

5 AUGUST 2021

The war on waste is food for thought during Science Week

How much do you think about the food we waste? In modern societies, it's **a** lot, yet, paradoxically, we face looming food shortages as the World's population continues to grow.

If food waste was a country, it would be the world's 3rd highest greenhouse gas emitter, behind only China and USA.

Some of the Tasmanian Institute of Agriculture's (TIA) brightest minds are leading the charge by organising a pub talk night to discuss how to tackle and reduce food waste from a Tasmanian perspective.

The event is part <u>of National Science Week</u>, August 14-22, and aims to bring together community experts to share perspectives on the food waste "problem", current research and actions, barriers, and opportunities for overcoming them.

Organised by UTas staff and students, the evening will be MC'd by Leah Galvin, public health nutritionist and expert in sustainable food systems and State Manager of Eat Well Tasmania.

The panellists are Amelia Cromb: Grassroots Action Network; Andrew Hillier: CEO Loaves and Fishes Tas; Gwen Harper: Senior Waste and Environmental consultant; Tom Ross: Professor in Food Microbiology at TIA; Alasdair Wells: EPA Tasmania; and Anthony Houston: founder of Houston's Farm and a member of Farmers for Climate Action.

"TIA specialises in research, development and education to support prosperous, innovation and sustainability in the agriculture and food sectors in Tasmania," Professor Tom Ross said.

"And, a lot of unused food goes to landfill, and that waste in landfill emits methane gas (25 times more potent as a greenhouse gas than carbon dioxide). Eight per cent of global greenhouse emissions come from food waste. Clearly, we can contribute substantially to sustainability and environmental remediation by minimising or eliminating food waste." Food waste can occur at all stages of the farm-to-fork food supply chain including over-production, production of foods that aren't attractive to retailers or consumers, or mismanagement of the supply chain - including the buying habits of consumers so that foods are often spoiled before they are ready to be eaten and, thus, discarded.

So, the question to be addressed by the panel and the audience is: "How can we, as a community (*including* food producers, processors, sellers, and consumers), come together to solve that problem and help achieve the U.N. Sustainable Development Goal 2 ('no hunger')?"

The panel discussion will be held upstairs at The Republic Bar and Cafe, in North Hobart, in the upstairs room, on Thursday, August 12, 5.30 -7.30pm.

Go to Eventbrite for more information and to secure your spot, follow this link: <u>Tackling Food Waste: a Tasmanian Perspective Tickets, Thu 12/08/2021</u> <u>at 5:30 pm | Eventbrite</u> (or go to: https://www.eventbrite.com.au/e/tackling-foodwaste-a-tasmanian-perspective-tickets-164418063855)

Tackling Food Waste: a Tasmanian Perspective will also be broadcast live *via* Zoom for those who wish to participate but can't be in the room, at:

https://utas.zoom.us/j/83228085460

Meeting ID: 832 2808 5460

TIA is a joint venture of the University of Tasmania and the Tasmanian Government.

Visit the <u>National Science Week website</u> at ScienceWeek.net.au to find local and online events, virtual experiences, and activities you can do in your own home, from art to astrophysics, chemistry to climate change, and forensics to future food. A full list of Science Week events in Tasmania can be found in the <u>program</u>.

National Science Week is one of Australia's largest festivals and was first held in 1997. Last year, about 1.1 million people participated in more than 1200 events, despite a global pandemic. 2021 will see Australia's 25th National Science Week.

Information released by: Communications Office University of Tasmania +61 3 6226 2124 | <u>Communications.Office@utas.edu.au</u> Twitter.com/utas_



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An example of foods recovered from a single 'dumpster', on one day, from one Hobart suburban supermarket.

