



Food Waste

Today marks the 'National Day Against Food Waste'. This is a crucial topic not only in Italy, but worldwide, as one third of global food production is wasted. This causes many problems for our planet with the rise of greenhouse gases and also to humanity, with neglecting issues such as hunger and malnutrition. We could feed the hungry with one fourth of the amount of food that is wasted worldwide. Marc Zornes of the Winnow Foundation shared more information at the 9th Annual Forum on Food and Nutrition with Barilla. He expressed that food waste causes exponential rises in greenhouse gases, and we need to improve our practices in order to make positive changes. He shares that if the waste gets measured, it can get managed, and we can begin by concentrating on the source of the issue which is overproduction. Additionally, Goal #12 of the Sustainable Developments Goals (SDGs), focuses on the importance responsible production and consumption. We need to make sustainable consumer choices, such as buying only as much as we need, making full use of the products, freezing extra food or sharing with friends and eating for our health with consciousness. Awareness is the first step to change, so spread the word and fight the waste! Our students at Gustolab International created videos about Food Waste in Rome. Feel free to check them out here...