

Sustainable & Ethical Consumption in Food: Thailand's Perspective



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Food in Thailand

**" EVERY GRAIN OF
RICE IS PRECIOUS"**



**“Every rice is from the
exhaustion and sweat
of the rice farmer”**



This common Thai proverb emphasizes the value of food and discourages waste, rooted in agrarian culture and respect for farmers.

Green Food Packaging in Thai Food

Bamboo Tube

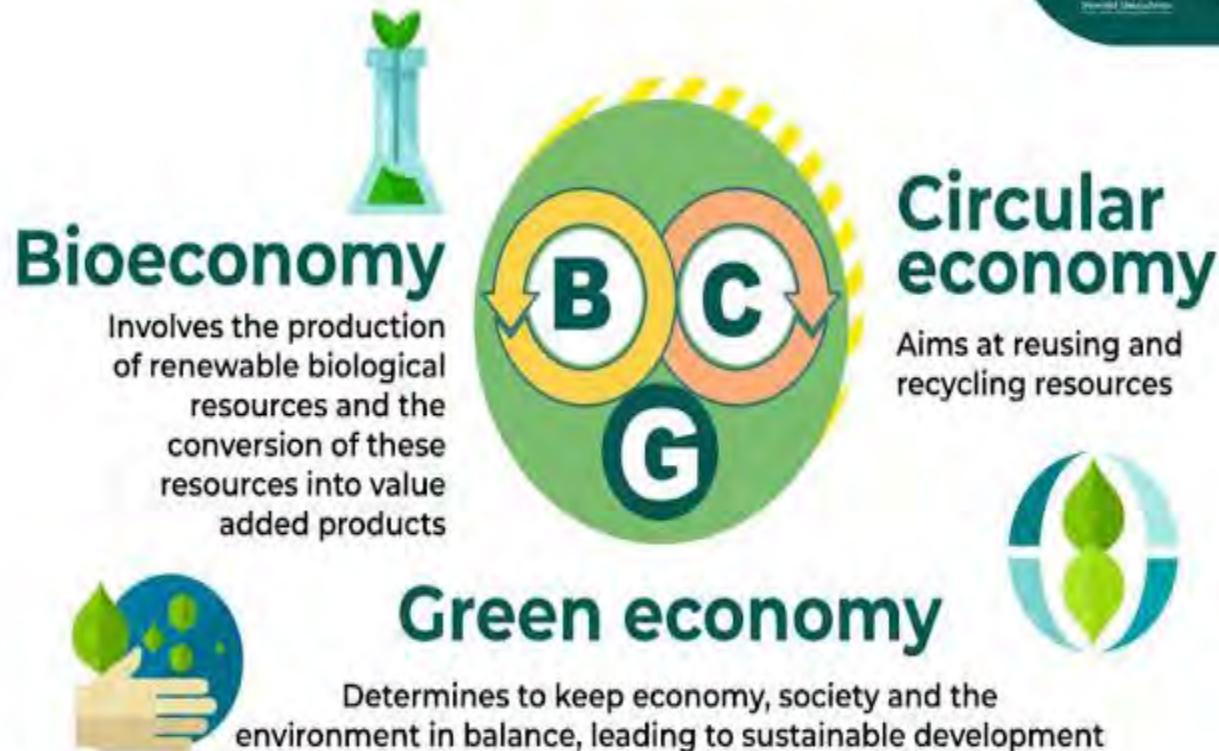
Lotus Leaf

Coconut

Banana Leaf



Public and Private Initiatives for Promoting Ethical Consumption



