Sarah Lane Lynch

Dr. Underwood

English 1102

14 September 2018

Food Waste

Households, grocery stores, and restaurants across the globe are notorious for wasting large amounts of food. While food is necessary for everyone to survive, the excess waste is not. To help decrease waste, we should develop longer-lasting foods, eliminate excess food, and find alternative uses for spoiled foods.

Often, food is wasted because it spoils before it can be used. Because of this, a focus needs to be placed on development of food saving techniques. These techniques could include genetically engineering grown foods to have a longer shelf life or finding ways to preserve food longer with packaging. Aside from creating longer shelf life, we can also cut back on the amount of food grown each year.

Excessive waste of food is a very clear indication that we have too much food being grown. If we did not have as much food, then there would not be as much to waste and throw away. To prevent so much food waste, we should cut back on the amount of food grown and produced. Consequentially, we will also cut back on the resources used to produce food that is wasted, allowing us to use these resources elsewhere. If it is not plausible to cut back on food production, alternatives to throwing unused food into the trash need to be developed instead.

Rather than throwing food that has gone bad into the trash, we should find ways to use the food without being wasteful. Some foods can be composted to make rich, healthy soil for a garden. Also, grocery stores could begin giving groceries that have almost reached their expiration dates to those who struggle to avoid groceries normally.

By extending shelf life, reducing extra food, and using food in new ways after expiration, we will reduce the waste of food globally. In addition to less food waste, we would also cut back on the waste of supplies used to produce this food that never gets used. With a little bit of work, we can reduce waste globally.