

Project Work: Food Sense (category 4)

Group Number: 4-070

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Abstract:

Our project Food Sense, aimed to raise awareness on the problem of Food Waste in the Hwa Chong community. It was important to address the problem of Food Waste as it is a growing problem around the globe, and Food Waste actually contributes a major extent to environmental issues. Our group also gained new insights when researching food waste. Although this topic isn't a newly brought up topic, many existing solutions were ineffective within the Teens. With students being more Tech-Savvy nowadays, we thought that a digital resource, for example a website and videos would be more easily accessible to students. In summary, we first carried out a survey among the student community to access how big the problem is. Thereafter, we started on our resource, shared it with the Hwa Chong students and accessed the impact of our resource through in-built pop quizzes and forms.

1 Introduction:

1.1 Rationale

A lot of Hwa Chong Students were wasting food in the canteen. The long queues of the canteen and their slow eating habits led to them often not being able to finish the food. Many people also knew about the food waste problem, but did not take it seriously. It was also later noted that many students throw away their food simply because they do not like the food that they have bought. Such behaviours also occur again and again even after the students are fully familiar with the different types of food

in Hwa Chong.

1.2 Objectives

The objectives of Food Sense is to:

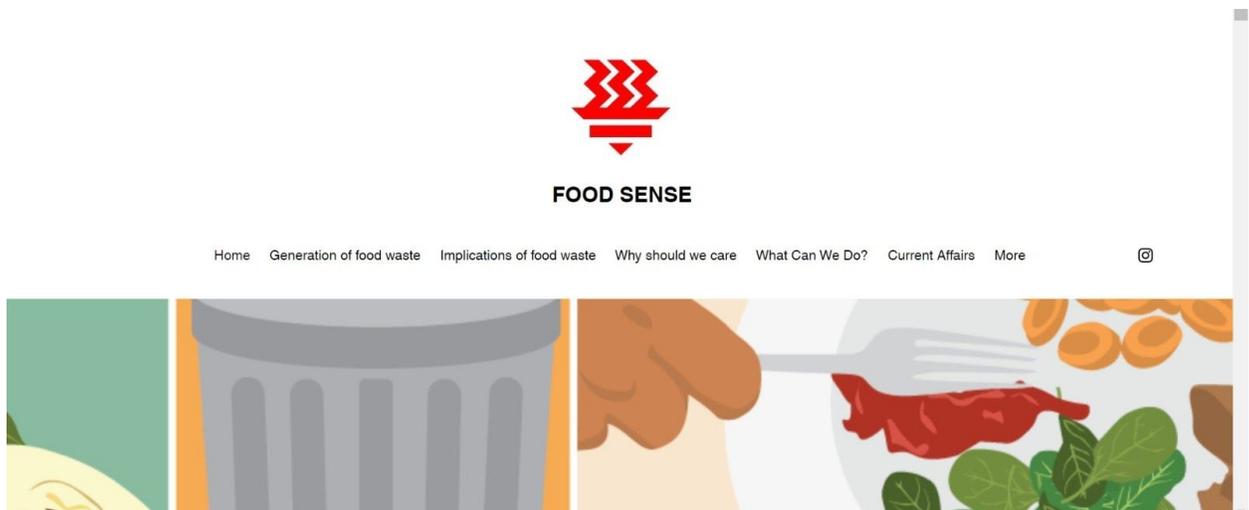
1. Increase awareness about the food waste problem
2. Give students practical knowledge that will help them to reduce food wastage

1.3 Target Audience

Hwa Chong students who frequently dine at the canteen.

1.4 Resources Developed

We created an online website/platform which consisted of the different infographics, memes (a new past time which students regularly take part in) and useful information which helps to inform the Hwa Chong students who visit the site.



2 Review:

The most accessible resources are videos and websites. However, the resources are more centralised on the general global topic than addressing methods or reducing food waste. These resources also often do not give a direct answer to the students, and the information can be very messy. These resources also do not include information about the Hwa Chong canteen. Other efforts include collaborations with the NEA with the public and large organisations. However, Hwa Chong has yet to collaborate with the NEA in these certain programs.

3 Methodology

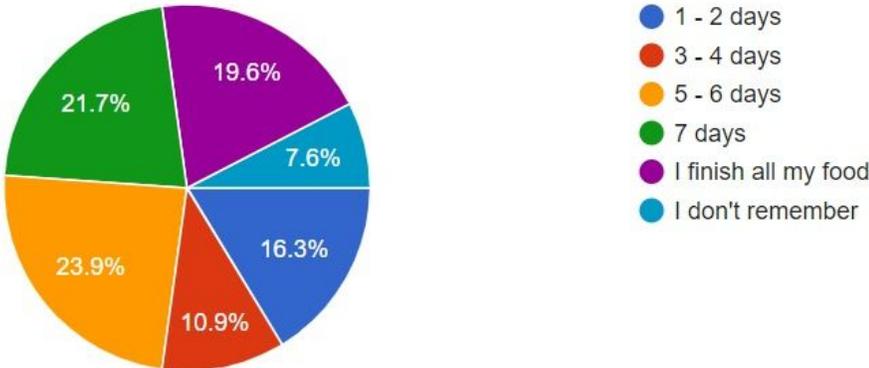
3.1 Needs Analysis

A needs analysis was conducted to find out the need for such a project. Firstly, we sent out a survey to the general Hwa Chong student community. From the 92 respondents, about 75% of students waste food in their everyday lives. Upon further questioning, we discovered that the students wasted food as they did not enjoy their food, ordered too much and did not have enough time to eat. This confirmed the existence of the problem in the Hwa Chong community. Secondly, we interviewed our classmates. They remarked that they had similar reasons for wasting food. One particular interviewee commented that he was taking on a diet.

