

Teaching Ideas

Sustainability and Food Waste

Food waste in Australia

With Australians throwing away as much as 20% of the food they purchase, [this article](#) addresses the issue of Food Waste and Australia's need for a strategy to prevent it.

The article links well with the *Year 6 Food Safety for Health and Environment* unit. It also addresses Australian Curriculum general capabilities of literacy, ethical understanding and critical and creative understanding. Suggested classroom icebreaker questions include:

- *What was this article about?*
- *What does the article suggest needs to be done?*
- *Why do you think we waste so much food?*
- *What are some strategies that could be put in place at home to reduce food waste?*
- *What are some strategies that could be put in place at school to reduce food waste?*

What a waste

A recent report released from the Foodprint Melbourne Project has indicated Australia is wasting significant amounts of food, costing us in more ways than money.

According to the report, Melbourne is creating more than 900, 000 tonnes of edible food waste every year. This equates to over 200kg of food waste per person per year; an amount sufficient to feed more than 2 million people annually. These high levels of food waste have a dramatic impact on our environment and natural resources. As a dry climate country, with an already scarce water supply, growing this wasted food in Australia also wastes 180 gigalitres of water per year – or 113 litres per person per day. Further, this food is contributing approximately 2.5 million tonnes of greenhouse gas emissions.



So what can we do?

There are many ways to reduce food waste at home. These include creating and following meal plans, sharing left over foods, freezing and storing foods correctly and checking your fridge before you go grocery shopping. To find out more, [click here](#).

Information in this report links well with the *Year 5 Exploring food and food safety* and the *Year 6 Food safety for health and environment* unit. It also addresses Australian Curriculum general capabilities of literacy and critical and creative thinking. Suggested classroom icebreaker questions include:

- *What was this article about?*
- *What were some of the key findings from this article?*
- *How do you think you could reduce food waste at home? At school? In your community?*

Sustainable fishing

A media release has described Western Australia as a world leader in sustainable fishing management. The article further explains how the Marine Stewardship Council certification for the Peel-Harvey estuarine fishery was achieved.

This certification is an indication of what can be achieved when both commercial and recreational fishers work together, with the common goal of seeking to protect the long-term viability of seafood stock. [Click here](#) to read the full media release.

To further explain the importance and benefit of sustainable fisheries to students, the Western Australian Fishing Industry Council (WAFIC) has released an animated [video here](#) along with several other presentations and [educational resources](#).



After reading the article and watching the sustainable fishing video, discuss with the class:

- *What was this article about?*
- *Have you heard of sustainable fishing before?*
- *Why is sustainable fishing important?*
- *How could sustainable fishing affect our nutrition and health?*
- *What can we do to encourage and promote sustainable fishing?*