



WAYS TO SOLVE THE FOOD WASTE PROBLEM

BY USING NON-STANDARD VEGETABLES AND DRY VEGETABLES

Nagano Prefectural Ueda Senior High School



2 MANY OF THE NON-STANDARD VEGETABLES WERE THROWN AWAY



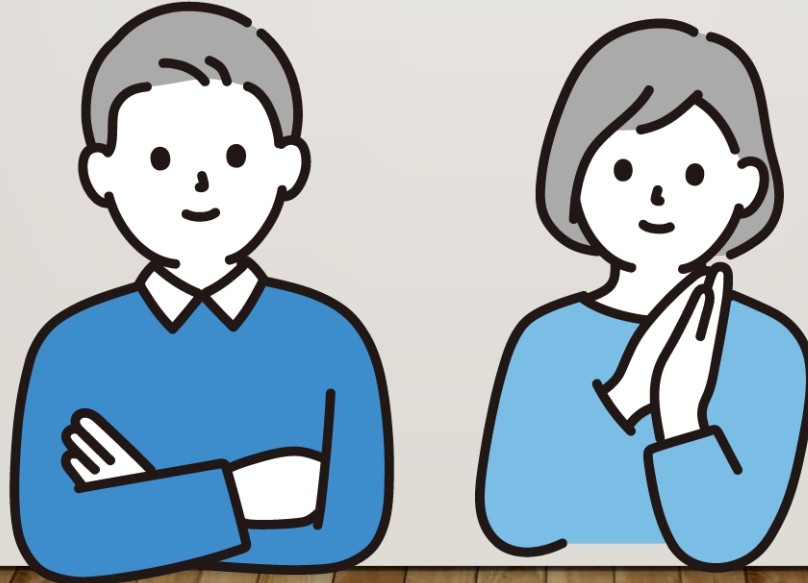
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Which do you want to eat?



4

The taste is still delicious. So we can eat it.



5 DRY VEGETABLES



6 BENEFITS

- Remove the bitter taste
- Make them keep for a long time
- Increase the nutrition



7 TRY OUT

Tomato, carrot, cabbage, cucumber,
radish, onion, potato, ...



CUT



8

Few days later



9 COOK



10 DISADVANTAGES

- Spend a few days to make them
- need a place, and specific environmental condition



Thank you.

