZ) ).

Once you have finished watching, answer the following **questions**:

1. What is the basic problem explained in the video?

.....  
.....  
.....

2. Why are discarded food items bad for the environment?

.....  
.....  
.....

3. What three approaches to counter food waste in South Africa are shown in the film?

.....  
.....  
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.....  
.....  
.....  
.....

9. How practical do you think the solutions in the film are? How effective do you think they could be at preventing food waste and environmental damage? Please explain your answers.

.....  
.....  
.....  
.....



# Worksheet 12

## Campaign speech: Circulating ideas against food waste

Imagine you are a spokesperson for the non-governmental organization "Stop Wasting Food," and you are giving a presentation aimed at convincing the public of your ideas. Write a **speech** for this purpose.

The **▶ article "Denmark leads Europe in tackling food waste"** provides you with information and arguments you can use.

Begin writing bullet point answers to the **questions** about the article. Then write your speech on the following page. You can use the introductory sentence or come up with your own.

1. What is the current situation regarding food waste around the world?

.....  
.....

2. What is the problem with food waste?

.....  
.....

3. How successful is the work of the charity "Stop Wasting Food?"

.....  
.....

4. What does "Stop Wasting Food" have going for it?

.....  
.....

5. What has the organization done so far to reduce food wastage?

.....  
.....

6. What can individuals do to reduce food wastage

.....  
.....

7. What is the goal of "Stop Wasting Food?"

.....  
.....



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## Article 3

## Denmark leads Europe in tackling food waste

**More than one third of all food is spoiled or squandered. Led by an activist with a passion for food, Denmark has been working intensively on solutions. Eliminating “UFOs” is just one thing people can do to help.**

“Food is love. If we throw away food, we throw away love,” says Selina Juul, a passionate 36-year-old Danish activist. The work of her non-governmental organization Stop Wasting Food (Stop Spild Af Mad) has contributed to a major milestone: Denmark has managed to reduce food waste by a quarter since 2010.

In September 2016, the Danish government will establish a subsidy pool for projects that save food, with funding of more than 5 million Danish kroner (about 670,000 euros).

For the environment, reduction of food waste is an urgent cause: agriculture produces nearly one quarter of global greenhouse gas emissions, uses more than a third of the planet’s arable land, and consumes 70 percent of all freshwater used globally.

With the world population expected to reach more than 9 billion by 2050, how to feed all these mouths remains an open question. Reduction of food waste helps to prevent potential devastating impacts to the climate, and water and land resources, from a massive increase in agricultural production.

And the “green kingdom” is taking the lead. Initiatives to reduce food waste combine two great passions of the Danish: to do good for the planet and to save money.

### Putting value on waste

“Garbage is actually not garbage,” Juul insists. “Reducing it is the key to the future survival of human civilization,” she tells DW.

Juul’s work is backed by the United Nations Food and Agriculture Organization (FAO), which reports that globally, one third of all food is spoiled or squandered.

In addition to causing a loss of \$940 billion (850 billion euros), this also generates 8 percent of the global greenhouse gas emissions - equal to the emissions of a large country.

The FAO calls this “an excess in an age where almost a billion people go hungry.” The agency condemns throwing away food as also a waste of the labor, water, energy, land and other resources that went into producing that food.



*“Food is love”: Selina Juul cares about food  
Photo: Andreas Mikkell Hansen*

### New protocol to cut food waste

“There’s simply no reason that so much food should be lost and wasted,” Andrew Steer, president and CEO of the World Resources Institute, tells DW.

Working with numerous United Nations, European Union and non-governmental entities, the World Resources Institute has spearheaded a new strategy: the first-ever global food waste measurement standard.

The Danish government announced that it would back this new “food loss and waste protocol” during the Global Green Growth Forum (3GF) in Copenhagen this past June.

“At the moment, food production is very destructive,” Steer said. Steer and his institute developed the protocol under the mantra “what can be measured can be managed.”

“It is just like what we did with the greenhouse gas protocol 10 years ago,” Steer explains. “To succeed in cutting food waste in half, we must take a systemic approach.”

# i

## Article 3

### International coalitions

The World Resources Institute has managed to rally major entities to the food waste reduction cause – including the Consumer Goods Forum, which represents more than 400 of the world's largest retailers and manufacturers from 70 countries, with combined sales of 2.5 trillion euros.

The World Farmer's Organization and various governments also stand behind the UN Sustainable Development Goal to halve food waste and reduce food loss globally by 2030.

Denmark has also joined these coalitions.

"Waste makes everybody poorer," said Danish Minister for Foreign Affairs Kristian Jensen. This "new strong alliance between public and private actors will provide an efficient answer to the global challenge of food loss and waste," he said during the 3GF in Copenhagen.



*Instead of throwing it away food is offered here for free*

### Numerous strategies

„Ever more Danish supermarkets have “stop food waste areas,” with food close to its expiration date at very cheap prices. And “ugly” potatoes are going to use in salads.

The startup Too Good To Go tackles unsold meals. An app pairs customers with restaurants and bakeries about to close, allowing them to fill a box with food at knock-down prices.

Juul highlights another effort: to eliminate “UFOs.” “Every second Dane had a UFO, a ‘unidentified frozen object,’ in their freezer,” Juul says. “So we ran a campaign for consumers to once a month eat your UFOs.”

### “Food is love”

Denmark, with only 5.7 million people, has more initiatives against food waste than any other European country. This has largely been attributed to the group Stop Wasting Food.

Juul, its founder, is already a national icon. She was granted the Womenomics Influencer Award 2016, is included in the Who's Who of Denmark, and was named Dane of the Year for 2014.

Armed with a green apron and an irresistible passion for food, the young activist has managed to elate millions of Danes.

“It is a very bottom-up initiative,” Juul tells DW. “We mobilize the people, then the people mobilize the industry and the supermarkets, cafeterias and restaurants.”

“It's like a spiral - it's growing and growing and growing,” Juul says.

Juul and her group plan to start work in other countries as well. Juul's dream is that caring for food can become a tool for world peace.

“When it comes to food waste, no matter if you are rich or poor, left- or right-wing - no matter which color, nation or religion - people can agree,” she says.

“Food is really the one cause that unites people. Food is love.”

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25.07.2016

Irene Hell

[dw.com/p/1JQiA](http://dw.com/p/1JQiA)



# Worksheet 13

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## Questions on the film “Saved from the supermarket”

Watch the > film “**Saved from the supermarket**” ( [dw.com/p/2kFV1](http://dw.com/p/2kFV1) ).

Once you have finished watching, answer the following **questions**:

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1. What does Raphael Fellmer do to prevent food waste?

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2. What are the advantages and disadvantages of a supermarket like this?

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3. Would you do your shopping in such a store? Give reasons for your answer.

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4. Do you think the store will be a success? Give reasons for your answer.

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# Worksheet 14

## Questions relating to the film “Brazil: Cooking their way out of poverty”

Watch the > film “Brazil: Cooking their way out of poverty” ( [dw.com/p/30Yj6](http://dw.com/p/30Yj6) ).

Once you have finished watching, answer the following **questions**:

1. What is special about the cooks in the video?

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2. What is special about the dishes that are cooked in the video?

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3. What leftovers are used in the video and what are they made into?

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4. Do you agree with the line from the film “good food doesn’t have to be expensive.” Why? Or why not?

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