Reducing Food Wastage: Improving Food Security



Didi Baini Team 🗡

- Aahana Pant
- Miwa Okada
- Sajju Maharjan
- Sawane Kato
- Seika

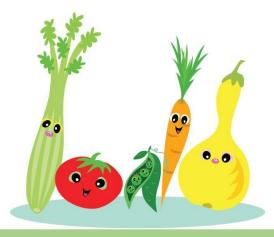
INTRODUCTION

Survey

Poster

Our Implementation

Eacebook page



Restaurant Owner's Interview

Survey about food wasting

Thank you for your active participation!

Age

- obelow 15 yrs
- 15-20
- 20- 30 yrs
- above 30 yrs

Gender

- Female
- O Male
- Others



質問 回答 185

食品口スアンケート

私たちは、日本とネパールのオンライン国際交流プロジェクトを行なっており、現在私たちのグループは食品ロス問題に取り組んでいます。本アンケートはその調査の一環として作成し、ネパール人と日本人の食品ロスに対する意識調査を目的としたものです。(こちらは日本人向けに日本語で作成したものです) ご協力よろしくお願いいたします。

2020 MeroSathi Project members:

Sawane Kato, Seika Sato, Miwa Okada, Aahana Pant, Sajju Maharjan

年齢

- 10代
- 20代
- 30代以上

所属

- 高校生
- () 大学生
- 大学院生



RESTAURANT OWNER'S INTERVIEW

Implementation of the owner

- Customer can choose the portion of rice in lunch time
- provide small portion of rice and who wants to eat more will pay 50 yen
- He gives warnings to whom left food
- Reuse the food ex) making soup with leftovers from yesterday





Messages to from the owner

"Human beings live at the cost of many plants and animals, and this is inevitable. Please don't forget to be humble and always be grateful to the food as well as your lives."

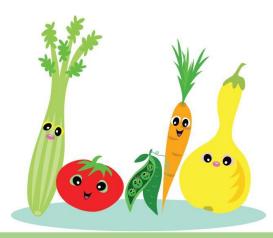


「最後に皆様にお伝えしたい事は、人間は、動物に限らず植物など沢山の命を 犠牲にして、生きています。これは致し方ない事。だからこそ、謙虚な気持ちと 感謝の心を忘れずに食材も無駄にせず、自分の命も大切に生き抜いていただ きたい、生き抜いていきましょう。」

REVIEWS OF POSTER



Reviews... they are absolutely priceless.





FACEBOOK PAGE

- "Itadakimasu" is the Japanese phrase which means thanking the food and people who have grown and cooked it
- Main objective: to build a human chain to create a healthy world



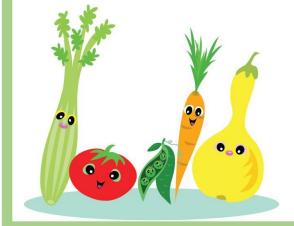
Photos

Posts

Community

Home

Reviews



OUR FUTURE PLANS

- Different online sessions (nutrition)
- Encouraging restaurants which have the policy of not wasting food and charging extra
- Theme related content posters
- Sustainability Through Facebook Page

