

SUJET DM n°4 – TYPE CCINP

N.B. : vous attacherez la plus grande importance à la clarté, à la précision et à la concision de la rédaction. Vous composerez sur des copies doubles à grands carreaux, présentées selon les conventions habituelles. Vous écrirez une ligne sur deux et le cas échéant, vous numéroterez vos copies et inscrirez votre nom sur chaque. Vous veillerez à soigner la graphie (notamment la formation des lettres).

RAPPEL DES CONSIGNES

- Utiliser uniquement un stylo noir ou bleu foncé non effaçable pour la rédaction de votre composition.
 - N'utiliser le correcteur qu'avec parcimonie.
 - Écrire le mot FIN à la fin de votre composition.
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Rédiger en anglais et en 400 mots une synthèse des documents proposés, qui devra obligatoirement comporter un titre.

Vous indiquerez impérativement le nombre total de mots utilisés (titre inclus) et vous aurez soin d'en faciliter la vérification en mettant un trait vertical tous les vingt mots.

Des points de pénalité seront soustraits en cas de non-respect du nombre total de mots utilisés avec une tolérance de $\pm 10\%$.

Concernant la présentation du corpus dans l'introduction, vous n'indiquerez **que la source et la date de chaque document**. Vous pourrez ensuite, dans le corps de la synthèse, faire référence à ces documents par « doc.1 », « doc. 2 », etc.

Ce sujet comporte les 4 documents suivants qui sont d'égale importance :

- **Document 1** – “New Yorkers Get a New Way to Fight Food Waste as Too Good To Go Launches its App in the US, Connecting Neighborhood Restaurants and Grocery Stores with Consumers”, *PRNewswire*, September 29, 2020.
- **Document 2** – “Your Diet Is Cooking the Planet. But two simple changes can help, Annie Lowrey”, *The Atlantic*, April 6, 2021.
- **Document 3** – “The war on food waste is a waste of time”, Austin Bryniarski, *theoutline.com*, February 26, 2020.
- **Document 4** – “A poster for the International Day of Awareness of Food Loss and Waste”, *FoodDrink Europe*, September 2020.

Document 1 – New Yorkers Get a New Way to Fight Food Waste as Too Good To Go Launches its App in the US, Connecting Neighborhood Restaurants and Grocery Stores with Consumers

[...] Coinciding with the first annual International Day of Awareness of Food Loss and Waste, a day designated by the United Nations General Assembly to bring awareness to the global problem of food waste's impacts on climate change, Too Good To Go is launching in the U.S., making its debut in New York City, which tops the heap of food-wasting cities in America. [...]

With 1.31 million tons of food wasted every year – enough to fill the Empire State Building more than 32 times – New Yorkers can have a big impact on helping solve issues of food waste. While the average household in NYC wastes 8.4lbs of food per week, according to a recent survey commissioned by Too Good To Go, 86% of city area residents want to do more to reduce their food waste.

At the same time, education around the benefits of reducing food waste is lagging. The Too Good To Go survey also found that while 88% of New Yorkers are concerned about climate change, they don't recognize food waste as the big contributor it is. While New Yorkers rank activities like using renewable energy and recycling high in terms of climate impact, reducing food waste is low on their list of solutions, with just 9% of people understanding the major impact it could have.

"The reality is reducing food waste is one of the most impactful ways to help the environment and everyday changes, like using the Too Good To Go app, are a great way to start. By the time a consumer uses the service two times, they'll have prevented the CO2 equivalent of charging 638 smartphones," says Too Good To Go co-founder Lucie Basch. [...]

Too Good To Go helps everyday people fight food waste in their local communities by connecting them to restaurants and grocery stores with surplus meals and ingredients through an easy-to-use app. Once registered, users can choose from their favorite local spots to pick up meals – everything from bagels to dim sum, or ingredients like apples and avocados, for a third of the normal price. This presents a win-win-win solution in which consumers get great food (presented in a Too Good To Go "Surprise Bag"), store owners no longer throw away delicious surplus, and we, together, help the planet by reducing waste. [...]

"While climate change issues often feel overwhelming, this is an immediate win for restaurants, consumers, and the environment that can make an impact right away," said Gaeleen Quinn, Too Good To Go's East Coast Director. [...]

PRNewswire, September 29, 2020

Document 2 – Your Diet Is Cooking the Planet. But two simple changes can help.

What's for dinner?

On a planet wracked by rising seas, expanding deserts, withering biodiversity, and hotter temperatures, that's a fraught question to answer. Food production accounts for roughly a quarter of the world's greenhouse-gas emissions, and scientists have found that limiting global warming will be impossible without significant changes to how the world eats. At the same time, climate change is threatening the world's food supply, with land and water being exploited at an "unprecedented" pace.

Reforming the food system to save the planet is going to require new corporate practices, and new laws and regulations at the national and international levels. But individual consumer behaviors matter as well—more than you might think. Your diet is likely one of your biggest sources of climate emissions. But what should you do? Eat locally? Get your food from small-scale farmers? Choose organics and fair trade? Avoid processed foods? Eat seasonally?

The choices are many; the stakes are high. But experts on land use, climate change, and sustainable agriculture told me that two habits tower above all others in terms of environmental impact. To help save the planet, quit wasting food and eat less meat.

The conservation nonprofit Rare analyzed a sweeping set of climate-change mitigation strategies in 2019. It found that getting households to recycle, switch to LED lighting and hybrid vehicles, and add rooftop solar

systems would save less than half the carbon emissions combined than would reducing food waste and adopting a plant-based diet.

