

# Tracking food's farm-to-fork journey

## OVERVIEW



1. To understand the scale of the problem, 1,000 people were polled on what they know about food production, consumption and disposal here.



## FARMS



**2. There is something fishy going on if, on a global scale, about one-third of all edible food, or about 1.3 billion tonnes, is wasted every year.**

## WHOLESALE



3. Volunteers regularly rescue vegetables and fruits discarded at the Pasir Panjang Wholesale Centre for aesthetic reasons or because of oversupply.

## RETAIL



4. Four years ago, France became the first country to ban supermarkets from throwing away edible food. How far behind are Singapore stores?

## CONSUMERS



5. How much of the food in the family fridge ends up in the bin? Changing consumers' spending patterns can turn the tide on food waste.

## RECYCLING



6. Dealing with scraps after a meal is where you will find both scientists in lab coats and dumpster-diving food volunteers.