



8/24/2020

# Organic Waste Management - TED Talks

List of TED Talks with detailed  
description

## Table of Contents

TED Talks highly related to the topic of Organic Food Waste Management.....	2
TED Talks medium related to the topic of Organic Food Waste Management .....	5
TED Talks Indirectly related to the topic of Organic Food Waste Management .....	7

## TED Talks highly related to the topic of Organic Food Waste Management

- **What We're Getting Wrong In The Fight To End Hunger**

[https://www.ted.com/talks/jasmine\\_crowe\\_what\\_we\\_re\\_getting\\_wrong\\_in\\_the\\_fight\\_to\\_end\\_hunger?fbclid=iwar0ymc--fjdzuh6knayzfxbkierbubw\\_riymbu9hgjcn8qvfsaqwr-mgkx8](https://www.ted.com/talks/jasmine_crowe_what_we_re_getting_wrong_in_the_fight_to_end_hunger?fbclid=iwar0ymc--fjdzuh6knayzfxbkierbubw_riymbu9hgjcn8qvfsaqwr-mgkx8)

### **About the talk:**

In a world that's wasting more food than ever before, why do one in nine people still go to bed hungry each night? Social entrepreneur Jasmine Crowe calls for a radical transformation to our fight to end global hunger -- challenging us to rethink our routine approaches to addressing food insecurity and sharing how we can use technology to gather unused food and deliver it directly to people in need.

- **100\_solutions\_to\_reverse\_global\_warming (Duration: 17:01)**

[https://www.ted.com/talks/chad\\_frischmann\\_100\\_solutions\\_to\\_reverse\\_global\\_warming](https://www.ted.com/talks/chad_frischmann_100_solutions_to_reverse_global_warming)

### **About the talk:**

what surprised us, honestly, was that eight of the top 20 solutions relate to food system. The decisions we make every day about the food we produce, purchase and consume are perhaps the most important contributions every individual can make to reversing global warming. And we need to rethink how we produce our food to make it more regenerative. There are many ways to do this...(09:19)

Moreover, approximately a third of all food produced is not eaten, and wasted food emits an astounding eight percent of global greenhouse gases. We need to look where across the supply chain these losses and wastage occurs...(10:54)

- **Creative houses from reclaimed stuff (Duration 17:57)**

[https://www.ted.com/talks/dan\\_phillips\\_creative\\_houses\\_from\\_reclaimed\\_stuff](https://www.ted.com/talks/dan_phillips_creative_houses_from_reclaimed_stuff)

### **About the talk:**

In this funny and inspiring talk, Dan Phillips tours us through a dozen homes he's built in Texas using recycled and reclaimed materials in wildly creative ways. Brilliant, low-tech design details will refresh your own drive to make more with less.

We create mountains of waste. And they're doing a pretty good job there in the forest, working all the byproduct of their industry -- with OSB and particle board and so forth and so on -- but it does no good to be responsible at the point of harvest in the forest if consumers are wasting the harvest at the point of consumption. (08:37)

- **The global food waste scandal (Duration 14:15)**

[https://www.ted.com/talks/tristram\\_stuart\\_the\\_global\\_food\\_waste\\_scandal?language=en](https://www.ted.com/talks/tristram_stuart_the_global_food_waste_scandal?language=en)

**About the talk:**

Western countries throw out nearly half of their food, not because it's inedible -- but because it doesn't look appealing. Tristram Stuart delves into the shocking data of wasted food, calling for a more responsible use of global resources.

I first of all had to find some proxy way of uncovering how much food was being wasted. So I took the food supply of every single country and I compared it to what was actually likely to be being consumed in each country. (02:12)

Some food waste, as I said at the beginning, will inevitably arise, so the question is, what is the best thing to do with it? (11:58)

- **A vision for sustainable restaurants (8:49)**

[https://www.ted.com/talks/arthur\\_potts\\_dawson\\_a\\_vision\\_for\\_sustainable\\_restaurants](https://www.ted.com/talks/arthur_potts_dawson_a_vision_for_sustainable_restaurants)

**About the talk:**

If you've been in a restaurant kitchen, you've seen how much food, water and energy can be wasted there. Chef Arthur Potts-Dawson shares his very personal vision for drastically reducing restaurant, and supermarket, waste -- creating recycling, composting, sustainable engines for good (and good food).

This is the kitchen, which is in the same room. I basically created a menu that allowed people to choose the amount and volume of food that they wanted to consume. Rather than me putting a dish down, they were allowed to help themselves to as much or as little as they wanted. (02:50)

- **The food-waste dilemma (12:12)**

[https://www.ted.com/talks/daniel\\_tay\\_the\\_food\\_waste\\_dilemma?language=en](https://www.ted.com/talks/daniel_tay_the_food_waste_dilemma?language=en)

**About the talk:**

Food waste is a global problem. Food Rescue with co-founder Judee Tan, leading a movement in combatting food waste in Singapore. The organisation conducts food rescue missions where vegetable and fruit suppliers are approached and asked to give away their unsellable produce. SG Food Rescue then distributes the produce to the needy.

The first cause of food waste is cosmetic standards by customers. The second cause of food waste is packing standards set by retailers. And the third one is mismatch of supply and demand at the farms and importers. If you notice, there's an underlying thread that links all three of these causes. The underlying thread is this: businesses exist to make as much money as possible.(08:47)

## TED Talks medium related to the topic of Organic Food Waste Management

- **Dead stuff: The secret ingredient in our food chain(3:36)**

[https://www.ted.com/talks/john\\_c\\_moore\\_and\\_eric\\_berlow\\_dead\\_stuff\\_the\\_secret\\_ingredient\\_in\\_our\\_food\\_chain](https://www.ted.com/talks/john_c_moore_and_eric_berlow_dead_stuff_the_secret_ingredient_in_our_food_chain)

**About the talk:**

When you picture the lowest levels of the food chain, you might imagine herbivores happily munching on lush, living green plants. But this idyllic image leaves out a huge (and slightly less appetizing) source of nourishment: dead stuff. John C. Moore details the "brown food chain," explaining how such unlikely delicacies as pond scum and animal poop contribute enormous amounts of energy to our ecosystems.

- **Grow your own clothes (6:33)**

[https://www.ted.com/talks/suzanne\\_lee\\_grow\\_your\\_own\\_clothes](https://www.ted.com/talks/suzanne_lee_grow_your_own_clothes)

**About the talk:**

Designer Suzanne Lee shares her experiments in growing a kombucha-based material that can be used like fabric or vegetable leather to make clothing. The process is fascinating, the results are beautiful (though there's still one minor drawback ...) and the potential is simply stunning.

- **My green school dream(13:35)**

[https://www.ted.com/talks/john\\_hardy\\_my\\_green\\_school\\_dream](https://www.ted.com/talks/john_hardy_my_green_school_dream)

**About the talk:**

Join John Hardy on a tour of the Green School, his off-the-grid school in Bali that teaches kids how to build, garden, create (and get into college). The centerpiece of campus is the spiraling Heart of School, perhaps the world's largest freestanding bamboo building.

We feed 400 people lunch every day and it's not a normal lunch. There's no gas...(07:37)

- **Cooking as alchemy(9:34)**

[https://www.ted.com/talks/homaro\\_cantu\\_ben\\_roche\\_cooking\\_as\\_alchemy](https://www.ted.com/talks/homaro_cantu_ben_roche_cooking_as_alchemy)

**About the talk:**

Homaro Cantu and Ben Roche come from Moto, a Chicago restaurant that plays with new ways to cook and eat food.

The idea with this is that we're going to eliminate tons of food miles, wasted energy, and overfishing of tuna by creating tuna, or any exotic produce or item from a very far-away place, with local, organic produce; (06:19)

developing nations and first-world nations, imagine if you could take these wild plants and consume them, food miles would basically turn into food feet. (08:30)

- **Biomimicry's surprising lessons from nature's engineers (23:19)**

[https://www.ted.com/talks/janine\\_benyus\\_biomimicry\\_s\\_surprising\\_lessons\\_from\\_nature\\_s\\_engineers](https://www.ted.com/talks/janine_benyus_biomimicry_s_surprising_lessons_from_nature_s_engineers)

**About the talk:**

Janine Benyus provides heartening examples of ways in which nature is already influencing the products and systems we build.

Because we have to grow the capacity of this planet to create more and more opportunities for life. And really, that is what other organisms do as well. (21:14)

- **What's wrong with what we eat(19:56)**

[https://www.ted.com/talks/mark\\_bittman\\_what\\_s\\_wrong\\_with\\_what\\_we\\_eat/transcript](https://www.ted.com/talks/mark_bittman_what_s_wrong_with_what_we_eat/transcript)

**About the talk:**

New York Times food writer Mark Bittman weighs in on what's wrong with the way we eat now (too much meat, too few plants; too much fast food, too little home cooking), and why it's putting the entire planet at risk.

Which bring me full circle and points directly to the core issue, the overproduction and overconsumption of meat and junk food. (16:08)

## TED Talks Indirectly related to the topic of Organic Food Waste Management

- **Ross Lovegrove: Organic design, inspired by nature(19:30)**

[https://www.ted.com/talks/ross\\_lovegrove\\_organic\\_design\\_inspired\\_by\\_nature](https://www.ted.com/talks/ross_lovegrove_organic_design_inspired_by_nature)

**About the talk:**

we should be developing packaging for ideas which elevate people's perceptions and respect for the things that we dig out of the earth and translate into products for everyday use. Could we be manufacturing from foodstuffs in the future? (06:35)

- **3 creative ways to fix fashion's waste problem (9:47)**

[https://www.ted.com/talks/amit\\_kalra\\_3\\_creative\\_ways\\_to\\_fix\\_fashion\\_s\\_waste\\_problem](https://www.ted.com/talks/amit_kalra_3_creative_ways_to_fix_fashion_s_waste_problem)

**About the talk:**

Fashion has a waste problem, and Amit Kalra wants to fix it. He shares some creative ways the industry can evolve to be more conscientious about the environment -- and gain a competitive advantage at the same time. Now, recycling clothing is definitely one piece of the puzzle...(05:14)

The 2.4-trillion-dollar fashion industry is fiercely competitive. So the business that can provide a product at scale while also promising its customers that each and every garment will become more unique over time will have a serious competitive advantage...(08:35)

- **How we can eat our landscapes (13:21)**

[https://www.ted.com/talks/pam\\_warhurst\\_how\\_we\\_can\\_eat\\_our\\_landscapes](https://www.ted.com/talks/pam_warhurst_how_we_can_eat_our_landscapes)

**About the talk:**

Pam Warhurst tells the story of how she and a growing team of volunteers came together to turn plots of unused land into communal vegetable gardens, and to change the narrative of food in their community.

there's so many people that don't really recognize a vegetable unless it's in a bit of plastic with a bit of an instruction packet on the top.(05:10)

- **A robot that eats pollution (14:10)**

[https://www.ted.com/talks/jonathan\\_rossiter\\_a\\_robot\\_that\\_eats\\_pollution](https://www.ted.com/talks/jonathan_rossiter_a_robot_that_eats_pollution)

**About the talk:**

Meet the "Row-bot," a robot that cleans up pollution and generates the electricity needed to power itself by swallowing dirty water.

To actually make the robot, we take inspiration from two organisms.(03:55) The Row-bot is made up of three parts, and those three parts are really like the parts of any organism. It's got a brain, it's got a body and it's got a stomach. (05:27)