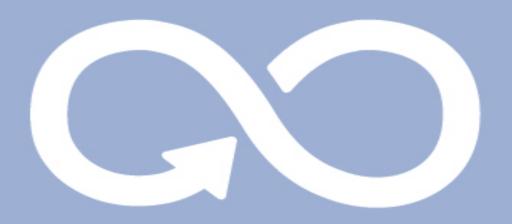
# 12 RESPONSIBLE CONSUMPTION AND PRODUCTION





# FRESHMAN #12

TOPIC: REDUCING FOOD WASTE





# Freshman #12 Reducing Food Waste

Hello delegates! My name is Marielle Zambales, and I am so excited to be your head chair for SOCOMUN XXXIII. As a junior, this is my third year in MUN. I've enjoyed being a part of the program since I joined in freshman year, as I've been able to learn more about the topics and events currently happening around the world. Outside of MUN, I participate in theatre productions here at SM as well as the broadcast journalism program, Eagle TV. Good luck delegates, I can't wait to see you all at the conference!

Hello delegates, my name is Madeleine Yoo, and I am thrilled to be your vice-chair for SOCOMUN XXXIII. I am a junior, making it my third year in MUN, and I have learned so much from my experiences as a MUNer that I am excited to share with you all. Outside of MUN, I enjoy playing lacrosse and golf, drawing, and chilling with my dog. This is my second year in the Fresh #12 committee, and based off last year's conference, I know that this will be both a fun and valuable experience for everyone!

Hello, I am Mia Andrews, and I am currently a sophomore at SMCHS. I will be your rapporteur for the Freshman 12 committee! As a part of the MUN program, I have learned so much about the world and public speaking. During my MUN conferences, I've been exposed to a large number of international, political, and environmental subjects. Researching and debating each of these important topics has given me a much broader global perspective on the most important issues of today. I hope you enjoy the conference!

During committee, delegates will engage in thoughtful debate on the assigned topic. This committee will focus on reducing food waste, under the United Nations' Sustainable Development Goal #12. Once the committee begins, we will take role and delegates will motion to open debate, followed by a motion to open the speaker's list. Delegates will have the chance to give a speech on the speaker's list, proposing their solutions to the rest of the delegates. Throughout the committee sessions, we will also be having informal and formal caucuses. Informal caucuses are where delegates are able to move around the room to discuss solutions and form resolution blocs with other delegates. Formal caucuses are where delegates are able to propose solutions about specific topics. At the end of the committee, each resolution group will come up to present their resolutions. We then will go into voting bloc so that delegates can vote on which resolutions to pass or fail. If you have any questions or concerns, please don't hesitate to reach out to us at <a href="mailto:socomunfresh12@gmail.com">socomunfresh12@gmail.com</a>!



### **Background**

Food loss and waste (FLW) has been an issue in our society for decades, affecting food safety, the food economy, environmental stability, and most notably, food insecurity. Food loss, which accounts for 13% of food production globally, occurs between the harvest, processing, and retail transportation stages of food production. Meanwhile, food waste refers to produce thrown out by consumers, food service businesses, or retailers, and accounts for 17% of global food production. Much of the food waste today is produced by middle and upper-income regions who discard food for various reasons. For example, farmers might leave crops unharvested in the fields because of low prices or overproduction. Retailers might also throw away food that may not meet their standards of color or appearance, despite the food still being perfectly safe to consume. Restaurants and households might discard leftover or uneaten food as well. According to the United Nations Environmental Programme (UNEP), roughly one-third of produced food worldwide is wasted, with the biggest offender being the household consumers, wasting 569 million tons of food annually.

As previously mentioned, food waste has been a global problem for decades. In fact, food waste spiked during the post World War II era. This was due to an increase in the use of chemical fertilizers and machinery, leading to overproduction. In the United States, the government established the organization "Food for Peace" in 1954. It was tasked with exporting food to developing nations. Later, in 1960, President Johnson declared his "War on Poverty," which aimed to bring food to the nation's low-income citizens. However, with the population expected to hit 9.8 billion by 2050, food loss and food waste are still a major international problem. Today, there is enough food being produced to feed the almost 8 billion people around the world. However, around 800 million people are still hungry on a daily basis because people have found it more convenient to just discard their food.

Food waste is not only a problem for food insecurity, it also exacerbates climate change. When food is discarded and thrown out, it is sent to landfills to rot and produces greenhouse gases such as methane. This is detrimental as over 3 billion tons of greenhouse gases are produced each year by food loss and food waste rotting in landfills. As more of these greenhouse gases are produced, the rate of global climate change increases and affects the world's water supplies and the severity of weather events. This damages agriculture and increases hunger globally. Studies show if food waste in landfills is reduced, it could decrease the amount of human-caused greenhouse gas emissions by at least 6% to 8%.

As this issue presses on in our world, the United Nations has continually worked to reduce the amount of food loss and waste through its various bodies and organizations. In the past year, the UN held the International Day of Awareness of Food Loss and Waste Reduction on September 29, 2023. Established in 2019, the day represents a call to action for the public and private sectors to find new innovative ways to reduce food loss and food waste, as well as to restore and build more resilient-ready food systems. Through the SDGs, specifically SDG 12, the UN works to reduce global food waste and its impact on the environment. SDG 12, which works towards responsible consumption and production, recognizes food waste as a sign of overconsumption. Target 12.3, for example, aims to reduce global food waste on all levels. In relation to Target 12.3, the Food and Agriculture Organization (FAO) has created the Food Loss Index (FLI), an indicator for monitoring and measuring the progress of food waste and losses yearly. Using this index, the UNEP has established the Sustainable Food Systems, which raises awareness about food insecurity, in areas such as Asia and the Pacific. FAO has also created the



Food Loss and Waste Database, which contains data from various studies measuring the amount of food loss globally.