Let's begin with the role of food waste. Americans waste a lot of food. Nearly one-third of it, in fact. More than 130 billion pounds a year, worth roughly \$160 billion. We throw away enough food to close our own "meal gap" eight times over. Food is the single biggest component of our country's landfills, and the average American sends more than 200 pounds of food there every year. More than 1,250 calories per person a day, or more than 140 trillion calories a year, get tossed in the garbage.

Households, not restaurants or schools or corporate cafeterias, are the dominant wasters. The problem is worse in the United States than in most other countries, and it has worsened over time. When you toss a spoiled chicken breast or moldy tomato into the trash, you're wasting a greenhouse-gas-intensive product. You're also sending it to a landfill, where it will emit methane.

Addressing food waste would be low-hanging fruit: The country could save money, emit less carbon into the atmosphere, alleviate the burden on landfills, reduce the number of animals subjected to life on a factory farm, and address its hunger crisis just by eating all the food it makes. Households consuming more of what they buy, and thus buying less, would have a major effect on the whole food system. Food suppliers would produce less to meet the country's more efficient demand. Supermarkets would stock less food. Fewer trucks would need to run from plant to store. Fewer refrigerators would be needed in stores and industrial facilities to keep groceries cold. Fewer cows would fill up feedlots. Fewer acres of corn and soy would be grown to feed them.

How to do it? For one, get wise about expiration labels and quit throwing out perfectly good food. [...] Experts also point to a series of simple, old-fashioned techniques households can use to ensure that they eat more of the food they buy. They amount to thinking like your Depression-era forebears, pretty much. Figure out appropriate portion sizes; eat your leftovers; store food in appropriate containers and at the right temperature; prepare and freeze perishables instead of letting them linger and go bad; and shop in your refrigerator and cabinet before you hit the store. [...]

Annie Lowrey, *The Atlantic*, April 6, 2021

Document 3 – The war on food waste is a waste of time

Last month, Maine Rep. Chellie Pingree, a Democrat, introduced bipartisan legislation that would tackle the amount of food wasted in schools. Of the almost 30 million lunches dished out by the National School Lunch Program (NSLP) each year, comprising some 18 billion calories, around 21 percent of those calories go uneaten, according to the Department of Agriculture. [...]

This isn't just a problem in American schools — food waste is often portrayed as a matter of global concern. Marshalling statistics that suggest that up to 40 percent of food in the U.S. gets thrown away, or that a third of the world's food goes uneaten, all manner of characters have made food waste their own fight, drawing connections to both the environmental harms of wasted food and the possibility that uneaten food could feed hungry people.

Mom-and-pop charity groups, major environmental NGOs, most of the largest U.S. food retailers, philanthropies, venture capital-backed startups that hawk misshapen fruits and vegetables, the Pope, et al. have all called out the depravity of wasted food in the context of widespread hunger and climate change and find themselves a part of the same struggle. [...]

Food waste is frequently articulated as an environmental crisis, a claim that rests on two arguments. The first is clearly climate-oriented: When food waste ends up in a landfill, it rots and produces methane, a potent greenhouse gas that warms the planet. In this argument, households are largely to blame, and the solutions put forward to address household food waste mostly center on policing behavior, whether through more judicious domestic labor or patronizing public education campaigns aimed at addressing consumer confusion. Much like paper straws or canvas totes, though, well-meaning small changes miss the forest of structural change [...]. The object of thrown-away food bears scrutiny, even though it is the way we dispose of food — mostly dumping it in landfills — that generates methane emissions. Large-scale composting or biogas

generation, which could actually put a dent in this methane problem, often require public investment and political will — something consumer-focused finger-pointing does not.

The other environmental appeal anti-waste advocates make is what is often referred to as the “embedded inputs” argument. Because producing food entails the use of land, water, fertilizer, pesticides, fuel, and transportation (the list goes on), food waste is often seen as the wasting of all of these inputs as well. [...]

This kind of thinking is what allows [...] the U.N.’s Food and Agriculture Organization to declare that food waste is responsible for 3.3 gigatonnes of greenhouse gases, which is inclusive of all of the emissions attributable to the growing, harvesting, processing, transportation, and distribution.

This creative accounting suggests that wasting less food would somehow undo all of the harms of food production. But the nutrient cycle does not care whether or not you clean your plate. [...] In focusing so much on waste, we give a pass to the way things are further upstream. There is a rosy assumption that wasting less food would make it back up the supply chain in the most impressive game of telephone ever and signal to farmers to grow less food. But that seems unlikely in an agricultural paradigm staked by subsidies that incentivize the overproduction of four or five commodity crops, where farmers are subjugated by the demands of fewer and fewer agribusiness firms rather than consumers. [...]

If food waste can’t save the planet, can uneaten food at least feed people? [...] The EPA ’s food recovery hierarchy [...] ranks “feeding hungry people” (their language, not mine) near the top, second to reducing food waste at its source. If food insecurity were merely the result of a lack of food, then diverting food to “hungry people” might simultaneously address the scourge of hunger and food waste reduction. This is the basis of campaigns like Kroger’s Zero Hunger | Zero Waste initiative, a “commitment to end hunger in our communities and eliminate waste across our company by 2025.”

Writers often fail to see “both sides” of the food-waste problem, reporting it as a straightforward, common sense issue where supermarkets and restaurants doing anything about it are the heroes of the story. They repeat nonsensical food waste memes to get at food waste’s scale, like “if food waste were a country” — it isn’t — “it would be the third-largest greenhouse gas emitter after China and the U.S.,” if only because they lend themselves well to sleek infographics. [...]

Austin Bryniarski, theoutline.com, February 26, 2020

Document 4



FoodDrink Europe, September 2020