



Food waste, composting & urban ecology

Food waste:

• Edible products that are discarded by retailers and consumers (FAO, 2011)

Composting

Recycling food scraps and organic waste into fertilizers

Urban ecology:

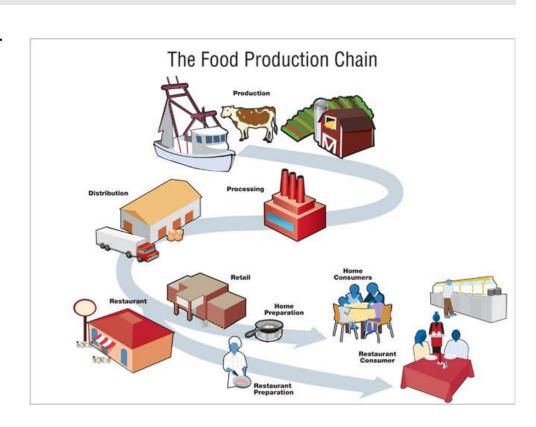
 Flows of energy and materials through urban systems, e.g., wastes and nutrients (Deelstra & Girardet, 2000; Gaston, 2010)

Linear vs circular metabolic system (Deelstra & Girardet, 2000)

Environmental impacts of food waste

- Singapore imports > 90% of her food (AVA, 2015)
- Huge carbon footprint:
 2.7 million tonnes CO₂/ year
 (Mcloughlin, 2015)
- Water footprint





Urbanization amplifies food wastage

- Globally, ½ of all edible food is wasted each year (FAO, 2011)
- In high-income countries, consumers are the main culprit (Graham-Rowe et al., 2014)
- Reasons (Parfitt et al., 2010):
 - 1) Higher disposable income \rightarrow food is relatively cheaper
 - 2) High standards for appearance of food \rightarrow more selective in choice of food
 - 3) Live further from where food is grown → don't appreciate true cost of food production

Singapore – Whither our Food Waste?

- Singapore generated 788.6 million kg of food waste in 2014 (NEA, 2015a)
- Set to
 † further due to growing population
 and rising affluence (NEA, 2015a)
- Only 13% of Singapore's food waste is recycled; the rest are incinerated and sent to Pulau Semakau (NEA, 2015a)
- Need to adopt more circular metabolic
 systems for LT sustainability (Deelstra & Girardet, 2000)





So we begin...

- 1. Do consumers waste more food in hawker centres or at home?
- 2. What are Singaporeans' perceptions on composting?





Phase 1 - Quantifying food waste

- 3 categories of food waste:
 - 1) Edible solids
 - 2) Liquids
 - 3) Compulsory (includes inedibles, such as chicken bones)
- Waste measurements were taken by estimating the volumes in 200 ml cups
- For consistency, only main courses were considered







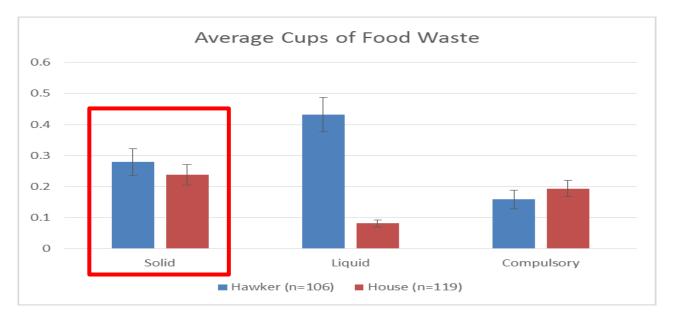


Phase 1 - Quantifying food waste

- Study period: February 2016 March 2016
- Sampling time: 6.30 p.m. to 7.30 p.m. (dinner hour)
- Data collected for 106 individuals in households and 119 individuals in hawker centres
- 10 out of 107 National Environment Agency (NEA) managed hawker centres chosen for the survey (~10%)
- Investigated the behaviours of Singapore residents, tourists were excluded

