From counting food miles, cutting carbon emissions to choosing the right bin... Confused?



With
Stefan Stainsby (WRAP's Love Food Hate Waste)
Julie Bagnoli (Business Link)
Pat Foreman (Food Northwest)
Chris Shearlock (The Co-operative)
Debbie Ellen (Researcher & Community Grower)
The panel will be chaired by Mark Shayler (Eco3).

10 June 2010 4.30pm to 6.00pm - Drinks Reception 6.00pm to 8.00pm - Question Time



University Place, Manchester University, Oxford Road, M13 9PL

Fast Facts

- More than half of the pork we in the UK eat is imported.
- Half the vegetables and 95% of the fruit eaten in the UK comes from overseas.
- Almost one fifth of the UK's total greenhouse gas emissions are associated with our food & drink.
- 1/3 of all waste produced in the UK is generated by the food industry. That's 17m tonnes of food waste.
- 1/4 of this waste is still fit for consumption.

The debate will centre on topics such as:
food supply chain management
Sourcing
food purchasing
Packaging
food wastage/surplus food

Please pre-book your ticket online at www.emergemanchester.co.uk and collect from the box office on the night of the event.

Tickets are limited. Entry is free.

Please email the questions you would like to ask the panel members to mareen@emergemanchester.co.uk no later than 5pm on 8 June 2010.

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