3.2 Survey Results

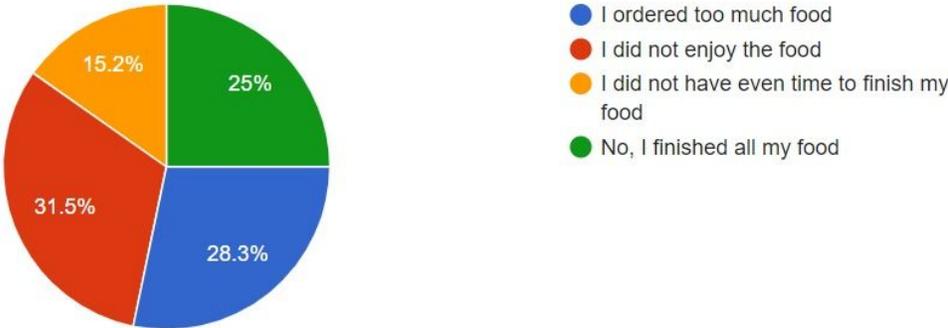
Can you recount how many days you have wasted food over the past week?

92 responses



What was the reason that caused you to not be able to finish the food?

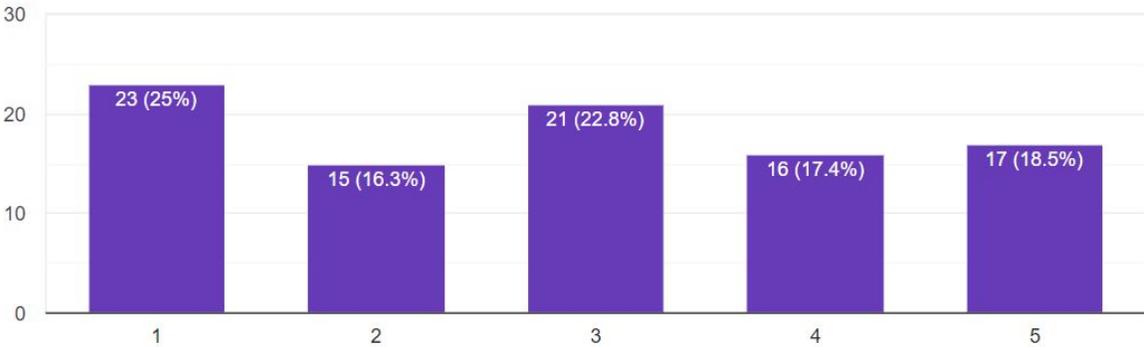
92 responses



How aware are you of the pre-existing methods to reduce food waste?



92 responses



3.3 Development of Resources

Waiting times and queuing times for the various stalls in the canteen were recorded. However, due to the circuit breaker, we are unable to collect first hand data from the canteen. Therefore, our group collaborated with other projects in order to get more accurate data for our infographics and resources. Past memes on food waste were sourced to provide more interesting content. Games and quizzes that we have found to be engaging have been recommended on our website. The collated resources were shown to our classmates for feedback. The feedback that we received was used for improvements before we presented our final product.

Jace Yap

“When I did their survey I thought it was quite interesting. At that time I did know about the problem of food waste globally, but I never thought that it could be such a big problem. I think it is quite a relevant topic that need to be addressed. Then I discovered their Instagram and saw their memes, I felt that it was actually funny and interesting and therefore I went to the website to learn more. The website was very informative and the information was easy to digest. I learnt quite a lot from these resources and I think that they did a good job in making the information easy to digest.”

3.4 Pilot test

Our group conducted a pilot test for the general public. Sample memes were posted on the instagram page. Classmates were also interviewed for their opinions. The feedback that we received was used to improve on our final product. Generally, the

feedback was quite negative - people remarked that the memes were not that funny, the aesthetic of the infographic was poor and that the mobile version of the website is very buggy at first. Some even questioned the usefulness of the information that we provided. However, we also received positive feedback. Some felt that the information was indeed useful, for example, some appreciated the information on the number of calories on certain types of meals. People also felt that the aesthetic of the desktop version of the website was definitely more appealing. Overall, the pilot test was effective in flagging out certain problems that could have become worse.

4. Outcome and Discussion

After the pilot test (Prototype), we found many unforeseen problems in our products. For the memes, there was a lack of both quality and quantity. However, we have seemed to find the right direction and we improved based on the feedback on each of the individual memes. For our infographics, the feedback was more positive and we decided to stick to our style and produce more infographics. The website had a mix of positive and negative reviews. We met certain problems while we were trying to make it more suitable for the mobile users. Fortunately, our leader Jun Huan was able to find a way to edit the site's layout and make the site mobile users friendly.

Generally, there were areas for improvements for the original products during the pilot tests. We have solved most of the issues pointed out during the pilot tests and the reviews have become much more positive.

5. Conclusion

Due to unforeseen circumstances, Project Food Sense became a more challenging task for the group as a whole. In particular, the Covid-19 restrictions were most challenging - as we were not able to record reliable data. There was also no reliable way to measure the effectiveness of our project. Interviews were difficult to conduct and large scale surveys became almost impossible as people no longer visited

the canteen on a daily basis. However, the whole process allowed our group to develop new skills. Critical thinking, adaptability and computer skills were picked up along the way. We were able to adapt to the Covid-19 situation and thought of alternatives to our initial plans. We learnt how to utilise new applications such as “ZOOM”. Overall, the completion of the project was credited to the group’s adaptability to new challenges. However, there were some learning points for the group as well. We should have been able to flag out certain problems before starting our project.

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