#### **Potential Solutions**

Proposing innovative and feasible solutions is the backbone of every MUN committee. When considering solutions to address food waste, delegates should not be primarily concerned with funding, as this committee will receive funding from the United Nations GA Fifth Committee. With that being said, delegates are expected to come up with detailed and feasible solutions to reduce global food waste and its effects. Solutions should address the issue on a short-term, mid-term, and long-term basis. They should include how they will be implemented and take each nation's policy and level of development into consideration. It is important that delegates' solutions are not only plausible and in-depth, but that they are also able to stand out to fellow delegates and chairs. Delegates' solutions should align with their respective country's policy, and once they get into committee, they will have the opportunity to collaborate with similarly minded nations on resolutions. While discussing these solutions, especially during informal caucuses, delegates are expected to act with diplomacy and respect for their chairs and fellow delegates. Below is a list of possible ideas for solutions to address the issue of global food waste. Note, these are not to be copied exactly and we urge creativity in all of your solutions.

The first solution the bureau presents is collaboration. As members states of the United Nations, collaboration is key to addressing issues worldwide. Whether it is through international summits or a UN sub-committee, each member state should be able to give their input on their status with food waste and their perspective on the matter, especially since this issue varies heavily between developed and developing nations. This also makes sure that each nation is aware of the FLW status of other nations, not just their own.

Much of what causes food waste is the discarding of still perfectly edible food due to being "imperfect." Yet, many of these fruits and vegetables can still be put to good use. Nations can find ways to salvage this produce, especially towards resolving food insecurity. On the other hand, many fruits and vegetables may not be as edible, and therefore cannot and should not be eaten. Despite this, nations can still find other ways to repurpose the waste into something else such as fertilizer.

Educating and spreading awareness throughout the public, especially in middle and upper-income areas, can bring many benefits to reducing food waste. Through outlets such as educational courses or advertisements, nations can make their citizens more aware of the impact of food waste and also teach them ways to reduce and prevent it.

Of course, there are many other subjects regarding reducing food waste, such as storage, use of technology, and changes to agriculture. Delegates are encouraged to use all available resources to benefit their research, especially UN-related programs. Non-governmental organizations (NGOs), such as the World Resources Institute, can also provide useful information on reducing food waste. They can also aid with implementing your solutions.

Since the solutions above are fairly broad and general, delegates are encouraged to use them as a starting point to create their own solutions. For the best research and solutions, make sure to address the topic from various perspectives and through various means.



#### **Questions to Consider**

Answering these questions formally is not required, however, they may aid in your research and broaden your knowledge of the topic. We highly encourage you to look through these questions and consider bringing up these subjects during committee.

- 1. How much food waste does your country produce annually?
- 2. What is your country's policy on food waste?
- 3. How can governments more effectively enforce food waste laws?
- 4. How does addressing food waste in developing nations differ from developed nations?
- 5. How can food loss be prevented during harvest and transportation?
- 6. How can nations address food waste within both the public and private sectors, such as the food service industry or consumer households?
- 7. How can wasted or spoiled food be repurposed?
- 8. How can modern technology be used to reduce food waste?
- 9. Should excess food from overproduction be sent to nations dealing with food insecurity? If so, how? If not, why?
- 10. What changes should be made to the food production ecosystem in order to reduce food waste? How will these changes come about?

### SDG #12 Targets

- 12.1 Implement the 10-year framework of programmes on sustainable consumption and production, all countries taking action, with developed countries taking the lead, taking into account the development and capabilities of developing countries
- 12.2 By 2030, achieve the sustainable management and efficient use of natural resources
- 12.3 By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses
- 12.4 By 2020, achieve the environmentally sound management of chemicals and all wastes throughout their life cycle, in accordance with agreed international frameworks, and significantly reduce their release to air, water, and soil, in order to minimize their adverse impacts on human health and the environment
- **12.5** By 2030, substantially reduce waste generation through prevention, reduction, recycling, and reuse
- **12.6** Encourage companies, especially large and transnational companies, to adopt sustainable practices and to integrate sustainability information into their reporting cycle
- **12.7** Promote public procurement practices that are sustainable, in accordance with national policies and priorities
- 12.8 By 2030, ensure that people everywhere have relevant information and awareness for sustainable development and lifestyles in harmony with nature
- **12.A** Support developing countries to strengthen their scientific and technological capacity to move towards more sustainable patterns of consumption and production
- **12.B** Develop and implement tools to monitor sustainable development impacts for sustainable tourism that creates jobs and promotes local culture and products
- 12.C Rationalize inefficient fossil-fuel subsidies that encourage wasteful consumption by removing market distortions, in accordance with national circumstances, including by restructuring taxation and phasing out those harmful subsidies, where they exist, to reflect their





environmental impacts, taking fully into account the specific needs and conditions of developing countries and minimizing the possible adverse impacts on their development in a manner that protects the poor and the affected communities

## **MUN Impact**

Thank you for your participation in this year's SOCOMUN conference! At SMCHS, we participate in the MUN Impact Program, which allows students to promote the action and service of the SDGs to the local community. We encourage you to check it out at <a href="http://munimpact.org/">http://munimpact.org/</a>. To learn more about the goal that we discussed in this committee, SDG #12, please visit <a href="http://munimpact.org/sdg-12/">http://munimpact.org/sdg-12/</a>.



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