

Love Food Hate Waste



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Tauranga City

Aim of LFHW:

To create a national conversation that
inspires people to take action to
reduce their food waste



Nationally led by **WasteMINZ**

Regionally delivered by local councils



Three Year Campaign

Year 1: Love Your Leftovers

Year 2: Storage For Freshness and Longevity

Year 3: Strategies For Families

Website launch June 2016



Tauranga City

LOVE
FOOD
hate waste
NEW ZEALAND

Key points from presentation:

1. Food waste is a problem
2. How food waste links to health and nutrition
3. Ideas of how we can all work together to change behaviours and share resources



How do we know food is a problem?

1 / 3 of all food produced for human consumption is lost or wasted (worldwide)

Scenario: Equivalent to dropping 2 / 6 bags every time you go grocery shopping

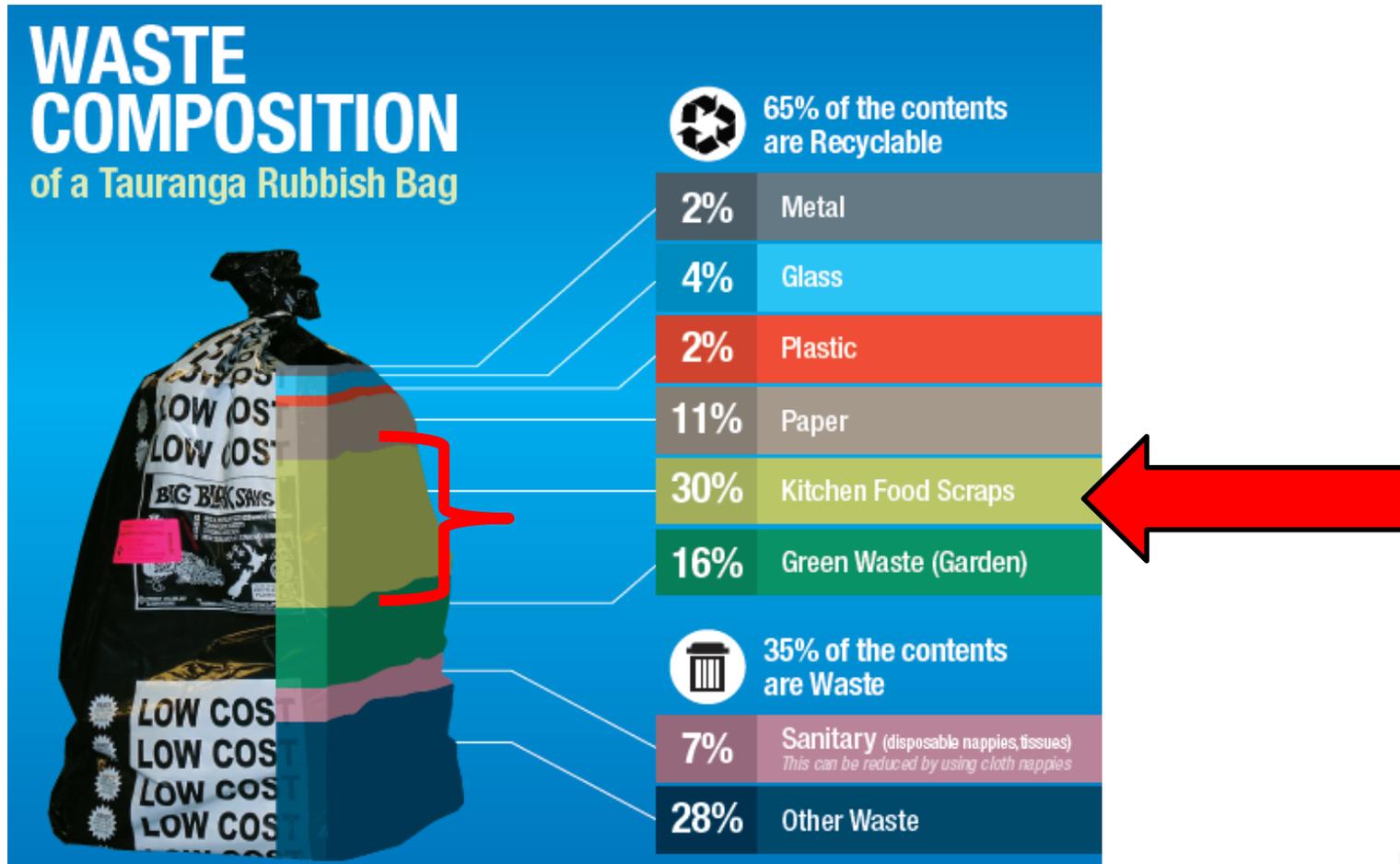


Wasting food wastes: *energy, water, natural resources*

that is used to *grow, package, transport, market* food.

