

Food Summit 2017 Joint Statement

September 1, 2017

I. Introduction

As the finalists of the Food Summit 2017 presented by Nakamura Gakuen Girls' High School, our six teams—representing the United States of America, Malaysia, Uzbekistan, Korea, and Japan—have discussed various global food-related issues and possible solutions. We especially focused our discussions on the reduction of food-waste, the eradication of poverty and hunger, and the conservation of traditional food.

As the culmination of two days of discussion and debate, we hereby announce our joint statement and action plans to solve the stated issues.

II. Summary of Issues

1. Waste of food is an increasing issue of our world today.
2. Poverty is increasing at alarming rate.
3. Traditional food is being forgotten by today's youth.
4. People are unaware of how much food they need.

III. Proposal of Solutions

1. People can use food waste as compost for gardens. Composting projects can be community-led, or done by individual households.
2. Waste can be recycled or repurposed in various ways. The recycling/reuse can be community-led, or done by individual households.
3. Communities, through schools or other local institutions, can create clubs or classes to teach people about traditional foods.
4. Communities can create clubs or classes to raise awareness about and improve people's eating habits.
5. Communities can start community gardens, which can provide jobs, or be used as a volunteer activity used as experience on job applications.
6. Communities can create websites in conjunction with local food donation programs.

IV. Individual Action Plans

1. We think it is important to increase awareness of these current problems and issues which are related to food. To do this we should spread information about these issues that we are facing today on SNS and internet media to get more people conscious of these issues. (South Korea)

2. We can create community garden programs. These programs could educate people on meeting food needs, not overbuying, food culture, and cooking traditional dishes. These community garden programs can be school clubs, or even a local community effort. Supplies for the garden can be recycled or donated. We can make compost for the garden from wasted or left-over food. This program can provide jobs or can be used by volunteers as a reference for a job application. (U.S.A.)
3. It is unquestionably important to increase public awareness about the issue of food waste. Due to its size, the current issue should be solved on a governmental level. First of all, the necessary information should be provided to society. In particular, information should be aimed at children, to help them establish better habits for the future. This can be accomplished by making adverts on social media and encouraging people to run communities and clubs that teach people how to treat food correctly to avoid its wastage. Furthermore, people should have more incentives motivating them to take part in waste-reducing activities. (Prizes and awards) Also, it is important to provide the information about the right usage (and even recycling) of food left-overs. (Uzbekistan)
4. Sultan Ibrahim Girls School will sustain and salvage the world by creating and innovating useful eco-friendly items from food waste. First and foremost, we will establish an organization in order to divide the work and responsibility in producing these products. We will produce the products in large quantities. Next, we will introduce and distribute our products to the closest people around us such as schoolmates and kindergarten kids. We will then observe people's reactions and get people's feedback regarding the products in order to make any improvements. Then, we will publicize our products to increase people's awareness and understanding of our products and cause them to consider our innovation. We can then widen the usage of these products in the world. In fact, we can also reduce food waste and environmental issue. (Malaysia)
5. We will use food waste from our school's cafeteria to make compost, and use the compost to raise crops in roof gardens and in our homes' balconies. And after that we will sell or eat the food we've raised. (Japan-1)
6. In our school, many students cannot finish their entire school lunch. However, some other students often want to eat more. Sharing school lunch is not recommended due to hygienic and nutritional concerns, so while some students are still hungry, there is still a lot of wasted food and leftovers. We will discuss with teachers and staff the possibility of changing this attitude. If we can cooperate with our classmates to eat all served school lunch, we can then reduce food waste. (Japan-2)

V. Conclusion

Through the Food Summit 2017, we have learned about many current food issues in the world. We have researched and discussed several of these issues. Through our research and through hearing the international perspectives, we have all learned. Each region has different issues. Many factors such as geography, religion, and politics make finding one common solution to multiple issues extremely difficult. However, these factors are significant elements which make each culture unique. Each and every one of us has the responsibility to collaborate together—beyond nations, beyond borders—as one world, one team, one society in order to make our global community more sustainable. Through this Food Summit, we have all become more aware and mindful of many issues. As a result of this international discussion, we—each participant in the Food Summit 2017—vow to take action, and to continue our efforts to make this world better place for all of us.