

Team Name & School:Drew Charter School

Teacher Name: Crockett

Green Heart Action Plan

Problem Definition/ Problem Statement

The most common food waste is fruits and vegetables because they are fragile and perishable. This is a problem because they just get wasted, and while they are breaking down, they release harmful greenhouse gases, which negatively impact the Earth.

Root Cause of the Problem

We wanted to take into consideration that fruits and vegetables are the most wasted food because of their short shelf life and being damaged in shipping.

List at Least Three Credible Resources that Support Your Problem Statement

<https://www.epa.gov/sciencematters/lettuce-not-waste-new-epa-research-highlights-food-waste-contributions-climate>
<https://cswd.net/cswd-digest/the-most-wasted-foods-in-american-homes-and-how-to-save-them/>
<https://www.escoffier.edu/blog/world-food-drink/food-waste-in-america/>

Proposed Solution

WE wanted to make a product that would help the shelf life and prevent the produce from being damaged during shipping, so we thought of a bubble wrap that gets cold on impact would be a great solution.



How We Will Measure Our Success

We would leave the fruits out in the same spot one with our product and one without and see the difference that our product makes.

Who are Decision Makers We Need to Reach

Lilianas father, who works in package designing, has connections to people who will help us make our idea come to life.

Our 3-5 Step Plan for Change

1. Create a prototype of our idea
2. Test our design
3. Make changes if needed
4. Once our design is ready, we take it to the next level to be used by food distributing company's

Impact & Equity

The design make less food go to waste.



What Help We Need to Be Successful

We need people that can give us more help and we need materials.