Sad, isn't it?

But what about in NZ?



Audit undertaken 2013/2014

- 25,330 samples of food audited
- From 1,402 households
- 701 surveys from the 1,402 households

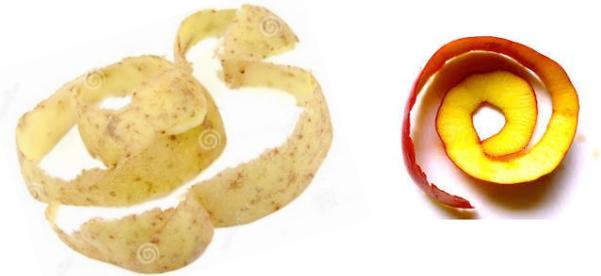


Food was separated into:

Avoidable: Could have been eaten at some point in time



Potentially Avoidable: Food that some people eat



Non-Avoidable: Food most people don't eat



From all food that was audited:

Average 2.84 kg of food thrown out weekly:

54% Avoidable (1.5 kg)

12% Potentially avoidable (0.3 kg)

35% Non-avoidable (1 kg)

**6 MONTHS of
food waste for
average family**

40 KG !!



TOP 10 FOODS NEW ZEALANDERS THROW AWAY



bread



leftovers



potatoes



apples



chicken



bananas



lettuce



oranges

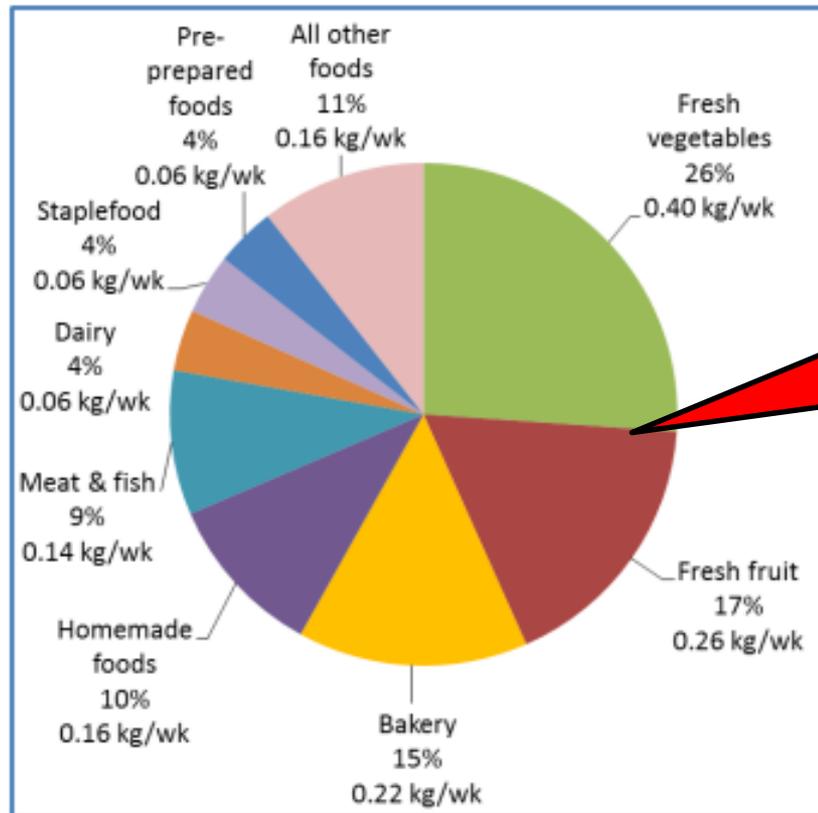


pumpkins



carrots

Breakdown of Avoidable Food Waste



43%
FRUIT & VEGES!

What vegetables are being wasted?

