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Feeding It Forward - Tackling Food Waste from Koforidua to the World

Introduction

Food waste remains one of the most critical challenges affecting both developed and developing nations. Every day, substantial quantities of edible food are discarded while millions of people suffer from hunger. The United States Environmental Protection Agency (EPA) recently launched the Feed It Onward Initiative, a national effort aimed at reducing food waste and improving food accessibility. This program encourages schools, restaurants, and households to adopt sustainable practices by donating surplus food and implementing strategies to minimize waste. In Ghana, particularly in Koforidua, this issue resonates deeply as it affects both environmental sustainability and local livelihoods.

Insights from Global Initiatives

The EPA's Feed It Onward Initiative focuses on three primary objectives: reducing food loss at the source, recovering surplus food for redistribution, and recycling unavoidable waste into compost or renewable energy. Similarly, the World Wildlife Fund's Food Waste Warriors program empowers schools to measure and track food waste, allowing students to develop awareness about responsible consumption and portion control. Food Tank's research showcases global communities that convert food scraps into compost, develop mobile applications for food redistribution, and promote smarter household consumption habits. Furthermore, the BBC's Food Waste Warriors podcast provides international perspectives, highlighting countries such as Kenya and the United Kingdom that are fostering collaborations between restaurants, farms, and charitable organizations to ensure that edible food reaches those in need.

Food Waste in Koforidua

In Koforidua, food waste is visible across various sectors of the community. At the Agatha Market, vendors often discard fruits and vegetables that are slightly bruised but still suitable for consumption. Similarly, local restaurants and chop bars frequently prepare more meals than are sold, leading to significant food waste. Despite these challenges, small-scale initiatives are beginning to emerge. Some restaurant owners now

refrigerate unsold food for later use, while others share or donate leftovers to neighbors and local organizations. Additionally, a few vendors have started contributing surplus produce to churches and schools, demonstrating encouraging steps toward a culture of sustainability.

Proposed Solutions

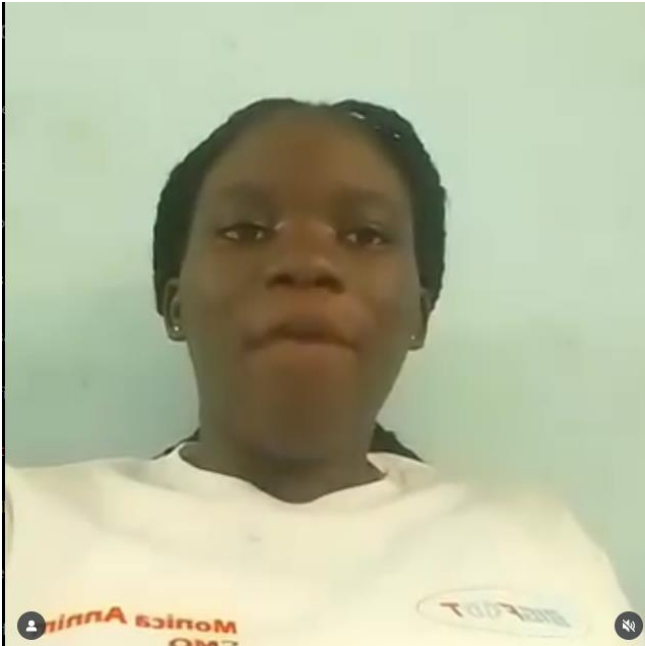
To address food waste effectively within Koforidua, the following measures are recommended:

1. Establish community food donation centers to collect and distribute excess food from markets and restaurants.
2. Introduce school-based awareness programs such as 'Food Waste Warriors Clubs' to educate students on food waste reduction and responsible consumption.
3. Implement composting projects to convert food scraps into organic fertilizer for community gardens and agricultural purposes.
4. Foster partnerships with local authorities, NGOs, and international organizations such as the EPA to provide resources and technical support for food sustainability efforts.

Conclusion

The global effort to reduce food waste is a shared responsibility that extends to every community. Initiatives such as Feed It Onward and Food Waste Warriors exemplify the positive impact of collaborative action. In Koforidua, aligning local efforts with these global models can help transform waste into opportunity, ensuring that surplus food is redirected to those in need. By adopting sustainable food management practices, we can protect the environment, enhance food security, and strengthen community resilience.

https://drive.google.com/file/d/1Gmp6OuikeN2Gg7-D_NH5vY88zdB9kSKk/view?usp=sharing



big_footgh
Original audio



big_footgh 🍎 Every meal count let's Feed It Onward!
From the markets of Koforidua to schools around the world, we
can all take small steps to reduce food waste and share what we
have.
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