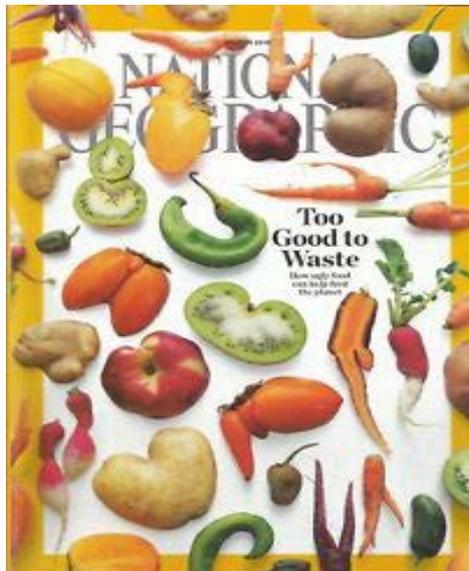


Document 1



www.foodbeast.com

Document 2

UGLY VEGETABLES ARE A MAJOR CAUSE OF FOOD WASTE

“Ugly” or “wonky” veg were blamed for up to 40 per cent of wasted fruit and vegetables in 2013. “Ugliness” is just one reason among many for why food is wasted at some point from farm to fork – there’s also overproduction, improper storage and disease. But the problem of “wonky veg” caught the public’s attention.

Attitudes seem to be changing on “ugly veg” at least. Morrisons ran a campaign to promote its “ugly veg” produce aisle and other supermarkets are stocking similar items. Despite this, household waste remains the biggest culprit¹ for food waste in the UK. Just under 5 million tonnes of food wasted in the UK occurs in. A further million tonnes is wasted in the hospitality sector, with the latest government report blaming overly generous portion sizes.

There are some signs we’re getting better at least. Wrap’s 2015 research showed that, at the household level, people now waste 1 million tonnes of food per year less than they did in 2007. This is a staggering £3.4bn² per year saved simply by throwing less edible produce away. As climate change and its influence on extreme weather intensifies, reducing waste from precious food harvests will only become more important. Knowing exactly where the majority of waste occurs, rather than focusing too much on “wonky veg” in farms and supermarkets, is an important step towards making sure everyone has enough affordable and nutritious food to live on.

www.independent.co.uk, March 29, 2019

1. culprit: coupable

2. bn : billion

ORAL SECTION EUROPEENNE : ANGLAIS – SECTEUR HOTELLERIE				
Sujet n°1	Préparation	Durée	Coefficient	Page
Session 2023	0h20	0h10	1	1 sur 1