

Better World Food Challenge

Each year, one third of all food produced in the world goes to waste*. In Australia, we waste 7.6 million tonnes of food each year, whether through over-buying groceries, letting produce spoil in our fridge, or throwing perfectly edible food away. Roughly one in five bags of groceries goes to into the bin.

If we stopped wasting all that food, we'd save enough to feed two billion people. That's more than twice the number of people who currently don't have enough to eat.

Reducing food wastage is good for everyone. It frees up resources like energy, land, water and labour, which can go towards producing food for countries in need. Untouched food can be donated locally to people facing food security. And less waste is better for our environment, as up to 10 per cent of global greenhouse gases comes from food that is produced but not eaten**.



God calls us to be good stewards of all he gives us—including the food we eat. We are to be thoughtful instead of wasteful, thankful instead of careless, generous instead of indulgent.

We hope our Better World Food Challenge helps you reduce food waste as together, we live for the world we want to see.

*[Food and Agriculture Organisation of the United Nations](#)

**[Dpt. of Climate Change, Energy, the Environment and Water](#)



FOR ONE MONTH:

1 Write A Weekly Meal Plan

Sick of month-old vegetables rotting in the fridge? Planning your meals can prevent waste, as you are less likely to buy food you don't need.

2 Write A Weekly Shopping List

Instead of making decisions as you wander the supermarket aisles, write a list so you only buy what you will eat. You'll also save money in your weekly grocery bill.

3 Shop Local

Buying food from local businesses means less carbon emissions, as your food travels less distance and consumes less fuel to get to you.

