

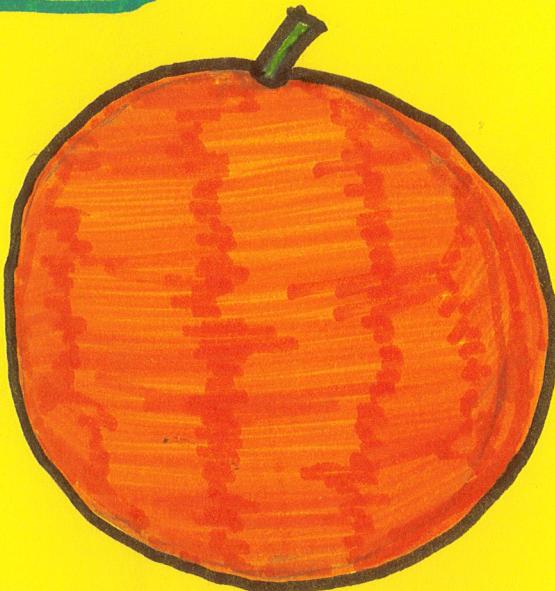
FOOD WASTE

SID, SKYE, LAYLA, ADDY

What is food waste?

Definition:

Food that is fit for consumption but consciously discarded at the retail or consumption phases.



Each year Australian households waste 2.5 million tonnes of food each year, or more than 4kg per household per week. ORGANIC materials make up to 50% of what is in the average household wheelie bin.



BUT What is food waste and why is it an issue?

Food in landfill breaks down in a way that can create greenhouse gases, including methane, this can affect the air quality and public health.

Methane: A colourless, odourless flammable gas which is the main constituent of natural gas. It is the simplest member of a family of hydrocarbons.

What can you do to help prevent food waste?

- Create a meal plan - buy "ugly" foods.
- Use leftovers
- Compost scraps
- Put bread in freezer
- Freeze food

