

## **“HELP” (Hunger - Eliminate Losses & Poverty)**

*“Feed an empty belly-feeds the soul”.*

### **Pizz-A-Thon Project addressing world hunger and waste and providing families fun activities during the isolation due to COVID-19.**

Program in design stage, assisted by Iowa State University Graduate Student **Namah Taku**.

For background of a multifaceted Iowa State University 20-year literacy food science and conservation literacy program that teach us the link between food, food production and agricultural related career. See - [www.pizz-a-thon.com](http://www.pizz-a-thon.com)

Opportunity for (at home - family-school – church youth group project)

?

#### **Create West African Pizza Project.**

HELP (Help Explore Lessons in Portioning) youth to combat hunger

#### **Help Address Hunger and Poverty**

**Goal:** Design a pizza that would be feasible to make with locally grown products.

And in Africa, is there a new product that would attract kids like pizza does in America resulting in generating their enthusiasm in the food system? If so develop a experiential activity to attract the attention of African children. Goal for church youth groups: study scriptures to assist with activities and answers to addressing global hunger.

What ingredients could be produced in different regions of Africa that would be preferable for on a newly created pizza?

Let's adapt "*at home family fun in learning*".

FOOD WASTE: 1/3rd of our food/feed is wasted, which cost about \$1 trillion annually. Food waste is a source of human-caused greenhouse gases which is an environmental concern. A major contributor to food insecurity. Due to the COVID-19 pandemic, as we work towards a new normal, we have the potential to mitigate these concerns by developing pizzas using local food systems.

Let's adapt the Pizz-A-Thon using family research teams at home projects, engaging families (tasks assigned to children based on age and comprehension levels). youth groups researching technology and scriptures in conjunction with Namah's focus (postharvest loss to ensure food security and poverty reduction) in West Africa. We can be guided by the following as we address **food, food production** and **agriculture** in our homes and communities through the outline below:

**Research to determine what are the favorite ingredients:** African and U.S. children preference in creating their favorite pizza? taste and textures

- What local ingredients can be used to make homemade pizzas?
- Design and create logo with local materials that are environmentally sustainable and economically viable.
- Packaging of pizza - research to see if plastic or other wrapping materials are best regarding environmental practice.
- Which packaging materials would have the least environmental cost?
- What compostable packaging materials would be most reasonable?
- Are there any scriptures that would give us direction in reducing wasted food or finding a way to make use of wasted food to feed the hungry?

- Reducing post-harvest loss in Africa would make available more food and would have a major effect in reducing global hunger and poverty (research and describe practices that would apply)
- Research to see what could be improved in grain storage to reduce spoilage.
- What behavior changes would be of benefit to address this problem - research the journey of “soil to slice” of pizza for examples.

**Competition Examples For: Family Teams-Describe and submit by email**

- Creating a new pizza using ingredients locally produced and linked to favorite tastes/texture preferences.
- Creating a pizza with instruction on taste testing that led to home preparation of crust, sauce and ingredients, including gardening - growing some of the ingredients.
- Describe how the family created pizza will be better than any on the market today.
- Using the Plexiglas plant/root observation box, with sand vs topsoil germination plant growth experiment, take photos, describe daily in journal and describe what it means in terms for farmers to practice soil and water conservation - when completed send report by email.
- See website HOME page and LESSON ACTIVITIES page-right side index title “Soil Experiment” the Plexiglas box soil experiment - send description of outcome including photos by email.
- and ABOUT page right side of screen index title “Kids Biscuit Pizza” try this activity and then create another kid friendly homemade pizza and prepare recipe and share by email.

**Reference:** *Bread for the World Foundation, “better nutrition better tomorrow”*  
*2020 Hunger Report*

- Leading cause of death globally is diet related
- Food systems include farmers, ranchers, fishers, processors, transporters, marketing agents, retail operators, restaurants, and consumers in a complex web.
- Food systems are both “victims” and “instigators” of climate change which is the biggest threat to being sustainable.
- Ag systems today are causing ecosystem depletion beyond regeneration.
- Good stewardship is required using sustainable practices-soil has the potential of storing carbon reducing c/o2 in atmosphere.
- Soil health is critical to global challenges. Soils are now not only the foundation for increasing the quality and quantity of food and preserving natural ecosystems, but an important part of mitigating climate change.
- 11 percent in US are faced with food insecurity and globally 2 out of 3 children do not consume a minimum recommended diet.
- By mid century few of Gov. workers will be alive but most children will-making engaging education critical,