

Feeding the Future

LYCEU CAMÕES, STUDENTS FROM 11ºJ

PRESENTED BY ARTHUR ÁRTEMIS VERMELHO ; LAURA V. LOPES ; MARIA CIDADE

Past

Oh, rapturous rose-crowned occasion,
When I such a glory might see!
A purple persuasion

er master of this
in not

Past

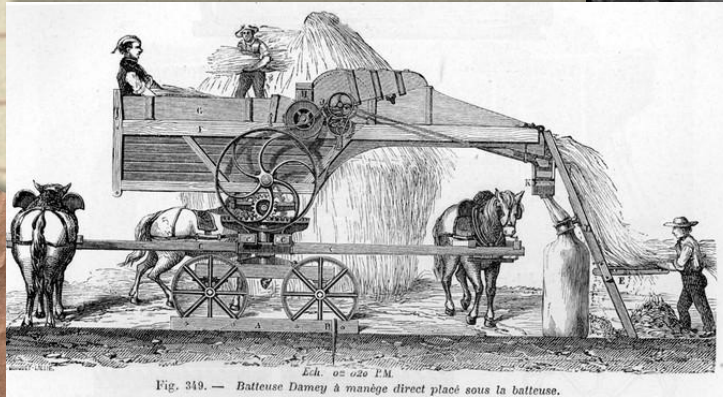
*Kitchen Scene; Peter Wtewael (Dutch, Utrecht
1596–1660 Utrecht); 1620s; Oil on canvas*

*Mass food waste is a modern concern since we,
as a society, used to see food in a very different
light. Most of the population couldn't afford the
bare minimum of sustenance, so every resource
was used, from the tail to the nose*



Past

During the late XIX and beginning of the XX centuries, food became more accessible, and so people started being more careless in wasting. On top of that, capitalist crisis meant that a lot of overproduction was wasted.



Past

This accessible food didn't become what we know today until after the world wars. Post world war 2, we were able to make technological advances, generalize the machinery and use the leftover chemicals as fertilizers.

After the fighters you come first

SHARE THE MEAT

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

RATIONING ORDERED ON CANNED FOODS

Curb hits fruits, vegetables

five **Daily News** **THREE**
CENTS

LOS ANGELES, MONDAY, DEC. 28, 1942 A 24 HOUR NEWSPAPER TELEPHONE RICHMOND 6565

Russians seize 20 big towns

★ Views of the news

Yanks wreck 4 ships, cut new wedge in Jap line

Smash at industrial

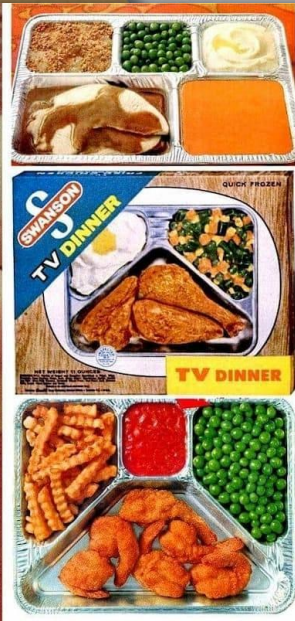
'Point' plan buying to start in Feb.

WASHINGTON, Dec. 27.—(AP)—The government announced tonight that nationwide rationing of all canned dried and frozen fruits and vegetables will begin in February under a "point" system designed to insure equitable distribution of diminishing civilian supplies.

The rationing was ordered by Secretary of Agriculture Claude R. Wickard in his capacity as national food administrator, and price chief Leon Henderson announced immediately that he is taking steps to put the program into effect during February.

APR. 28, 1943

Past



Capitalism promoted a workaholic culture, that prioritized "productivity" over cooking, resting and others. This led to reliance on fast and often unhealthy, food options like frozen food and takeout. The devaluation of food post-purchase contributes to widespread wastage as cooking becomes less common.