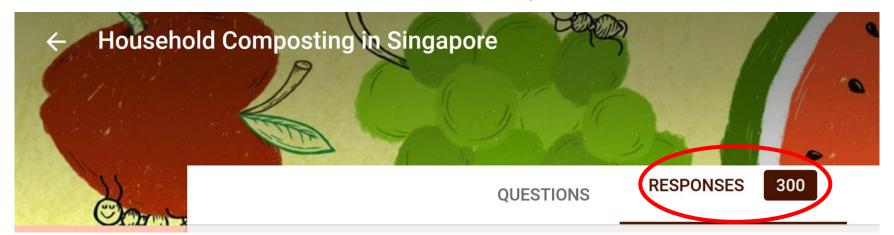
Household VS Hawker food waste

- Student's t-test to compare household and hawker food waste
- No significant difference in solid waste (p-value > 0.05)



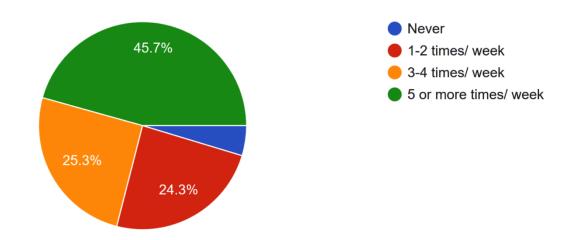
Phase 2 – Online survey

- What is household waste data like, more specifically?
- What do people know about household composting in Singapore?
- How feasible would the introduction of compost bins be?



Household waste data

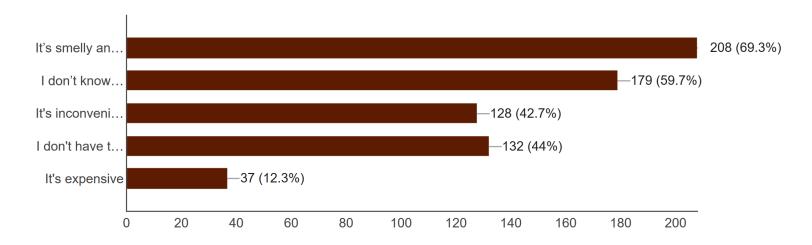
How often does your household cook at home? (300 responses)



- Edible food waste → an average of 1.07 bowls per person per day
- Green waste → an average of 1.13 bowls per person per day

Composting perceptions

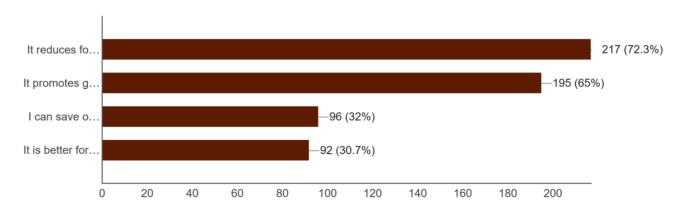
What are your top 3 concerns about composting at home? (300 responses)



 69.3% of respondents expressed concerns of smell and pests, with the second greatest concern not knowing where to obtain materials

Composting perceptions

What are 2 key benefits of composting at home? (300 responses)



- 72.3% saw it as a good way to reduce food waste and 65% saw it as a good way to encourage environmental awareness in their families
- Good indicators overall that a trial would be well-received

Key findings

- Food waste is just as much a problem in households as hawker centres
- Household food waste has higher green waste proportion
- Residents are inclined to participate in the pilot test and learn more about composting



Business Proposal to NEA

brought to you by:



Current situation

- Zero Waste Nation
- Target overall recycling rate of 70% by 2030 (NEA, 2015a)



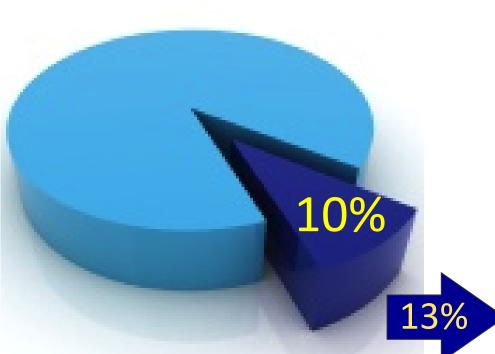
COMMITTEE OF SUPPLY TOWARDS ZERO WASTE NATION

As we move towards becoming a 'Zero Waste Nation', we will also continue to ensure that waste collection, disposal and treatment methods are safe and sanitary.



