

ABSTRACT

Project FWAR(Food Wastage And Recycling) is an online platform which is enlightening, instructional and informative. It seeks to educate Hwa Chong secondary one to four students on how to recycle food wastage. Unlike those dull, boring, picture-scarced websites about the topic, our website not only has videos, but also pictures that help readers relate to the topic at hand. Of significance is our own Instagram account which can be an appropriate and effective way to create awareness of food wastage since it's popular among teenagers. On our Instagram account, we posted some photos that consist of posters, statistics, and even comics, which are used in engaging our followers. Comics are also a better way to convey our message to stop food wastage as more people are easily attracted to funny posts or memes. In addition, we also made some skits regarding food wastage and recycling as it is more engaging and interactive.

1 INTRODUCTION

1.1 Rationale

This platform is specially catered to sec one to four students who want to learn more about food recycling and wastage. Since most websites are old and mundane, most of the information can be outdated. Also, all the websites only have one topic which is either about food recycling or food wastage. Hence, our project is able to cater to those who want to learn about both food wastage and recycling. Not only that, people can view the food waste situation in the world through pictures from our photo gallery. The students will also get to know about innovative ways on how to recycle food and differentiate if the type of food can be recycled or should be disposed.

1.2 Objectives

This project work aims to help people understand the pertinent issue of food wastage; raise public awareness of food recycling and allow more people to learn about food recycling in a more ingenious way through our website. We seek to reduce food wastage in Singapore, beginning from our own school. It is hoped that our project would spark an interest in our student population to embrace food recycling in our lives and promote good eating habits.