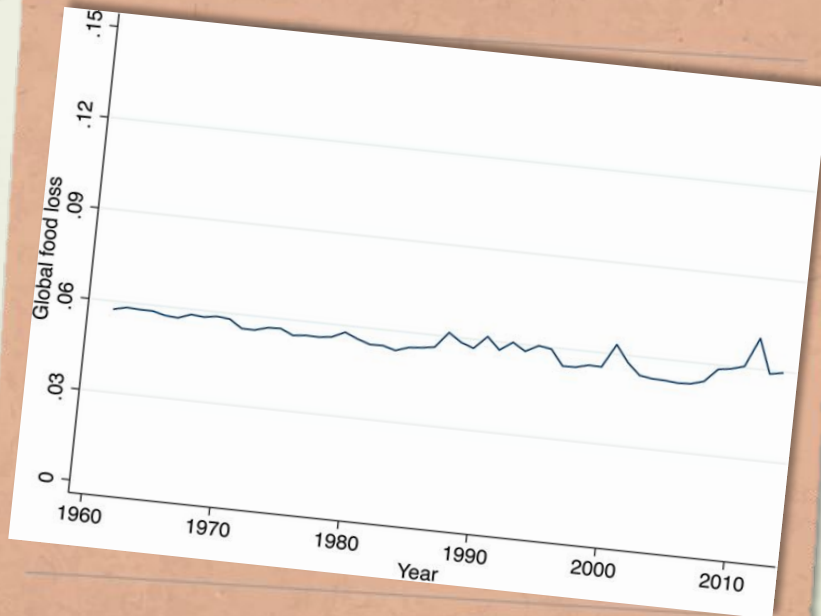
Countries, like mine, whose population was barely scraping by for so long, now have traumatized people who will often buy more food than they need, or not feel bad when wasting. This is one of the cultural traits that welcomes waste.



Present

Present

The global food loss is an issue that is still present nowadays. The pandemic increased the need to buy more than is necessary.



Present

Outside your house, do you usually see lots of waste of food? (at restaurants, supermarkets, school cafeteria...)



■ yes ■ no

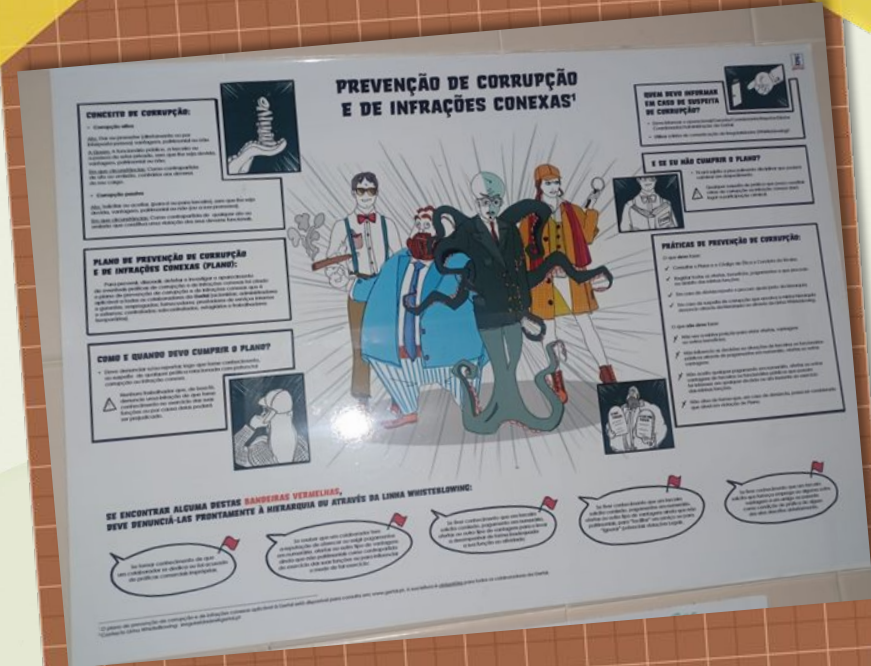
Are any measures taken in your household to minimize food waste?



■ no ■ yes

Present

One of the main reasons that maximizes the school food waste are the rules which every cafeteria worker needs to follow. Such as: they can't use the leftovers for personal consumption or give it to the ones that need it the most (out or inside the school).