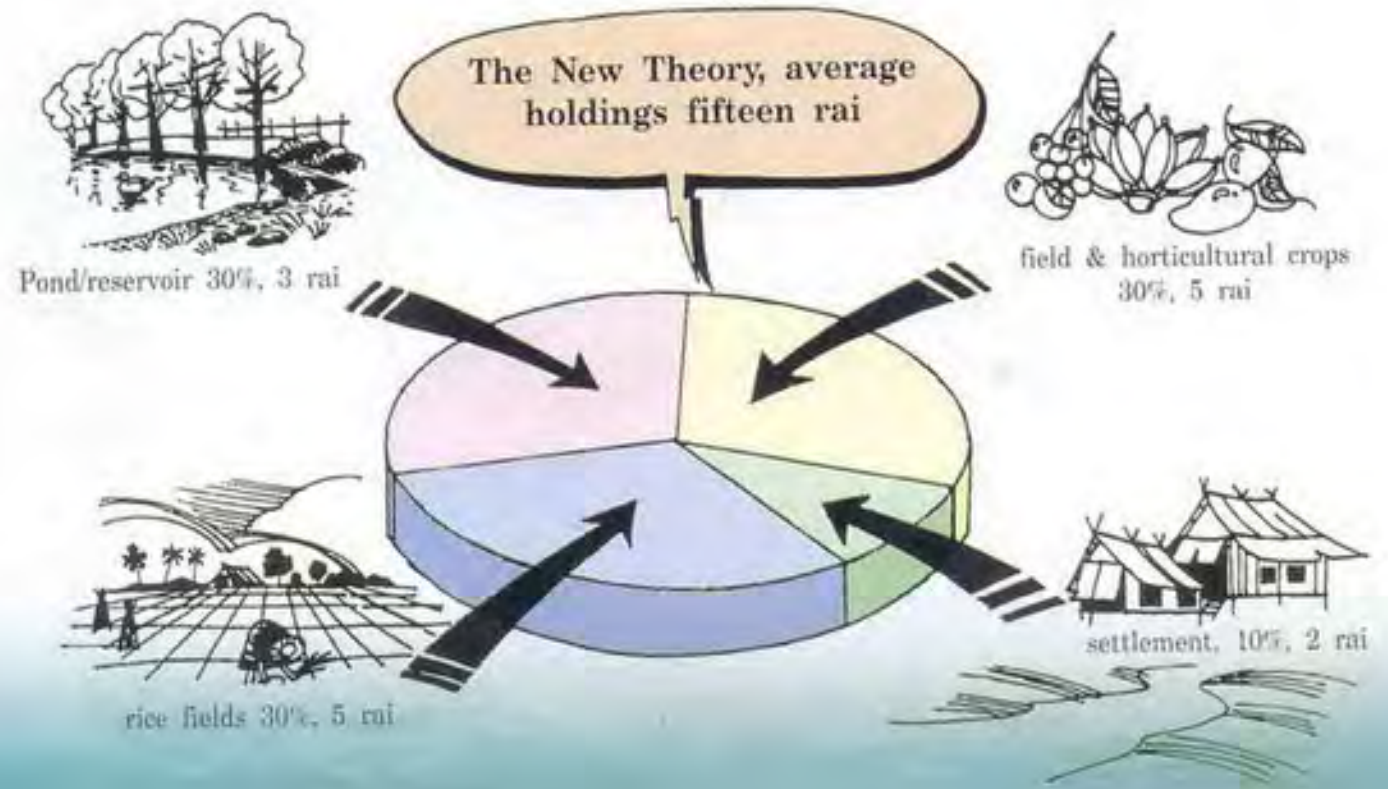


Sufficiency Economy

Benefits of the Royal Initiative of the 'Philosophy of Sufficiency Economy' of the Late King Rama IX

The people can live moderately at an economical level, without having to starve, and can be self-reliant according to the 'Sufficiency Economy' philosophy.

When water is scarce, the water stored in the pond can be used to grow vegetables that can thrive on a small amount of water without having to rely on the irrigation system.



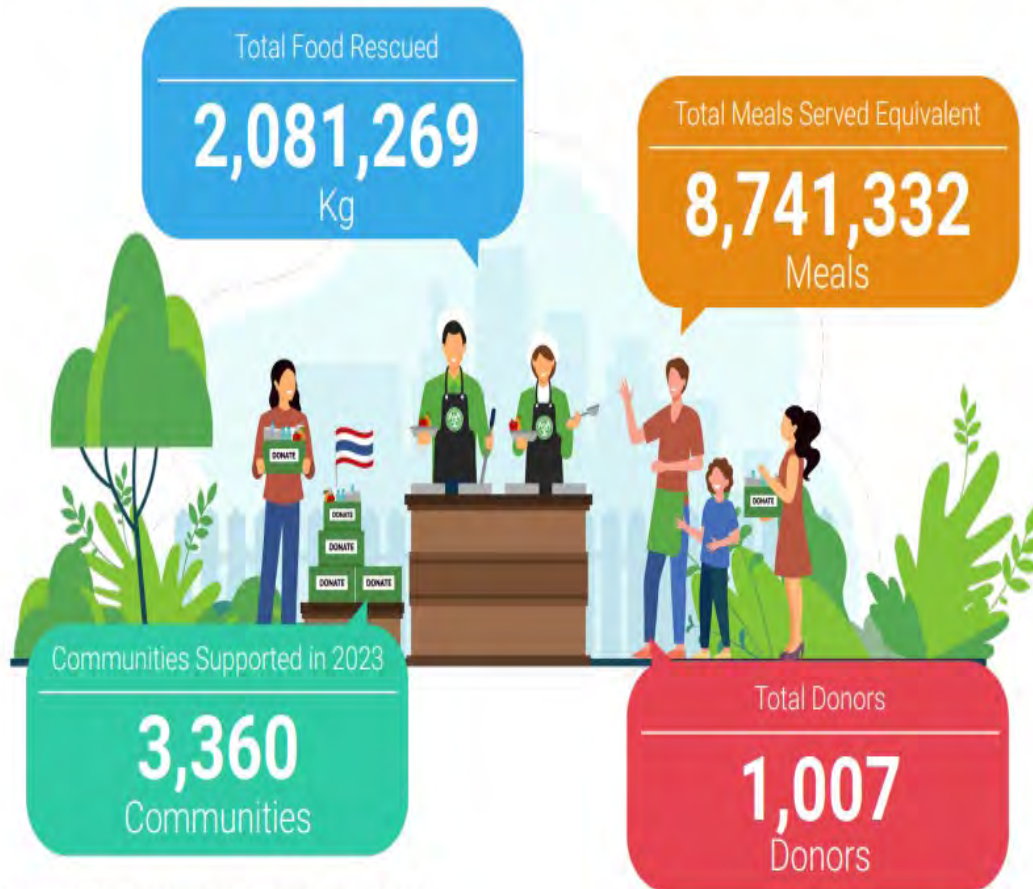
Trends of Sustainable, Ethical & Green Consumption

