

THE WORLD IN 30 MINUTES

SAVE THE WASTE

30' (GER)

The fight against the wastage of food has become cool: A new form of “dumpster-diving” has emerged as a way to prevent food wastage.

All this may be connected to a lot of altruism but it is what may be needed to remind the people of our fast food culture of the true worth of our food. By following a functioning business model that is hinged on the prevention of food wastage, Äss-Bar has already established itself as a vision of success. Äss-bar is a chain of restaurants that rather than disposing their left-overs from the day before, offer the baked goods from the previous day for sale. But will meats that cannot even be redistributed as stuffing become delicacies for the masses? A barbeque might make it possible.

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