

Reducing Food Waste Helps Fight Climate Change

Reducing wasted food would probably help lower dangerous emissions into the atmosphere and slow down climate change, according to experts. Over 15% of emissions from farming and agriculture could be avoided if we managed our food supplies better. About 3.3 billion tons of carbon dioxide comes from food waste.

A third of the food produced worldwide is never eaten. It gets spoilt during day-long transport or in shops. Huge amounts of food are also thrown away by consumers, who often buy too many things which they do not eat. While the demand for food per person has stayed the same in the last decades, more and more food is available.

Richer countries waste more food than poorer ones. According to farming experts, more and more food is wasted in growing Asian economies, like India and China. As people become richer they also adopt to western eating habits.

It is not only important to waste less food but also to get food to the places where it is needed, where people do not have enough to eat or farming conditions are bad.

Heads of governments and agriculture ministers from around the world have recently met to discuss ways in which food waste can be reduced. Currently, we are producing 20% more food than we actually need. With such a surplus we could feed another 1.5 billion people. On the other side, over 800 million people suffer from undernourishment.

Another suggestion mentioned by food experts is to cut back on eating meat. More meat is eaten in richer countries, thus producing more greenhouse gases because producing meat is more energy intensive.

Source: <http://news.english-online.at>

You can see the whole lesson from your teacher, please ask them to send it to you before the class.

テキスト全文はレッスン受講時に担当講師よりお受け取りください。