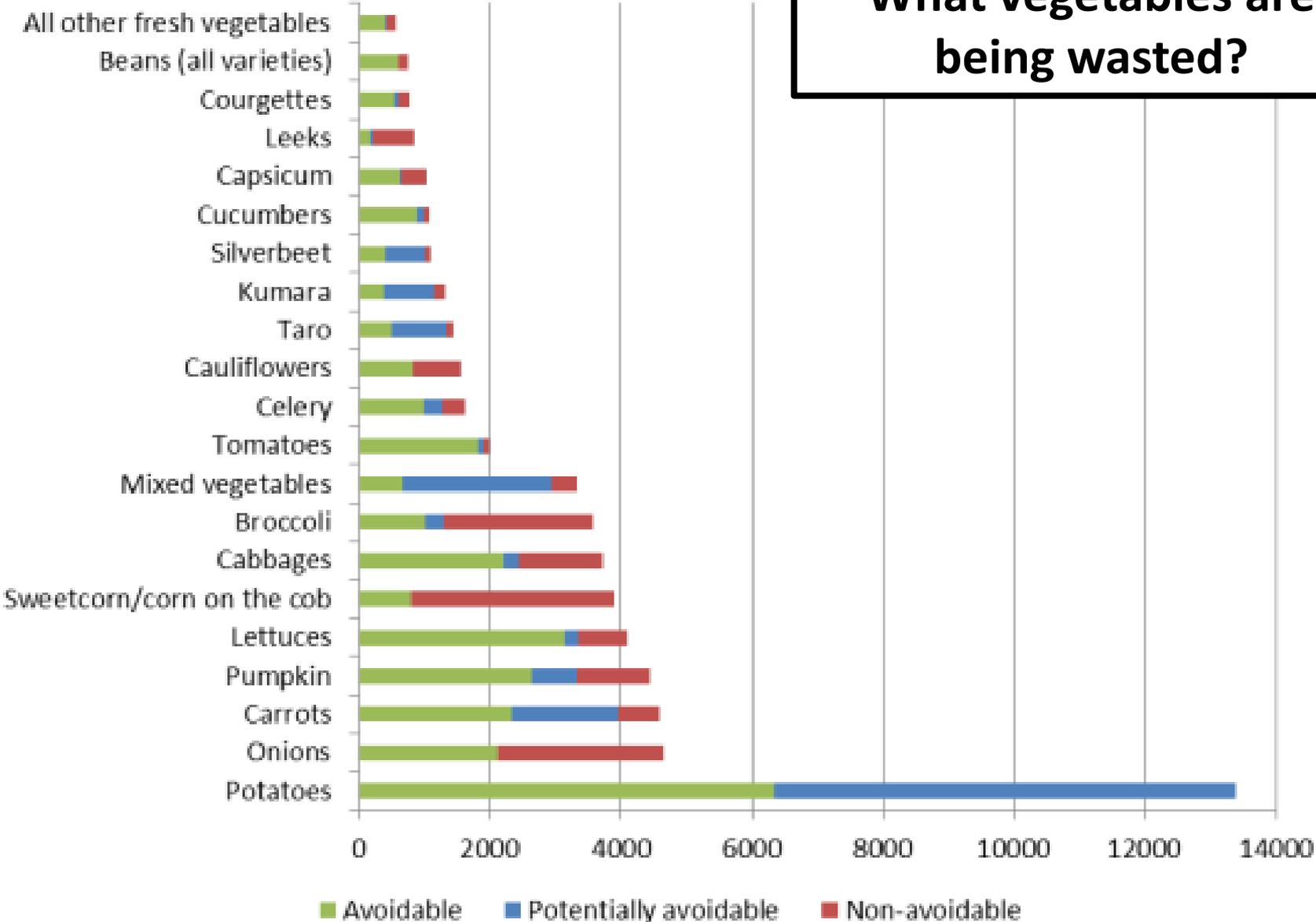


Figure 4.3 – Tonnes of fresh vegetables in domestic kerbside refuse per annum

What fruits are being wasted?