- In Thailand, there has been a growing number of government and private sector initiatives promoting ethical consumption, with efforts rooted in sustainability, social responsibility, and cultural values.
- The Use of Local Food Ingredients in Fine Dining Restaurants eg. Thai Herbs and Vegetables
- Reduce Food Waste and Plastic Packaging
- Creating the Culture of Sustainable Ethical & Green Consumption



SOS Thailand (Scholars of Sustenance)

THAILAND IMPACT NUMBER 2023



SCHOLARS OF SUSTENANCE FOUNDATION THAILAND

SOS Thailand (Scholars of Sustenance)

- A food rescue foundation working with hotels, restaurants, and retailers.
- Collects surplus food and redistributes it to communities in need.
- Reduces edible food waste and carbon footprint.

The Rescue Kitchen Program has been incredibly successful in fostering strong relationships between volunteers, neighbors, and communities. In total we organised 909 events in 2023


The program not only provides nourishing and comforting meals to those in need but also brings people together, creating a sense of community. These kitchens serve as hubs for volunteers, neighbors, and community members to gather and prepare meals for those struggling with food insecurity. It is truly a community effort, with everyone contributing to cook for people in need.

In 2023, this program has served more than:

256K **1M+**
KG MEALS



FOOD PROGRAM HIGHLIGHTS



RESCUING PROGRAM

Our fundamental core or operational framework is the rescue of surplus food from various sources within the food supply chain. Our efforts are directed towards rescuing consummable food that would otherwise face disposal by food producers across different points in the supply chain. We then redistribute these rescued resources to communities facing food insecurity.



COOKING PROGRAM

At SOS Foundation, we not only distribute food surplus relief to individuals facing food insecurity but also foster community empowerment through our community cooking initiatives. Collaborating with dedicated volunteers, educational institutions, and young individuals, we organize dynamic activities aimed at not only delivering warmly cooked meals but also advocating for balanced nutrition for all.



EDUCATING PROGRAM

Our organization is dedicated to addressing the issue of food waste through a multifaceted approach, one of which is the provision of an educational program. By participating in our educational program, individuals can acquire a deeper understanding of the ramifications of food waste, learn practical measures that can be taken to minimize waste in their daily lives, and spread awareness of the alarming issues of food loss and food waste.

THE GOVERNMENT OF JAPAN GRANT ASSISTANCE FOR GRASSROOTS HUMAN SECURITY PROJECTS (GGP)



SCHOLARS OF SUSTENANCE FOUNDATION THAILAND



It is with great pleasure that we share the exciting news that the Scholars of Sustenance Foundation has received funding through **the Government of Japan Grant Assistance for Grassroots Human Security Projects (GGP)**. **This substantial grant has empowered us to acquire two essential trucks, a pivotal development for our Food Rescue Program, furthering our mission to combat hunger and minimize food waste in Thailand.**

The formal agreement signing ceremony took place on the 13th March of 2023, at the Embassy of Japan in Thailand, where Nashida Kazuya, Ambassador Extraordinary and Plenipotentiary of Japan to the Kingdom of Thailand, officially sealed our partnership. This collaboration marks a significant milestone in our journey, and we are immensely grateful for the support extended by the Government of Japan.

The generous donation of two trucks from the Embassy of Japan in Thailand is a transformative contribution that will significantly enhance our capacity to collect and distribute food, ensuring that more individuals have access to healthy and nutritious meals. We are enthusiastic about the positive impact these trucks will have on our ongoing efforts to alleviate food insecurity in our communities.





OUR JOURNEY



The Use of Plastic for Upcycle

- Create value to plastic waste
- 1,800 plastic waste were used to create this stunning dress. 80% from golden water bottle caps
- 20% from plastic food packages



Zircon - Gold Infinitude Charm
from 100% HDPE Bottle Lids

Glitter Gold - Infinitude Charm
from 90% PP Food Container
& 10% Gold Glitter

Clear - Infinitude Charm from
100% PP Food Container

Challenges of Ethical & Sustainable Consumption



Sustainable Consumption for Consumers in ASEAN

- 1. Concepts and Principles of Sustainable Consumption**
- 2. Best regional and international practices and approaches to policies promoting sustainable consumption**
- 3. Tools and instruments used in influencing consumer behavior**
- 4. Use of appropriate instruments and tools in selected sectors**



The ASEAN Toolkit On
Sustainable Consumption



one vision
one identity
one community



***Thank you for
your attention***

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