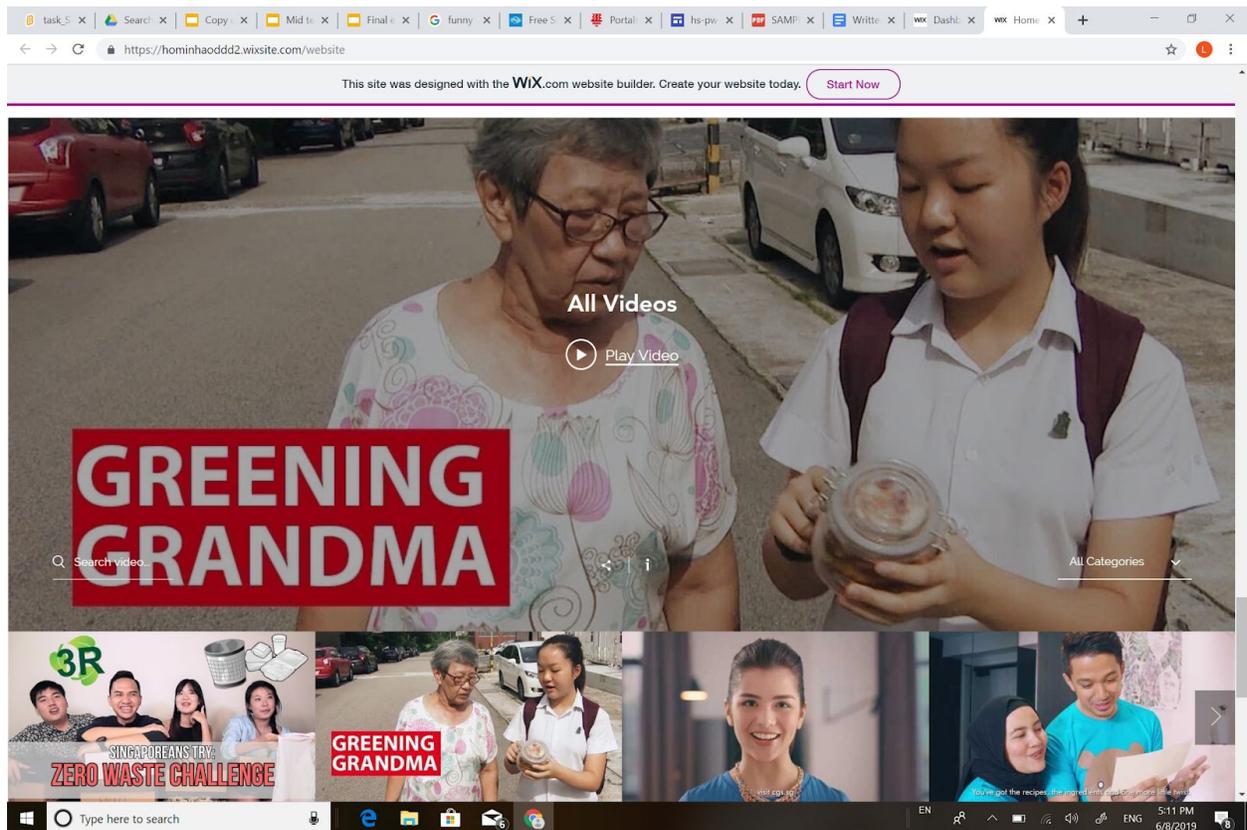
1.3 Target Audience

The target audience was Sec One to Four students and their parents.

1.4 Resources

The resources created for this project comprise tips and websites that can be used as useful references on how to recycle food. This website can also teach one how to save food and money on groceries. It also has an interactive photo gallery of food waste and also some places in Singapore that have on-site food wastage treatment which is found in some hawker centers and schools. We also have an Instagram web page that hosts an online competition and gives the winner of each competition a free drink from the school canteen. In addition, it has memes and some tips for food recycling. It also attracts the students to read them and at the same time have a better understanding of food recycling. Also, we uploaded some skits created by us to reach out to our followers.

Pictures of the website:



task_5 X Search X Copy X Mid te X Final X funny X Free S X Portal X hs-pw X SAMI X wix Dash X Writte X wix Home X

https://hominhaodd2.wixsite.com/website

This site was designed with the WIX.com website builder. Create your website today. [Start Now](#)

Project FWAR 21 hours ago · 1 min

Want to be a company that can be funded by NEA to reduce waste disposed of at NEA's plants.(Part 3)

Qualifying costs refer to the following. (i) Manpower (ii) Equipment, materials and consumables (iii) Professional services (e.g. consulting, sub-contracting) (iv) Other costs relevant to the project Please note..

0 views Write a comment

Project FWAR 21 hours ago · 1 min

Want to be a company that can be funded by NEA to reduce waste disposed of at NEA's plants.(Part 2)

The 3R Fund will co-fund up to 80 per cent of qualifying costs, subject to a cap of \$1 million per project or per applicant. The funding level will depend on the quantity and type of waste reduced or recycled. The..

0 views Write a comment

Project FWAR 21 hours ago · 1 min

Want to be a company that can be funded by NEA to reduce waste disposed of at NEA's plants

Type here to search

task_5 X Search X Copy X Mid te X Final X funny X Free S X Portal X hs-pw X SAMI X wix Dash X Writte X wix Home X

https://hominhaodd2.wixsite.com/website

This site was designed with the WIX.com website builder. Create your website today. [Start Now](#)

Project FWAR 21 hours ago · 1 min

Some thing that you can do to reduce food wastage and also save money.(Shopping spree!!!!!!)

Tips to reduce waste 1. Plan a shopping list to avoid impulsive purchases 2. Bring a reusable shopping bag to reduce usage of plastic or paper bags 3. Purchase items alwith less packaging bithat will last longer..

0 views Write a comment

Project FWAR 21 hours ago · 1 min

Waste Minimisation and Recycling

Singapore's integrated solid waste management system focuses on two key thrusts – waste minimisation and recycling, or simply the 3Rs (Reduce, Reuse, Recycle). In land-scarce Singapore, waste-to-energy..

