Casey Cornucopia
Local produce as you've never experienced before

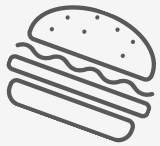
BUNJIL PLACE

Postdining

Food Technology

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

Close your eyes



Production

Harvest

Waste

Preparation

Harvest

Production

Preparation

Waste

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?

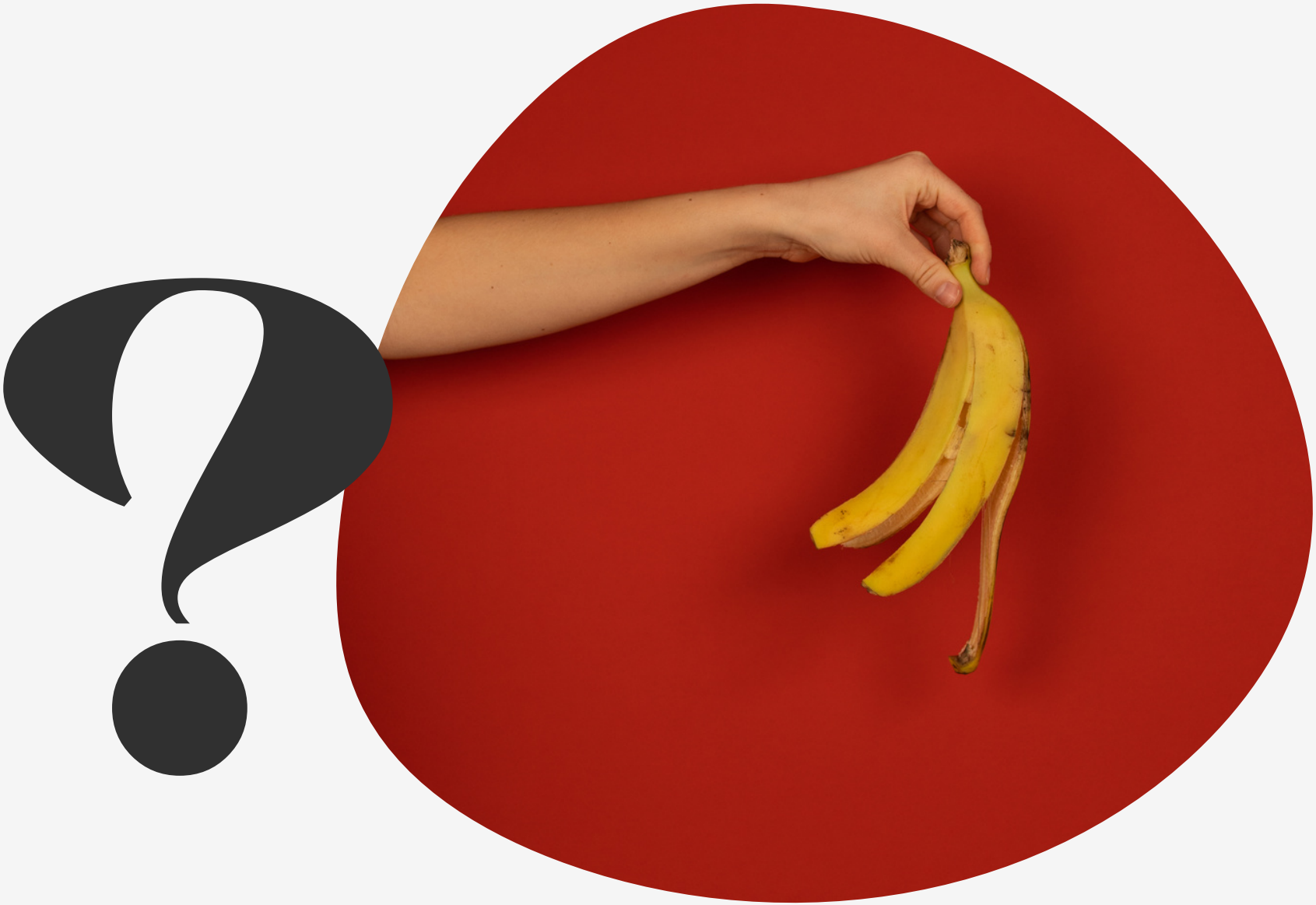
winnow
winnow

create

compost

cook

Let's start with a game...



cook!

Why eat Scraps?

