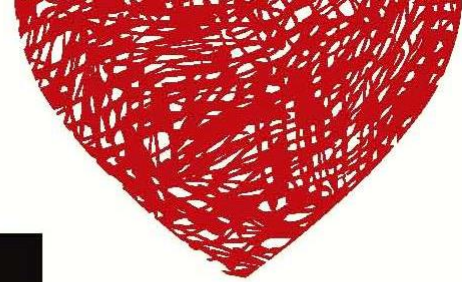


LOVE
FOOD
NOT
WASTE



サンプル問題

Food Waste

LEO

■ An Appalling Waste of Food

- An alarming new report estimates that between 30 percent and 50 percent of all the food produced in the world is lost and wasted. This is a shocking finding given the scale of malnourishment and hunger on our planet.
- While it is tempting to blame governments for this appalling state of affairs, the truth is that almost all of us contribute to this problem. While governments must do the lion's share of the work, individual citizens can also help to reduce loss, waste and hunger.
- The new report is by the Institution of Mechanical Engineers, a British-based independent organization. The two-year study concluded that about half of the 4.4 billion tons of food that are produced worldwide annually is never eaten.
- Those findings track with a study by the Swedish Institute for Food and Biotechnology, conducted for the United Nations Food and Agriculture Organization and released in 2011, which concluded that about one-third of all food produced — 1.3 billion tons — was wasted annually, in equal measure by developed and developing nations.
- With 870 million people suffering from chronic malnutrition, the world population exceeding 7 billion and climbing, and climate change altering agricultural production, there is no room for such practices.
- The causes are many: Some food is left in the fields, more is wasted because of poor storage and transportation. Still more is wasted by markets and consumers.
- There are many steps that can and should be taken to remedy this absurd situation. In hot climates, post-harvest wastage of fruit and vegetables ranges between 35 percent and 50 percent.
- Ghana lost 50 percent of its stored corn in 2008 because of poor storage facilities. Better storage in Pakistan could reduce food losses by 16 percent. Better roads will speed up the time it takes for crops to reach markets and better information about demand — relayed by cellphone for example — could help ensure that farmers get their goods to the right markets.
- In the developed world, much of the food loss occurs on the corporate end because the food does not meet aesthetic standards. Incredibly, as much as 30 percent of the British vegetable crop is not harvested because it does not meet marketing standards for size and appearance.
- The Japanese should understand that problem, as consumers are some of the most finicky in the world, demanding products that are “perfect, pristine and pretty.”

- Food scandals of recent years have also encouraged consumers — and supermarkets — to keep a close eye on sell-by dates. Food retailers all over the world adhere strictly to such warnings, resulting in severe losses.
- Tokyo alone produces about 6,000 tons of food waste a day, an amount sufficient to feed 4.5 million people a day. In total, some 40 percent of all food in Japan ends up in the garbage. Short sell-by dates for prepared foods — often just several hours long at convenience stores — result in tremendous waste of perfectly good food.
- It is unrealistic to expect to eliminate all waste in food. But the idea that one-half of food production is wasted — and that much of it is because of aesthetic reasons — is intolerable.

▪ **Question 1**

- Why is so much food waste occurring? Write out as many causes of food waste as possible.

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▪ **Question 2**

- How much food is wasted? Write out several figures from the passage.

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▪ **Question 3**

- What do you think of this situation? State your opinion and give your idea to improve the situation.

ありがとうございました。

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