AI Hackathon

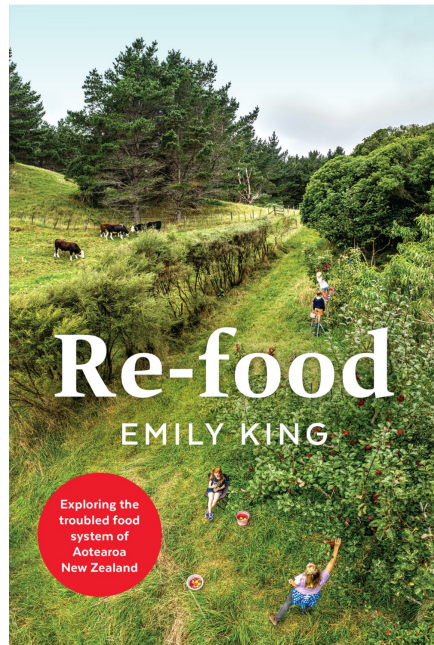## AI for the Environment Hackathon Festival 2023

Live Q&A 24 July 2023 | New Problems to Solve

ReFood

Emily King's new book Re-Food looks at the fundamentals for food producing nations like New Zealand - and where we are failing.

She also looks at land use and provides the historical context for how and why we use our agricultural resources in the way we do.

Emily has posed 4 vey different challenges for us to consider.

1. Food waste and measurability/data

Municipalities/councils are increasingly needing to measure and calculate the impact of their food system within their boundaries. One challenging area for this is calculating food waste in the manufacturing sector.

Data is not perfect but is collected better at the primary production (farming and growing) and the consumer end of the food system (via supermarkets and retailers' data sets). Assumptions can be crudely made in those data sets to understand what an areas' impact is. However when it comes to food manufacturing, the data collection or availability of it for researchers, is lacking.

How can we measure and therefore quantify the impact of food waste in our food factories and manufacturing plants and then make that data readily available for researchers to get a clearer picture?

2. Food affordability

Food prices just hit a 36 year high in New Zealand. Globally the cost of food is rising each quarter at the moment. People need to eat 7 + servings of vegetables and fruits a day to meet their nutritional needs.

How can we reduce the cost of fruits and vegetables to make sure they are more accessible to everyone, while ensuring that our farmers and growers get a fair price for their produce?

3. Traceability and transparency

The food system is complex and ingredients travel across countries and continents before being combined to make your food.

Currently in New Zealand country of origin labeling is limited to fresh fruit and vegetables, meat and fish. The complexities in the supply chain make it challenging to be able to identify more links in the chain.

How can food businesses better track and trace their ingredients and therefore their supply chains to make it clearer to people where their food comes from?

4. Climate impact of food

It's challenging for food businesses to accurately state the climate impact of the food they are making, yet consumers of that food are increasingly demanding to understand the impact of what they eat on the climate (in terms of greenhouse gas emissions).

How can a food business measure and potentially 'offset' or reduce it's climate impact, then communicate that to customers?

AI Hackathon 2023 News / Update

- **Auckland | 11-12 August 2023 | academyEx and She Sharp**

Venue: academyEx | Manuka Room | 99 Khyber Pass Road, Grafton | Auckland
Registrations close 10 August.

- **Wellington | 14-15 August 2023 | AWS**

Venue: AWS Wellington | Level 21/157 Lambton Quay | Wellington Central
Registrations close 11 August.

- **Auckland | 15-16 August 2023 | NZME and Google**

Venue: NZME | iHeart Lounge | 2 Graham Street | Auckland CBD
Registrations close 14 August.

- **Christchurch | 15-16 August 2023 | Callaghan Innovation**

Venue: Callaghan Innovation, 5 Sheffield Crescent, Burnside.
Registrations close 14 August.

New Venue:

- **Taranaki | 15-16 August 2023 | PowerCo**

Venue: PowerCo | 35 Junction St, New Plymouth.
Registrations close 14 August.

New Dates:

- **Waikato | 19-20 August 2023 | University of Waikato**

Venue: AI Institute, School of Computing & Mathematical Sciences, University of Waikato, Gate 8, The University of Waikato, Hillcrest Road.
Registrations close 17 August.