0 views Write a comment

Project FWAR 21 hours ago · 1 min

3R poster

<https://www.nea.gov.sg/docs/default-source/our-services/3r-poster.pdf>

https://www.wix.com/lp/wial/enviral?utm_campaign=vir_wixad_live&adsVersion=white&orig_msid=f6610598-2da2-4063-8069-8317adbdb9e7b

Type here to search

2 REVIEW

The websites found online only provide limited information on food recycling in general. Some websites also provide inaccurate information from unreliable sources. Moreover, the information is confusing and is difficult for the sec one to fours to view them all at once. Actually, more information can be found in the websites if they could all be arranged in a more concise manner. Websites are also prolix which might not interest the sec one to fours and would thus make the online websites pretty much pointless.

3 METHODOLOGY

3.1 Needs Analysis

A needs analysis was conducted to ascertain the relevance of such a project. Firstly, a google form was constructed to establish the respondents' position on their knowledge of food recycling. Indeed, the 36 different respondents who were sec one to four students indicated that they faced problems when trying to save food. This feedback confirmed the feasibility of the project. Secondly, an interview was conducted with a few students that were randomly picked around the school and NEA personnel, Quennie Wong. She answered our queries on food wastage and recycling and confirmed the feasibility of the project.

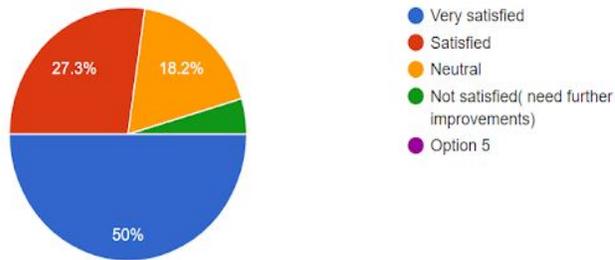
3.2 Survey Results

Survey pics:

Mid term survey:

Overall, how satisfied are you with our website?

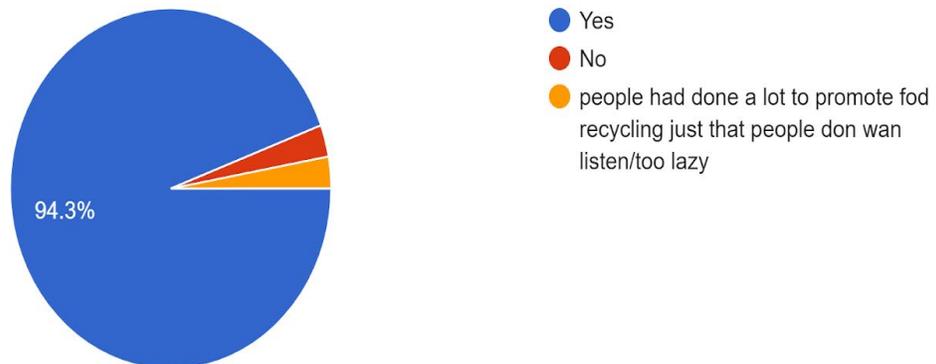
22 responses



1st term survey:

4) Do you think more should be done to promote food recycling to reduce wastage?

35 responses



Feedback from respondents

3.3 Development of Resources

A review was conducted on various food recycling websites. Information was collected from various websites. Attempts had been made to verify the reliability of the sources. The information was then collated into our posts on our website and the social media account. Photographs and videos were also taken to provide a visual representation of how the food wastage situation is in Singapore. Finally, all these were posted onto the online platform and are shown to the other students for reviews.

3.4 Pilot Test

A pilot test was administered to sec one to sec four students. A product demonstration was conducted where the online platform was shown to the people who tried it out. We sought for feedback so as to improve our resource package. In addition, we went to NEA and showed them the website for them to provide us with suggestions. We used their recommendations to refine our online platform. Generally, the feedback was positive and they all supported the idea of this project.

