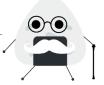
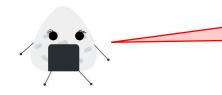


~Study Check Worksheet~

I have prepared a worksheet.





Thank you! Let's all stick together!

Musubi

*	Current	status	of	the	problem	and	countermeasures ?	*
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· A large amount of food loss () is generated every year in Japan.
· Japan's food self-sufficiency rate in FY2021 is ()%.
The remaining ()% of food is dependent on imports, which means that a large amount of food that
is deliberately imported from overseas using money and energy is wasted.
☆ In Japan, food loss is roughly classified into two categories: "business-related" and "household-
related.
· Household food loss accounts for () of total food loss.
○ Business food loss
The stages at which food loss occurs can be divided into three: (),
(), and ().
Of these, the food manufacturing and food service industries account for the majority.
1 . Manufacturing Stage
(I) Stringent quality standards
· Disposal of substandard products
Substandard products are those that fall outside the "standards" for (), (), (),
and () set by the market.
Ex. The amount of vegetables discarded as substandard is approximately ()% to ()% of the total
production.
· The practice of "shortage penalty" in the food industry.

If a manufacturer is unable to respond to the retailer's order quantity and causes product shortages, the retailer, who values opportunity loss and customer satisfaction due to product shortages, may be forced to "stop doing business" with the manufacturer or pay a fine to the ordering party. To

avoid such a situation, manufacturers overproduce food products to avoid shortages.

\Rightarrow Thus, more food is produ	ced than ordered, and t	he surplus is disposed ot.	
(II) Planned mass production			
· Japan's () · () economic system	
Maximize profit by produc	oing as many products a	is possible and selling as many as possib	ole
Ex. 2019 "ehomaki probl	em"		
Measures taken at the i	manufacturing stage		
 Selling irregularly shap and selling them as new 	·	s at low prices, or processing out-of-sp	ec products
· Some companies are wo	orking to increase the st	nelf life of food products and extend s	helf life by
developing new contain	ers and packaging mate	rials and by devising new package struc	ctures.
2. Wholesale and retail stage	!		
· Delivery and sales deadlin	es are set according to	the "one-third rule	
First one-third: "delivery de	adline		
(the period during which wh	olesalers must deliver to	retailers)	
Next third: "sales deadline"	(the period during which	the retailer must deliver the goods to	the store)
(the period during which the	retailer is allowed to ke	eep the product on the store shelves)	
Last third: "best before" da	te.		
(the period during which the	food can be enjoyed b	y the consumer)	
· Japan's delivery time is	by far shorter than Fra	nce's () and the UK's ().	
	d retail stages		
· 7-Eleven, Tokyu Store,	Aeon Market, etc. hav	re relaxed ()
delivery deadlines.			
· The government is calling	for a review of the one-	-third rule by soliciting and publicizing fo	od business
operators that are wo	rking on reviewing these	e business practices and setting a "Natio	onal Day of
Review of Business Pro	actices" in 2021.		
3. Food Service Industry			
· Causes on the restaurant	side		
Excessive preparation in adv	ance and response to di	verse menus	
· Causes on the customer's	side		
Ordering without knowing th	e quantity of food, leav	ing food uneaten by customers who wa	int to "look
good" on SNS, ordering	g a large amount of fo	od at a party with a large number of	people in a
good mood.			
©Countermeasures in the f	ood service industry		

When ordering raw materials, restaurants use () such as names of products sold in the previous

week, prices of products, number of products, time of purchase, etc., to predict the appropriate

· Prediction of stocking quantity

amount to be shipped. · Review the quantity of meals served Restaurants cooperate with producers of raw materials and food recycling companies to form a recycling loop to process food that would otherwise be disposed of into dry ecofeed. OHousehold food loss It can be divided into three categories: " and ☆Impact of food loss 1. increase in environmental impact (I) Impact on Climate Change · Main means of disposal of food loss in Japan: () Disposal of food loss with high water content causes () emissions. In addition, the methane gas generated when food is landfilled is said to have a greenhouse effect about () times greater than that of carbon dioxide, and has a significant impact on climate change. This causes droughts, floods, and other () events that affect the environment in which food is produced. A lot of manpower and energy is used in the supply chain to raise livestock, grow rice and vegetables, and transport them until food loss occurs. ⇒ Food loss means wasting all of these resources. (II) Virtual water and food loss • (): An estimate of the amount of water that would be required if a country produced the food it imports in its own country. Japan currently has a low food self-sufficiency rate, so it can be said to be () water from foreign countries. • The amount of water that can be used as drinking water does not meet ()% of the total amount of water on the earth. \Rightarrow About ()billion people in the world today lack drinking water. Water problems such as water shortage and water pollution that are occurring in the world today are not unrelated to food loss problems in Japan.

disposal of agricultural products used as raw materials for food.

Waste of food means waste of water used for these agricultural products, so reducing the amount

of food wasted will also save water that would otherwise be wasted, thereby helping to solve the

): The total amount of water used in the process from production to

2. economic loss

water shortage problem.

• (

- The amount of food loss per household per year is () yen/year/household.
- Japan: Households lose 11.1 trillion yen due to leftover food = total output of agriculture and fisheries industry
- · In 2019, approximately 188.4 billion yen in taxes was used to dispose of food loss.

* Global Food Losses *

○SDGs: "Sustainable Developments's Goal

The SDGs are a common set of goals for the international community decided by world leaders at the United Nations Summit held in September 2015.

Goal 12 "

"By 2030, halve global per capita food waste at the retail and consumption levels and reduce food losses in production and supply chains, including post-harvest losses.

In order to achieve this goal, efforts to reduce food loss are underway around the world today.

OGlobal measures for food loss

About () billion tons of food loss is generated in the world every year.

This is about () of the world's total food production per year.

Ounited States

- · (): Aiming to sell all the food it purchases.
- · Training for employees

○ China

- ODeveloped and developing countries
- < Stage of food loss generation
- · Developed countries: Processing, distribution, and consumption stages
- · Developing countries: Production stage