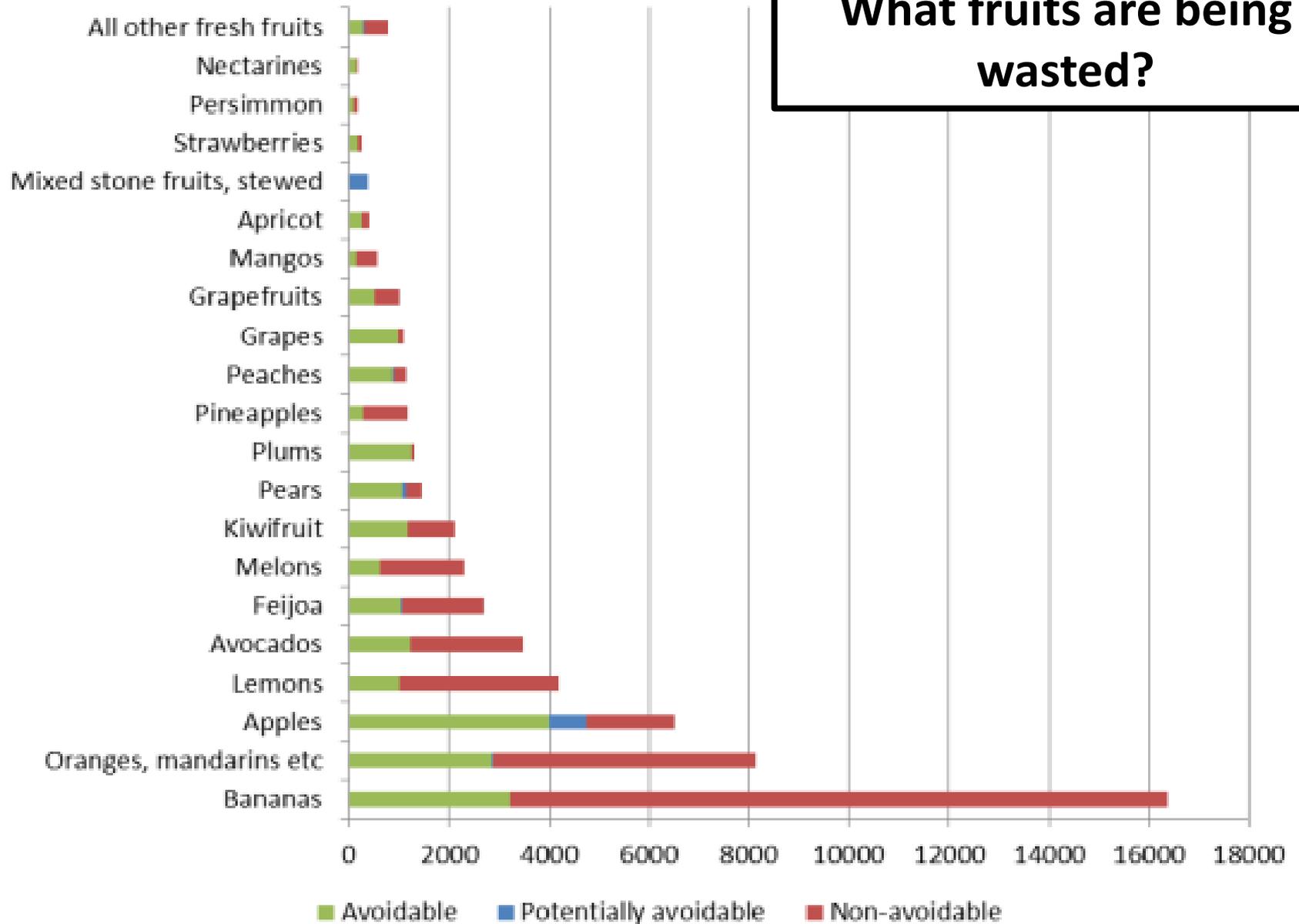


Figure 4.4 – Tonnes of fresh fruits in domestic kerbside refuse per annum

NEW ZEALAND'S

\$872,000,000

FOOD SCANDAL

NATIONALLY
WE WASTE
\$872
MILLION A
YEAR ON
FOOD THAT
WE BUY
AND THROW
AWAY
UNEATEN.

**REALLY?
YES!**

WE CHATTED TO
1354
PEOPLE



PEERED INTO
1402



AND FOUND OUT THAT

AS A NATION WE THROW AWAY

122,547

TONNES OF FOOD PER YEAR

THIS WOULD FEED **262,917**
PEOPLE FOR A YEAR

that's

DOUBLE THE POPULATION OF
DUNEDIN



\$872 MILLION
WOULD
PROVIDE ALL
SCHOOL-AGED
CHILDREN
LUNCHES FOR

3
YEARS

THE AVERAGE FAMILY WASTES

\$563

WORTH OF FOOD PER YEAR
THAT'S 3 SHOPPING
TROLLEYS FULL



WHAT'S THE
IMPACT?