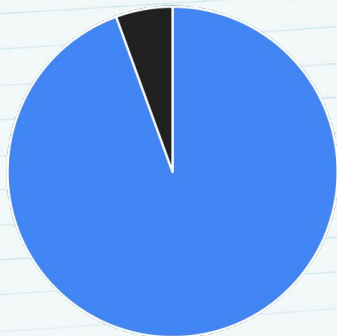


Present

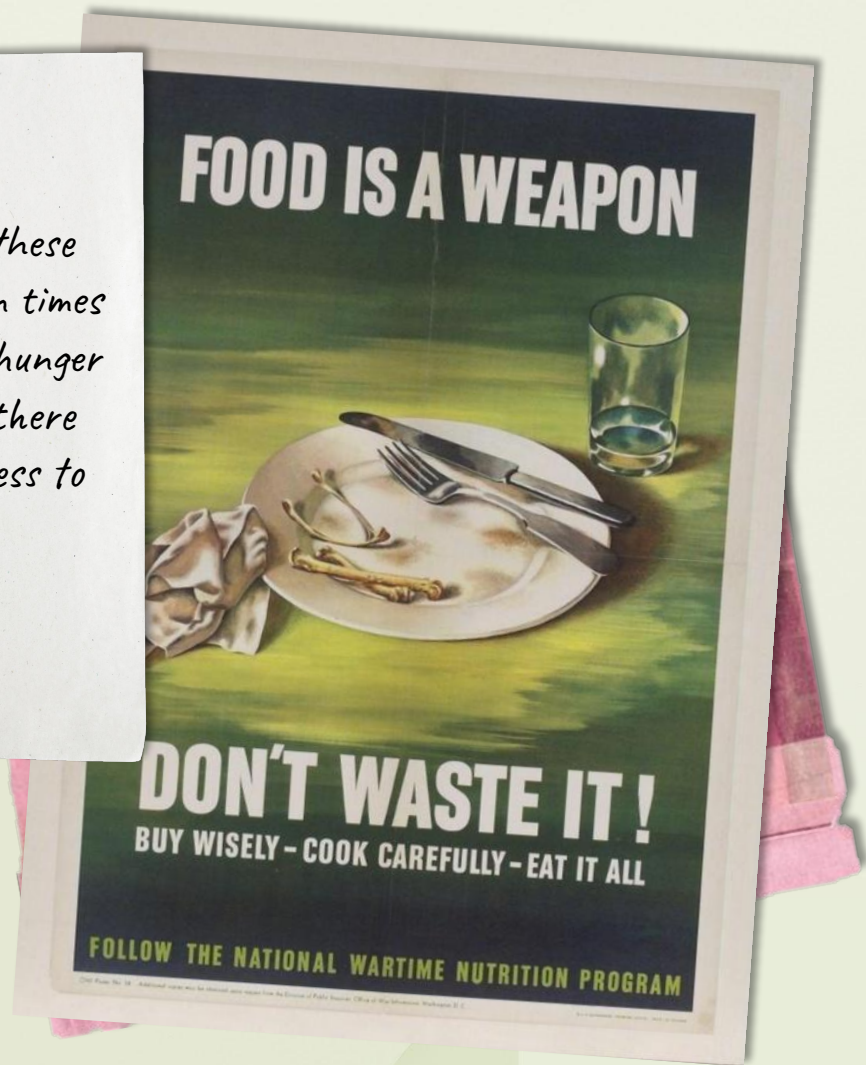


It is sad to see so much selfishness on the part of these large companies, because in times of war where people die of hunger for lack of access to food, there is no empathy and willingness to help others.

Do you think the political institutions make an effort to avoid food waste?



■ yes ■ no





Future

Future

*Due to the problems we face nowadays
we suggest some solutions:*

Change starts at home:

- *Reduce the daily meal portions*
- *Not using meat/fish as the main food of the dish, rather as a complement (fill it with vegetables, rice etc.)*

Do you think veganism and vegetarianism could help to minimize food waste to a personal level?



■ Yes ■ No

Future

- *Eat less quantity more times a day*
- *Reuse the leftovers for different dishes*
- *It's important to support local farmers and seasonal food: try to always choose seasonal fruits and vegetables*
- *There is also the options of friendly Bio Markets: in exchange for some voluntary work you get access to fresh fruit and vegetables*




Future

At school, our second home:

The food waste in schools are tremendous. Due to the rules the workers need to follow:

- *A possible suggestion is to create a contract between the school and a non-profit association that helps the homeless and the most needed so they can give a greater use to the leftovers that are meant to be in the trash soon.*



The background is a vibrant green with various organic, flowing shapes in darker and lighter shades. Some areas feature a fine white dot pattern, while others have simple white outlines of leaves or petals. The overall style is modern and artistic.

THE END!

LOVE FROM LISBON!