Feedback:

Feedback from respondents who participated in the pilot test

We also interviewed the NEA personnel at the food recycling staffroom. They pointed out some plans that they wanted to perform like the new food recycling plants and also plans to covert the pilot testing for on-site food waste treatment to be put the most hawker centers and also schools. We also had some extra information on what the food recycling plants do and also how much food is wasted per day by an average Singaporean family.

Feedback from NEA:

1. There is a hierarchy of the most preferred ways of reducing food waste and food recycling.
2. There are also uses of on-site food waste treatment that NEA has piloted and has been put to use in schools and also hawker centers.
3. There are also other ways such as waste-to-energy incineration plants
4. There is also a 3R fund that has been introduced by NEA that is a co-funding scheme to encourage organisations to reduce waste disposed of at NEA's incineration plants and disposal facilities through the implementation of waste minimisation and recycling projects.

We created a survey for the website and those students that went through the Online Platform complimented that it was impressive and user-friendly. They also gave valuable suggestions such as sourcing the various food recycling videos to be used in the Video Montage from the youtube channel of NEA. This would help provide a better visual experience and also provide them with information about food recycling and let them know more about the various ways to compose food and what they do to the video montage can also attract the sec ones to watch it.

4 OUTCOME & DISCUSSION

Although the project obtained positive feedback when pilot-tested, a decision was made to have an Instagram page. This is a social media platform that is more user-friendly and is also a more popular platform. This Instagram account aimed to reach out to students since it is the current trending social media platform for teenagers. It served as a convenient and concise platform for students to view the memes and also some pictures and take part in challenges. The Platform comprised 3 parts– Daily post of food recycling and food wastage tips, guides, and memes that would cater to the younger generation nowadays and it worked seamlessly, garnering 200+ followers in just a week.

5 CONCLUSION

Project FWAR had been a difficult project to undertake since it required many hours to design the entire platform, capture photos on food wastage and recycling, collect the relevant information as well as finishing the skits. The whole project journey had enabled the group to develop a myriad of skills. Critical thinking and adaptivity, innovation with a keen sense of observation were crucial during the all stages of the project, especially when making the skit. Social skills were required especially in trying to get the NEA and students to provide information, photos, and videos for the platform. Perseverance, teamwork, and patience were the final elements that enabled the completion of the project as these encouraged us to strive to do better for the people interested in the topic. It also motivated us to assist the sec 1 to 4s to be able to learn how to food recycle and reduce food wastage. Overall, we want to educate our peers to reduce food wastage and make food recycling a habit that everyone knows.

6 Bibliography

- “The National Environment Agency.” *National Environment Agency*, NEA, <https://www.nea.gov.sg/>
- Overview.” *National Environment Agency*, NEA, www.nea.gov.sg/our-services/waste-management/overview.
- “Zero Waste.” *Reduce, Reuse and Recycle Your Waste | Circular Economy, Zero Waste*, www.zerowastesg.com/zero-waste/.
- “Food Waste Management.” *National Environment Agency*, NEA, www.nea.gov.sg/our-services/waste-management/3r-programmes-and-resources/food-waste-management.
- “Food Distribution Organisations, Local Recycling Facilities and Suppliers.” *National Environment Agency*, NEA, www.nea.gov.sg/our-services/waste-management/3r-programmes-and-resources/food-waste-management/food-distribution-organisations-local-recycling-facilities-and-suppliers.

- “News Releases.” *National Environment Agency*, NEA, www.nea.gov.sg/media/news/news/index/everyone-urged-to-adopt-3-easy-habits-to-reduce-food-waste.
- Koh, Fabian. “NEA Launches Year-Long Battle against Food Wastage.” *The Straits Times*, Straits Times, 16 Feb. 2019, www.straitstimes.com/singapore/nea-launches-year-long-battle-against-food-wastage.
- Long, Michael. “Giving Food Waste a New Lease of Life.” *The Business Times*, The Business Times, 22 Jan. 2019, www.businesstimes.com.sg/opinion/giving-food-waste-a-new-lease-of-life.