



BUNJIL
— PLACE —

Postdining

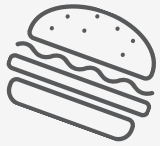
Food Technology



Food technology

Technology designed to increase the effectiveness of food production, harvest, preparation, and waste disposal.

**What is
your
favourite
food?**



Production



Harvest



Waste



Preparation

Farming



Cooking



Waste



Storage

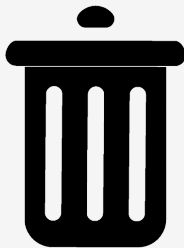
Food Waste

We currently waste 7.3 million tonnes of food each year!

(that's enough to
fill 13,000
Olympic sized
swimming pools!)



OR
**1 in 5 shopping bags –
end up in the bin!**



Food waste feeds climate change...



8-10%

**of global
greenhouse gas
emissions come
from food waste**

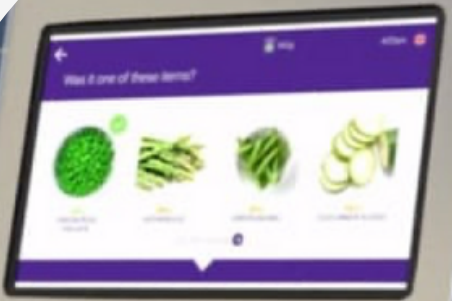
**How can food
technology
reduce food
waste?**





乾貨倉
Dry warehouse

winnow



winnow



Create

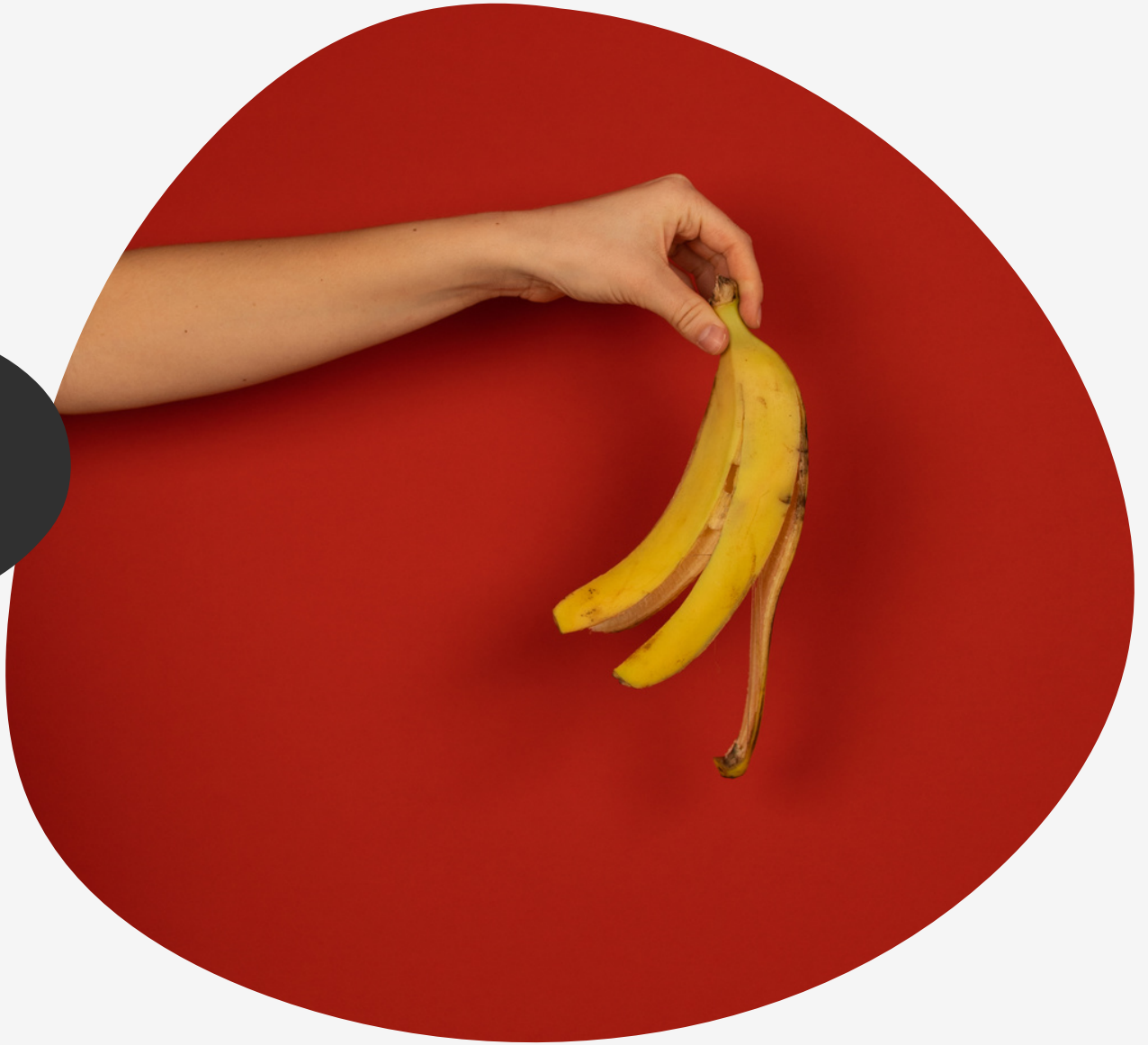


Compost



Cook

**Let's start
with a game...**





COOK!

Why eat Scraps?

Apart from saving the environment - fruit and vegetable scraps are very high in nutrients...

"Sometimes the best nutrients are found in the skin, just below the skin or in the leaves"



<https://www.betterhealth.vic.gov.au/health/healthyliving/fruit-and-vegetables>





Compost!

Why compost?



It's Nature's Natural Recycling!

This is a natural process where organic material decays with help from microorganisms such as bacteria, worms and fungi. Composting recycles food scraps into fertiliser to help grow new plants.



Create!



Activity

In table groups, find 3 ways you can reduce waste in your own homes. Write these on your worksheets.



Optional Activity

"Create" more celery from scraps

Place celery bottoms in a glass of water - leave on the windowsill in the sun and watch the tops re-grow!