Second Minister's COS Speech on Towards Zero Waste Nation

Current situation



10% of total waste = food waste =
 788.6 million kilograms (NEA, 2015a)

Only 13% of food waste recycled

 Food waste projected to increase with growing population and rising affluence

Ongoing measures - NEA pilot project I

On-site segregation of food waste at two hawker centres







Ang Mo Kio Block 628 Market

Ongoing measures - NEA pilot project II

- District-level pilot at Clementi
- Food waste collected from the area transported to an off-site facility for recycling



Gap identification

- Consumers are one of the key contributors to food waste
- Lack of food waste reduction measures targeted at consumers





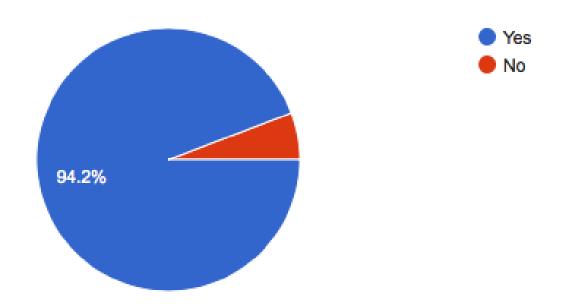
Business proposal – Objective

 To encourage household food waste recycling by providing Singapore residents free DIY Composting Starter Kits (one-year pilot test)



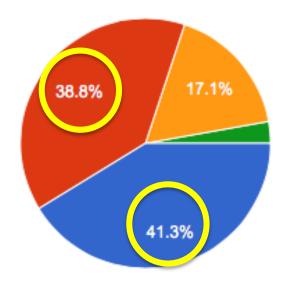
Responses from online survey

Do you think food waste is a big concern in Singapore? (295 responses)



Responses from online survey

What do you know of composting? (299 responses)



- No idea what it is!
- I've heard of it before, but I don't really know what it is/ how to do it
- I know what it is and how to do it, but I don't compost
- I know what it is, and I do composting at home!

The bins

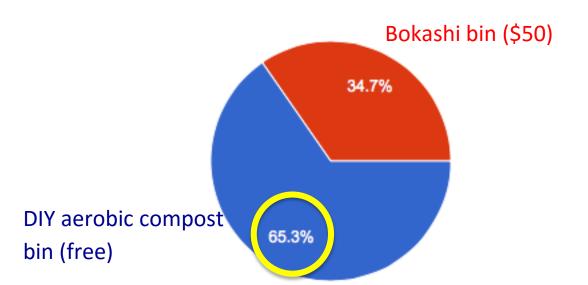




Responses from online survey

If NEA is doing a pilot test to encourage household composting, what kind of composting system would you prefer?

(300 responses)



- DIY Aerobic compost bin: only able to compost green waste, BUT this will be provided for free.
- Bokashi compost bin: able to compost all types of food waste (including meat, bones, dairy products), BUT will cost you \$50.

Responses from online survey

Top three concerns regarding composting

- 1. Risk of odour and pests
- 2. Lack of knowledge on how to carry out composting
- 3. Lack of time for composting



Response to online survey

If composting is done correctly

- Does not cause odour
- Does not attract pests
- Available online resources on procedure



DIY Composting Starter Kit



Semi-transparent bins



Garden soil

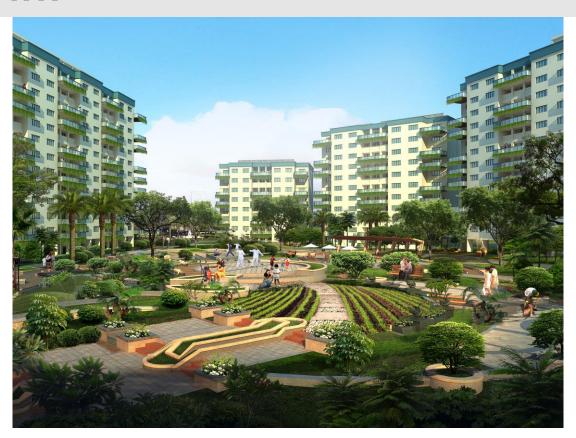


Garden hand shovel

Implementation



Eco Town











COMMUNITY GARDEN

The Eco-Deck incorporates a community garden to facilitate communal gardening activities for the residents. Residents of Treelodges:Punggol can participate in gardening and consume its produce. This helps promote community cohesiveness amongst the residents.



One-year Composting

DIY Composting Starter Kit



A plastic bin with lid to seal off odour



A hand shovel for you to turn your compost



Garden Soil



Your Green Waste!