325,975
TONNES OF
CO² EMISSIONS

THAT'S LIKE TAKING

118,107

CARS OFF
THE ROAD
FOR ONE
YEAR



OR

PLANTING
130,390



**LOVE
FOOD**
hate waste

www.facebook.com/lovefoodhatewastenz

Table 4.2 – Cost of avoidable food waste in New Zealand, per annum, by food group

Food group category	Cost of avoidable food waste in New Zealand per annum
Meat and fish	\$152,736,167
Fresh vegetables	\$135,481,268
Homemade foods	\$121,160,557
Bakery	\$100,003,359
Fresh fruit	\$99,027,028
Pre-prepared foods	\$58,082,556
Snack foods	\$51,783,103
Condiments	\$49,517,940
Dairy	\$46,196,913
Desserts	\$25,307,955
Drinks	\$12,456,842
Staple foods	\$12,501,606
Processed fruits	\$2,751,477
Processed vegetables	\$2,178,798
Other foods	\$1,764,661
Fats	\$1,686,299
Total	\$872,636,528

\$872 million dollars =



Enough money to provide

ALL school aged **children** in NZ

with **lunch for 3 years!**

Is food waste a problem?

YES!

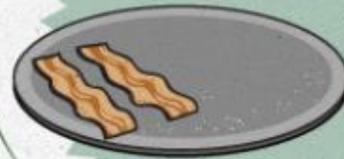
Is there a link to health and nutrition?

YES!

Why is it WASTED?

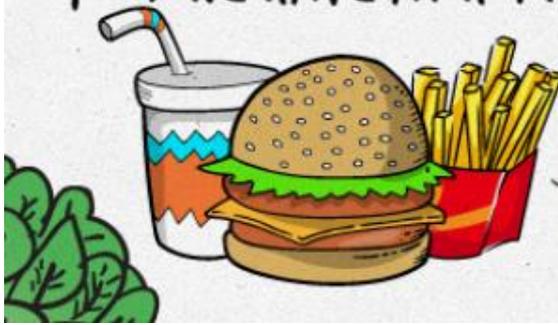


FOOD IS MISTAKENLY
THROWN OUT
BEFORE THE USE-BY/
BEST BEFORE DATE



WE DON'T
KNOW HOW
TO
USE
LEFTOVERS

*Buying takeaways
at the last minute*
INSTEAD OF COOKING THE
FOOD WE HAVE AT HOME



WE DON'T CHECK THE
CUPBOARD OR FRIDGE
BEFORE GOING SHOPPING

*We buy too much
because we don't
stick to a shopping list.*

WE OFTEN SHOP WHEN WE'RE
HUNGRY SO WE BUY MORE
FOOD THAN WE NEED.

What can **we** do to reduce food waste?

Education & Collaboration



5 key behaviours to reduce food waste AND save money:

- ✓ Look in the fridge before shopping
- ✓ Make a list and stick to it
- ✓ Store food correctly
- ✓ Use leftovers in other ingredients
- ✓ Take leftovers for lunch





Collaboration:



- Can we add value to your programmes?
- Can you/we include simple messages?
- Can councils provide you with info to distribute?
- Can we run educational workshops?

Together we can help households **reduce food waste, save money** and make the **most of nutritious food.**



**Please contact me if you have
any ideas 😊**

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Tauranga City



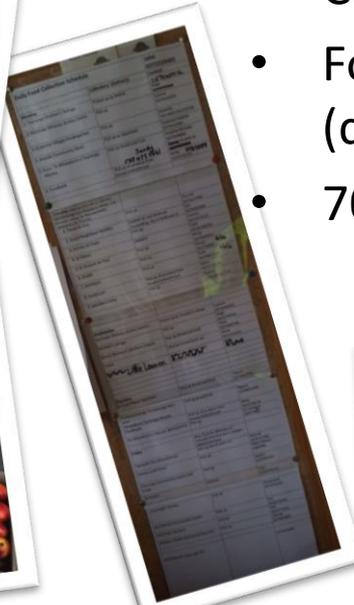
Helping neighbours transform their communities

Vision: To see the BOP stop wasting food and direct it to good use in the community

NO WASTE, NO HUNGER

What do they do?

- Collect food from supermarkets around Tauranga (still more food)
- Fill 2 trucks – 5 days per week
- Collect 2.5 / 3 tonnes per week = 150 t / p.a
- Food to 30 charities throughout Tauranga (daily on a roster) – waiting list
- 70 volunteers make it happen



Helping neighbours transform their communities

THANK YOU 😊



Tauranga City

