

PUZZLERS #47

Food Waste



STANDARDS & CONNECTIONS:

CCSS.ELA-LITERACY.CCRA.W.2, CCSS.ELA-LITERACY.CCRA.W.4, CCSS.ELA-LITERACY. CCRA.W.8

BACKGROUND:

"In the United States, food waste is estimated at between 30-40 percent of the food supply. This figure...corresponded to approximately I33 billion pounds and \$161 billion worth of food in 2010." A large contributor to food waste on such a large scale is the misunderstanding of food labels. "Confusion over the meaning of dates applied to food products can result in consumers discarding wholesome food. In an effort to reduce food waste, it is important that consumers understand that the dates applied to food are for quality and not for safety."²

SUGGESTED MATERIALS:

Access to the internet

QUESTION:

What does "Best If Used By" mean for food waste and safety?







CREATE	TEST & IMPROVE	SHARE
Students will create an informational pamphlet identifying various food product dating requirements and explaining their meaning in a clear and understandable way.	Students will trade their work with others, seek areas of improvement and make changes where needed.	Students will share what they've created and their lessons learned.



Take a trip to a local grocery store to learn about what they do with expired food. Skype with a USDA representative to discuss food dating for various products.

https://www.usda.gov/media/press-releases/2019/04/09/usda-epa-and-fda-unveil-strategy-reduce-food-waste https://www.foodsafety.gov/

 $https://www.compostfoundation.org/Portals/I/Documents/Food_Product_Dating.pdf in the product is a superior of the product in the product is a superior of the p$

https://extension.psu.edu/label-date-marks-quality-or-food-safety

https://www.fda.gov/media/I0I389/download



https://www.usda.gov/foodwaste/faqs#:~:targetText=In%20the%20United%20States%2C%20food,worth%20of%20 food%20in%2020I0.

² https://www.fsis.usda.gov/wps/wcm/connect/I90I3cb7-8a4d-474c-8bd7-bda76b9defb3/Food-Product-Dating. pdf?MOD=AJPERES