Apart from saving the environment, fruit and vegetable peels and leaves are very high in nutrients

Industry example

ReGrained turns 'spent' grains from beer breweries into nutritious muesli bars

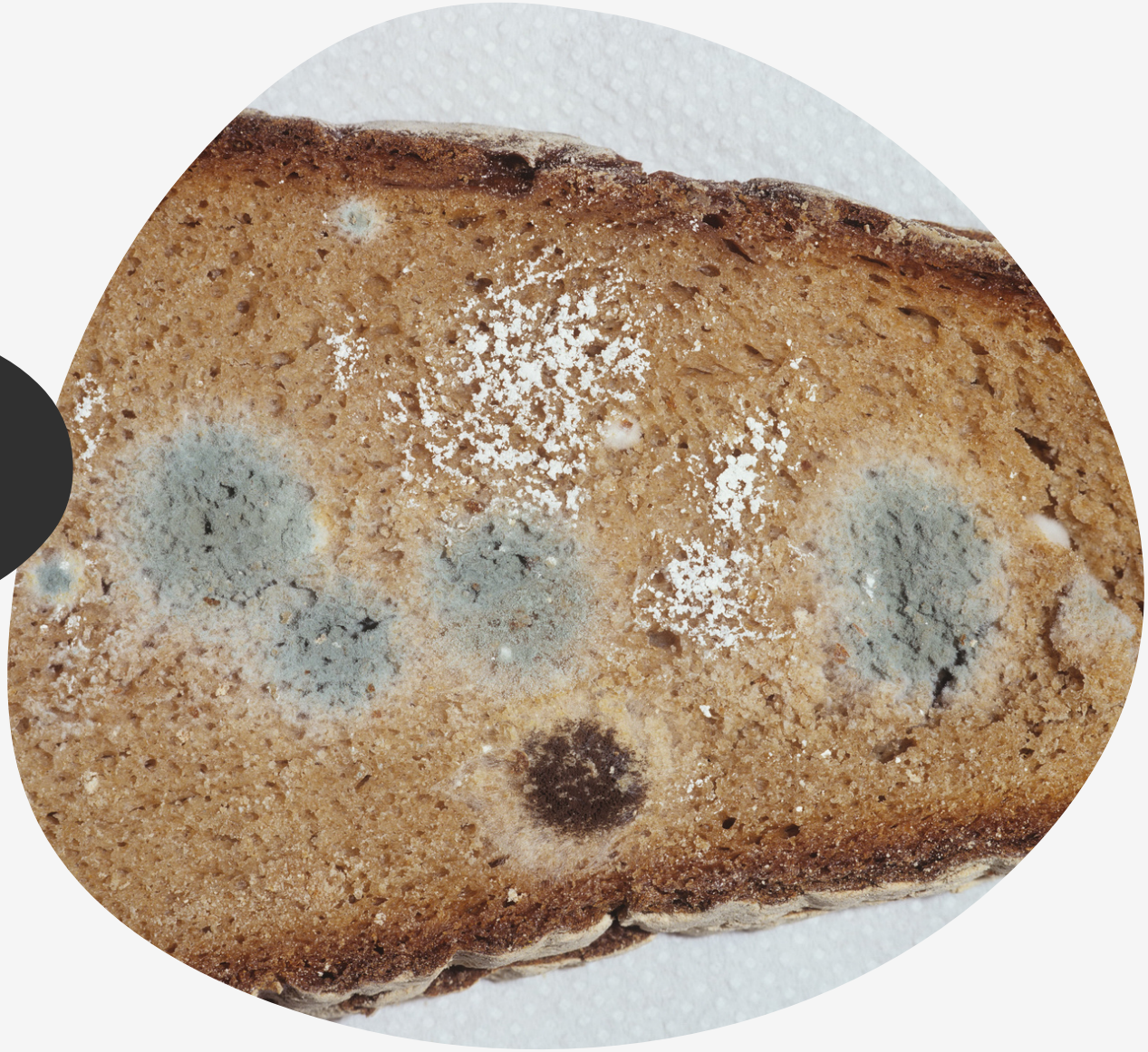
?

Create!

Industry example

Life Cykel use coffee grounds for commerical oyster mushroom farming and consumer products

?



¡Sí, compost!

Why compost?

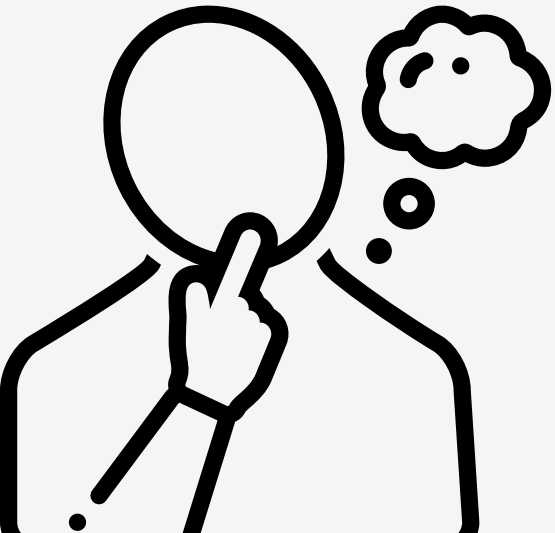
It's Nature's Natural Recycling!

Organic material decays with help from microorganisms such as bacteria, worms and fungi. Composting recycles food scraps into fertiliser to help grow new plants.

Industry example

City of Casey

If you do not have one, you can order these bins online from the Council

Group Activity

In groups of 3-4, design your a piece of technology to reduce food waste