+ Composting Guide



Partnership









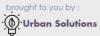


Project timeline



the pilot test for DIY composting





Project timeline

brought to you by:



the pilot test for DIY composting



audience





Preliminary survey to screen specific

identify housholds willing to try

Opening ceremony













DIY Composting Starter Kit



A plastic bin with lid to seal off odour



A hand shovel for you to turn your compost



Garden Soil



Your Green Waste!

What you need



Green Waste Compost Bin Regular Turns

Wait

Fertilisers for plants!

Project timeline

brought to you by:



the pilot test for DIY composting



audience





Preliminary survey to screen specific

identify housholds willing to try

Opening ceremony







Mid-pilot survey to monitor progress

Workshops to teach the keen ones

Distribute **Starter kit** to compost







Post survey to gather feedback

Post pilot test report & evaluation

25,000KG waste reduced

















Treelodge @ Punggol



712 households



S\$ 18,500

dollars will be spent.

brought to you by:



Cost Breakdown













\$500 - admin fee

\$2 - shovel x 16mths x 60%

\$12 - bin \$2 - soil

participation x 712

households 560 - tools Transport

Delivery of kit

Miscellaneous

\$500 workshop:

x 3 session

Opening ceremony

logistics printing food

\$8,000

\$7,120

\$780

\$1,500

\$1,100

















Treelodge @ Punggol



712 households



S\$ 18,500

dollars will be spent.

brought to you by:



Conclusion

- Solution targeted at consumers
- Household composting kit + complements NEA's efforts in reducing food waste
- \$0.74/kg highly cost effective
- Possible upscale in future
- Zero Waste Singapore



We thank...

- Dr. Joanna Coleman
- Composting in Singapore (CIS)
- Respondents of our survey

References

Agri-Food & Veterinary Authority of Singapore (AVA). (2015). "The Food We Eat" Retrieved 2 Apr 2016 from http://www.ava.gov.sg/explore-by-sections/food/singapore-food-supply/the-food-we-eat

Deelstra, T., & Girardet, H. (2000). Urban agriculture and sustainable cities. Bakker N., Dubbeling M., Gündel S., Sabel-Koshella U., de Zeeuw H. Growing cities, growing food. Urban agriculture on the policy agenda. Feldafing, Germany: Zentralstelle für Ernährung und Landwirtschaft (ZEL), 43-66.

FAO. 2011. Global food losses and food waste – Extent, causes and prevention. Rome.

Gaston, K. J. (2010). Urban ecology. Cambridge University Press.

Graham-Rowe, E., Jessop, D. C., & Sparks, P. (2014). Identifying motivations and barriers to minimising household food waste. Resources, conservation and recycling, 84, 15-23.

Gustavsson, J., Cederberg, C., Sonesson, U., Van Otterdijk, R., & Meybeck, A. (2011). Global food losses and food waste. Food and Agriculture Organization of the United Nations, Rome.

http://www.fao.org/fileadmin/user_upload/suistainability/pdf/Global_Food_Losses_and_Food_Waste.pdf

References

Lipinski, B., Hanson, C., Lomax, J., Kitinoja, L., Waite, R., & Searchinger, T. (2013). Reducing food loss and waste. World Resources Institute Working Paper, June. http://www.wri.org/sites/default/files/reducing-food-loss-and-waste.pdf

Mcloughlin, J. (2015). "Food Waste in Singapore: 6 simple tips to reduce waste" Retrieved 2 Apr 2016 from https://blog.helpling.com.sq/home-ideas/tips-to-reduce-food-waste/

Mendoza, D. (2015). "Singaporeans regularly waste food, survey finds" TODAY. Retrieved 12 Mar 2016 from http://www.channelnewsasia.com/news/singapore/singaporeans-regularly/2195660.html

NEA. (2015a). "Factsheet on Food Waste Management" Retrieved 19 Mar 2016 from https://www.mewr.gov.sg/docs/default-source/default-document-library/cos-2015-media-factsheet---food-waste.pdf

Parfitt, J., Barthel, M., & Macnaughton, S. (2010). Food waste within food supply chains: quantification and potential for change to 2050. Philosophical Transactions of the Royal Society of London B: Biological Sciences, 365 (1554), 3065-3081. http://rstb.royalsocietypublishing.org/content/365/1554/3065#sec-3

Thank you! Questions?

brought to you by:

Urban Solutions