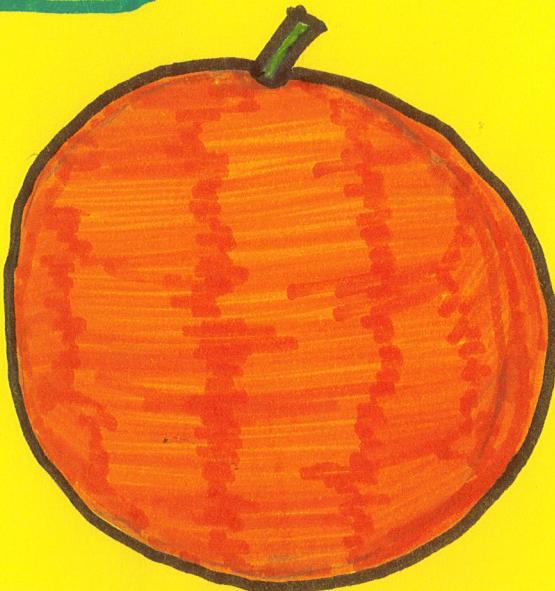
~~Food~~ WASTE

SID, SKYE, LAYLA, ADDY

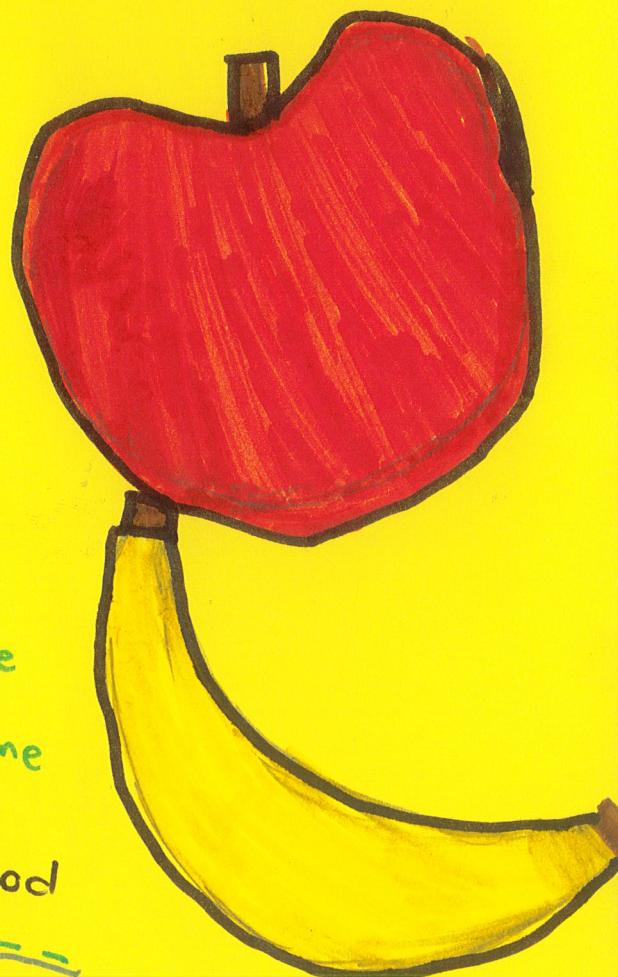
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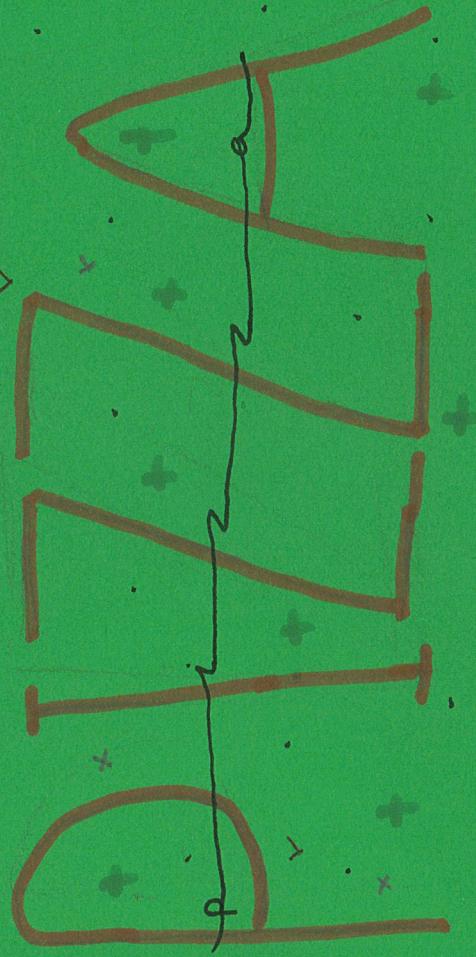
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What can you do to help prevent food waste?

- Create a meal plan - buy "ugly" foods.
- Use leftovers what is "ugly" foods?
- Compost scraps ugly foods or imperfect foods can be defined as a product that doesn't meet market standards in terms of appearance, texture, color, size, shape, etc.
- Put bread in freezer
- Freeze food

repacking

• get any type of bread to
make your pizza
• if the bread is soft, add
cheese and any toppings
you like.
• add any sauce you like
• once it's finished eating,
cool it down and
store it in the
fridge.



healthy eating

• you can put veg or fruit
(if you like).
• you can put healthy
toppings on it.

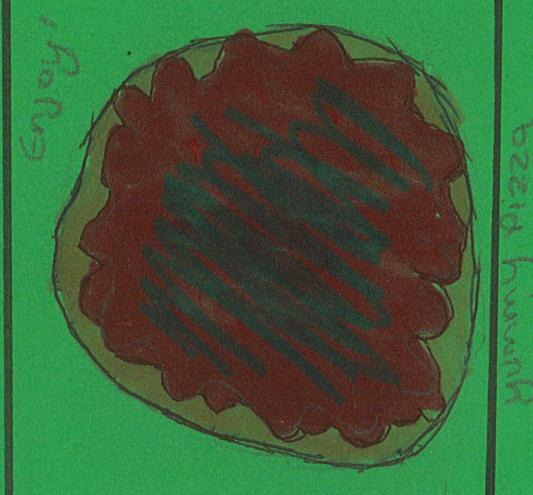
WHY PIZZA?

• because you can put any toppings
on your pizza.

• because you can put healthy stuff
on your pizza.

• pizza is delicious to eat and easy to
make.

• because younger kids can enjoy
without any arguments.



Food Waste

• you can save bread that
anyone will want this
weekend.
• you can put left over
stuff instead of throwing
it out or waste.

• you can save bread that
anyone will want this
weekend.
• you can use the rest
of your neck overs and
check it to the chickens
(if you have any).

Huddy, Sidney, Skye, Layla

How the recipe tackles food waste

The recipe tackles food waste by using the left over vegies as that's one of the main food waste products. We did this to prevent food waste for the planet.



How I would improve our recipe

If I could improve something about our pizza we would improve the taste and texture.

How I make my recipe last longer

I make my recipe last longer by storing it in the ~~fridge~~ for later on to eat that way I will not be wasting food.

How the recipe encourages healthy eating

Our recipe encourages healthy eating because we put \ you can put veggies, herbs and whatever you want because we add veggies this is classed as a healthy eating!

