Unitar Online Catalogue

Food Waste Prevention

Planeta

Tipo:	Course
Ubicación:	Web-based
Duración:	1 Días
Área del programa:	Environment, , Climate Change
Sitio web:	http://www.unccelearn.org
Precio:	0,00 US$
Correo Electrónico del Centro de Coordinación del Evento:	info@unccelearn.org
Colaboración:	UN CC:Learn Partnership, , Swedish Environment Protection Agency

OBJETIVOS DEL APRENDIZAJE

The course aims to raise awareness and build capacities for effective food waste prevention at different stages of the food chain, including processing and manufacturing, retail, restaurants and other food services, as well as households.

The course is especially geared towards learners from emerging economies, such as China, Brazil, South Africa, and India, where consumption habits are quickly changing and setting up food waste prevention systems can have a great impact

in the short and long run.

After completing the course, you will be able to:

1. Explain how much food is wasted every year and the impact it has on people, the environment, and the economy.
2. Define the role you and other stakeholders play in food waste prevention.
3. Identify ways to measure and account for food waste at various stages of the food chain.
4. Describe effective measures to prevent food waste throughout the food chain.
5. Outline measures to minimise food waste wherever prevention is not possible.

By spreading knowledge on how to prevent food waste, the course contributes to achieving Sustainable Development Goal 12.3: Halve food waste by 50% by 2030.

CONTENIDO Y ESTRUCTURA

The course at a glance

1. The State of Play: An overview of the magnitude of the problem, its various sources and impacts, as well as strategies at the national level to tackle it.

2. Food Waste in Manufacturing: Why and where food is wasted during the processing stages and what food manufacturers can do to prevent this.

3. Food Waste in Retail: In shops and supermarkets, where food waste is coming from and what retailers can do to prevent it.

4. Food Waste in the Service Industry: Why restaurants and other food services generate food waste and what they can do to prevent and reduce it.

5. Food Waste in Households: Why and how households generate food waste and what consumers like you can do to prevent it.

METODOLOGÍA

Get your Certificate

After completing the course you will receive a certificate.

All you need to do is complete all videos, readings, activities, as well as the final test and role-playing exercise to be able to download your certificate.

You can keep track of your progress and download your certificate under the "Certification" tab on the main course page.