

MY FORWARD SINGAPORE IDEA

FEATURING

Yatinawiah Mohamad Rasep

Manager, Social Responsibility
& Sustainable Excellence, 48
Forward SG Participant



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Food production and food waste take up plenty of resources and lead to carbon emissions. So it is important that we take a closer look at how we manage food waste at individual and community levels.
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MANAGING FOOD WASTE SUSTAINABLY



REDUCE FOOD WASTAGE AT EVENTS

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Event organisers catering for meals should offer guests an option to decline food in their RSVP form. This can help organisers make more accurate estimates when ordering food, and prevent food waste.
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Event organisers could also work out a system for people to bring home leftover food, without compromising on food safety, of course.



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On our own, we can do our part to reduce food waste by ordering only what we can finish eating. At the same time, we can make it a habit to bring our own containers and pack our leftovers home. I also don't throw out food if they still look and taste edible.
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TRACK YOUR CONSUMPTION HABITS



FORWARD 