

**1. CONTEXT**

Mindmap anything you know about the topic, including vocabulary. Do some research online to help.



**Food Waste**

**2. QUESTIONS**

Read the listening questions to check your understanding. Look up any new vocabulary.

**Listening Questions 1**

- How much food is lost or wasted every year and how much money do companies lose every year due to this?  
\_\_\_\_\_.
- What is the difference between food loss and food waste?  
\_\_\_\_\_.
- What % of global food waste is from North America and Oceania?  
\_\_\_\_\_.
- What is surprising about the food waste situation in the US?  
\_\_\_\_\_.
- How could food waste be better used than in landfills?  
\_\_\_\_\_.

**3. LISTEN**

Listen and answer the questions using full sentences. Circle the number of times and % you understood.

**Listening Questions 2**

- What has Afresh created and what positive impacts does it provide?  
\_\_\_\_\_.
- What is the unique point of its business?  
\_\_\_\_\_.
- What is provided after the necessary data is inputted?  
\_\_\_\_\_.
- What goals are Afresh trying to achieve with this technology?  
\_\_\_\_\_.
- What reduction in food waste has been measured by adopting Afresh?  
\_\_\_\_\_.

Listening 1				
1	2	3	4	5
%	%	%	%	%

Listening 2				
1	2	3	4	5
%	%	%	%	%

**Discussion Questions**

- In what way is food waste a problem in your country?
- How can businesses / Governments / people better manage food waste?

#### 4. CHECK ANSWERS

Read through the transcript and underline the answers. Check them against your own answers.

#### 5. CHECK VOCABULARY

Read the transcript and circle any new vocabulary you find. Look them up and add them to your list.

#### 6. READ ALOUD

Read the transcript aloud at least 5 times, focusing on intonation and pronunciation.

1	2	3	4	5
1	2	3	4	5

#### 7. SHADOWING

Say the transcript aloud at the same time as the audio without reading it. Circle how many times below.

1	2	3	4	5
1	2	3	4	5

### TRANSCRIPT 1

The amount of food lost or wasted every year is estimated at 1.3 billion tonnes, or one-third of all the food that is created for human **consumption**. This not only costs companies a combined total of \$US 2.6 trillion every year, but is a major source of greenhouse gas **emissions**. The amount of food that is lost or wasted could feed all the estimated 815 million hungry people worldwide four times over.

Unused food can be split into two categories, food loss and food waste. Food loss occurs during production, storage, and transportation. Food waste occurs when consumers throw away food that is not needed, or they do not want. According to the World Resources Institute, food waste in North America and Oceania is said to account for 61 percent of the global total.

In the US, the majority of food that is thrown out by supermarkets is surprisingly low at around 1%, however restaurants account for over 25%. Most of the items that are thrown out have a short **lifespan** such as fruit, vegetables, bread, and dairy products. Most of these items end up in landfills with little being used as natural fertilizer for the growth of new produce.

Emission	Lifespan	Consumption	Spoilage	Bottom line
<b>Fill-in the blanks with the appropriate word / phrase above:</b>				
1. A tax increase of 2% will negatively impact the company's _____.				
2. To reduce CO <sup>2</sup> _____s, automobile companies are creating electric cars.				
3. _____ of online streaming content has increased exponentially during the pandemic.				
4. Human _____s have increased over the last 100 years; however, women tend to live longer than men.				
5. To prevent _____ you should keep fruit and vegetables in a cool place such as a refrigerator.				

### TRANSCRIPT 2

Afresh, a company founded by Matt Schwartz in 2016, has a goal to reduce the amount of food wasted every year. The company has created a food management platform that uses AI and machine learning to achieve their goal, make supply chains more efficient, and increase profits for companies. The unique point of the business is that it uses an algorithm to calculate how much food should be ordered and when.

Staff enter the amount of food ordered and used every day. The algorithm takes this information and combines it with more advanced data including weather changes and global conditions affecting food production. It then provides a forecast on how much produce to order. The goal is to reduce **spoilage** and have the right amount of food available to match customer demand.

Food retailers that adopted Afresh's platform have measured up to 25% reduction in food waste. In 2019, a major specialty food grocer, Fresh Thyme Farmers Market, partnered with Afresh to take advantage of the system that allows the company to supply fresh food, minimize waste, and see an improved **bottom line**.