

Lesson A

# Exploring the Food System



# FoodSpan Infographic

1. Crop production
2. Food animal production
3. Seafood production
4. Food chain workers
5. Climate change
6. Agroecology
7. Food distribution
8. Food safety
9. Food processing
10. Food labeling
11. Food marketing
12. Food environments
13. Food waste
14. Hunger and food insecurity
15. Food policy





“When we try to pick out anything by itself, we find it hitched to everything else in the universe.”  
– John Muir

# Washington Apple Supply Chain

## Growing

Apples grow on trees in orchards

## Harvesting

Apples are picked by hand

## Washing, grading, waxing

A wax coating helps keep apples crisp

## Packing

Apples are sorted and packed into 40 pound cartons

## Retailing

Apples are sold in a variety of stores

## Packaging

Packaging depends on how the apples are processed, if at all

## Processing

Some apples may be canned or made into applesauce, pie filling, etc.

## Distributing

Apples are transported up to thousands of miles in refrigerated trucks

## Preparing

Apples can be eaten whole, added to salads, cooked in pies, etc.

## Consuming

Apples are eaten

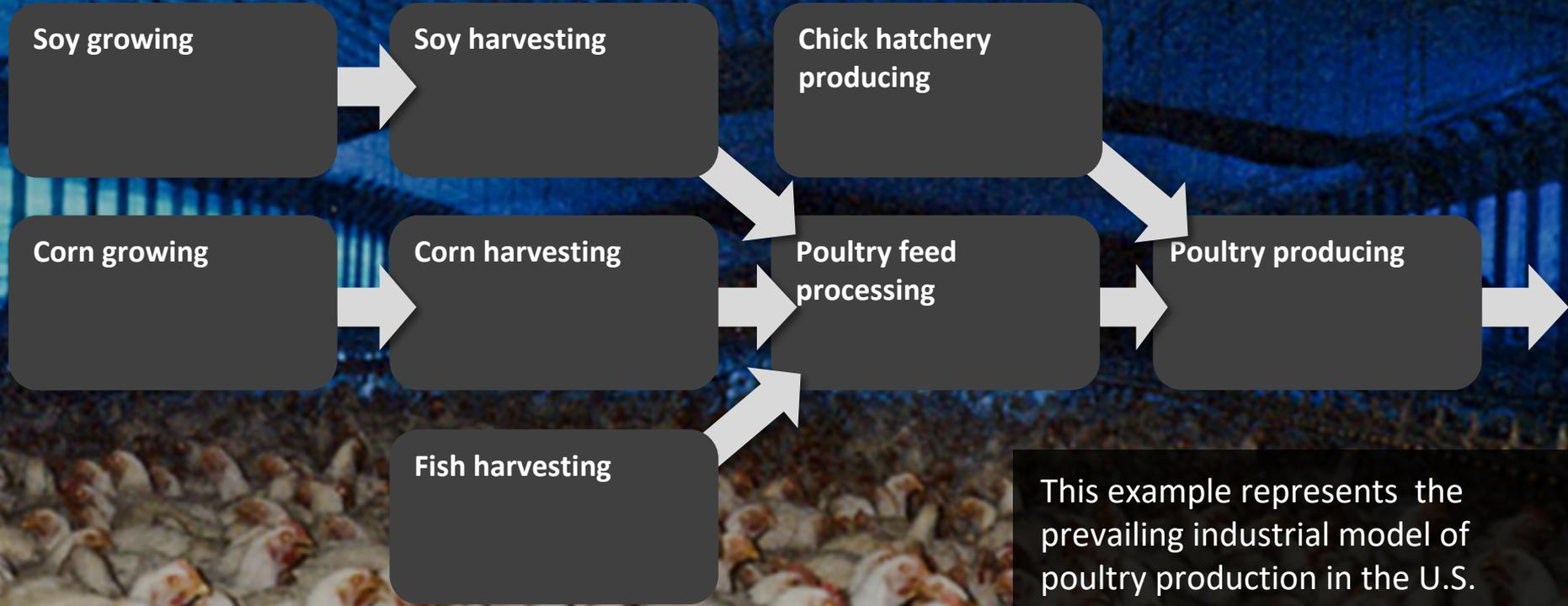
## Disposing

Throughout the life cycle, some apples and parts of apples are discarded

## Composting

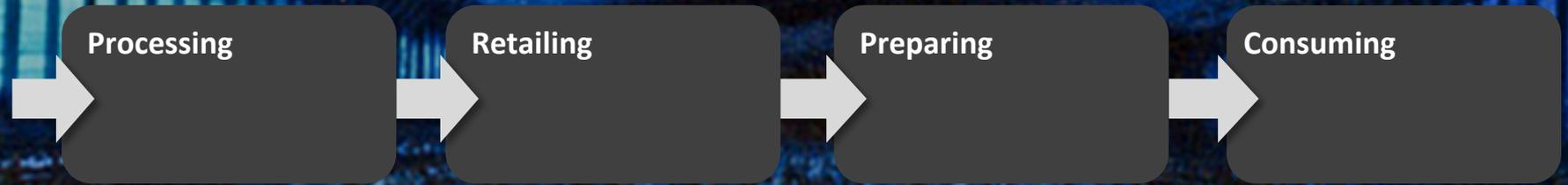
Discarded apples can be composted and used to help more apples grow

# Broiler Chicken Supply Chain



This example represents the prevailing industrial model of poultry production in the U.S.

# Broiler Chicken Supply Chain (continued)



In this example, the chicken is minimally processed. Foods such as chicken nuggets would require additional processing steps.