

Films & Series to Learn About Food Insecurity & Waste



Gather - 2020

Gather is an intimate portrait of the growing movement amongst Native Americans to reclaim their spiritual, political and cultural identities through food sovereignty, while battling the trauma of centuries of genocide. *Source:* <https://gather.film/>

Hungry to Learn - 2019

In a documentary film by Soledad O'Brien and Geeta Gandbhir we meet the faces behind an American crisis -- college students so strapped to pay tuition that they don't have enough money to eat. This verité film, shot by award-winning cinematographers Rudy Valdez and Asad Faruqi, tells the story of 4 college students facing hunger and homelessness, and dreams of college degrees just out of reach. *Source:* <https://soledadobrienproductions.com/hungerfilm>

Rotten - 2018

This docuseries travels deep into the heart of the food supply chain to reveal unsavory truths and expose hidden forces that shape what we eat. *Source:* www.Netflix.com/rotten

Just Eat It: A Food Waste Story - 2018

Filmmakers and food lovers Jen and Grant dive into the issue of waste from farm, through retail, all the way to the back of their own fridge. After catching a glimpse of the billions of dollars of good food that is tossed each year in North America, they pledge to quit grocery shopping cold turkey and survive only on foods that would otherwise be thrown away. In a nation where one in 10 people is food insecure, the images they capture of squandered groceries are both shocking and strangely compelling. But as Grant's addictive personality turns full tilt towards food rescue, the 'thrill of the find' has unexpected consequences. *Source:* <https://foodwastemovie.com/about/>

Wasted! The Story of Food Waste - 2017

This film aims to change the way people buy, cook, recycle, and eat food. Through the eyes of chef-heroes like Bourdain, Dan Barber, Mario Batali, Massimo Bottura, and Danny Bowien, audiences will see how the world's most influential chefs make the most of every kind of food, transforming what most people consider scraps into incredible dishes that create a more secure food system. *Source:* <https://superltd.com/films/wasted-the-story-of-food-waste>

Sustainable - 2016

A vital investigation of the economic and environmental instability of America's food system, from the agricultural issues we face — soil loss, water depletion, climate change, pesticide use — to the community of leaders who are determined to fix it. Sustainable is a film about the land, the people who work it and what must be done to sustain it for future generations. Source: <https://sustainablefoodfilm.com/>

Hunger in America - 2014

HUNGER IN AMERICA is a powerful documentary tackling the hunger epidemic in America. In the USA today, one in six people, including hard-working men and women, suburban families and children are struggling with hunger. Tonight, over 50 million Americans won't have enough food to eat by day's end. This insightful documentary will change your whole perception on what hunger and food insecurity looks like. Source: <https://www.hungerinamericamovie.com/>

A Place at the Table - 2012

A Place at the Table shows us how hunger poses serious economic, social and cultural implications for our nation, and that it could be solved once and for all, if the American public decides — as they have in the past — that making healthy food available and affordable is in the best interest of us all. Source: <http://www.takepart.com/place-at-the-table/>

How to Feed the World - 2010

“How to Feed the World,” directed by Denis van Waerebeke is a 10-minute film, which was originally created for viewers between ages nine and 14 and can be viewed for free on Vimeo, uses colorful graphics to explain how globalization and trade influence which foods are available in different regions of the globe. “How to Feed the World” urges members of Earth to work together to eat more sustainably to create a lasting solution. It recommends for individuals to make a difference by eating more plant-based products. Source: <https://blog.localdifference.org/five-foodie-films/>

Taste the Waste - 2010

Are you having a hard time picturing how much food goes to waste? “Taste the Waste,” directed by Valentin Thurn, will provide you with a more complete understanding of the quantity of food being thrown away, much of which is still edible. 90 million tons of food are thrown away in the European Union per year, including 3 million tons of bread, according to the film. “Taste the Waste,” which you can watch on YouTube, is a testament to how much good food is actually being wasted, and perhaps inspiration to be more mindful before discarding “bad” food. