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One billion meals thrown away every day – 19th October 2026

Level 4

A billion meals are thrown away every day, despite millions of people starving. The UN has reported that households are responsible for 60 per cent of food waste. Restaurants and food services waste 28 per cent and shops waste 12 per cent. The Maldives wastes the most, at around 260 kg per person annually. Food waste accounts for 10 per cent of greenhouse gas emissions. Rotting food in landfills releases dangerous gases like methane.

People, businesses and governments can all reduce food waste. People can plan meals, prepare shopping lists, and purchase only what they need. They can store food correctly, freeze surplus food, and turn leftovers into new dishes. Restaurants and supermarkets can donate surplus food to people in need. The UN said wasted food should be put to better use. Reducing waste would save money, improve food security and help climate change.

Level 5

Over a billion meals are thrown away every day, despite famines and people starving. The United Nations recently reported that households are responsible for 60 per cent of food waste. Restaurants and food services waste 28 per cent and shops waste 12 per cent. The Maldives has the highest household food waste per person, at around 260 kilograms annually. Globally, food waste accounts for 8 to 10 per cent of greenhouse gas emissions. As trashed food decomposes in landfills, it releases dangerous greenhouse gases like methane. This accelerates global warming.

People, businesses and governments can take steps to reduce food waste. People should plan meals, prepare shopping lists, and purchase only what they need. They should store food correctly and freeze surplus portions. They should also turn leftovers into new dishes. Restaurants and supermarkets also have a big part to play in reducing food loss. They can donate surplus food to people in need. The UN said: "Every meal rescued, shared or never wasted is food put to better use." Reducing waste would save money, improve food security and help climate change.

Level 6

More than one billion meals are thrown away worldwide every day, despite famine and millions of people starving. The United Nations Environment Programme (UNEP) recently reported that households are responsible for 60 per cent of food waste, followed by restaurants and food services at 28 per cent, and shops at 12 per cent. The Maldives has the highest estimated household food waste per person, at around 260 kilograms annually. Syria, Seychelles, Mexico and Tunisia also recorded high levels. Globally, food waste accounts for 8 to 10 per cent of greenhouse gas emissions. As discarded food decomposes in landfills, it releases the dangerous greenhouse gas methane, which accelerates global warming.

Individuals, businesses and governments can all take practical steps to reduce food waste. People should plan meals, prepare shopping lists, and purchase only what they need. We should store ingredients correctly and freeze surplus portions. We should also turn leftovers into new dishes and compost inedible waste. Restaurants and supermarkets also have a huge part to play in reducing food loss. They can donate surplus food to communities in need. Martin Krause, Director of the Climate Change Division at UNEP, said: "Every meal rescued, shared or never wasted is food put to better use." Reducing waste would save money, improve food security and help curb climate change.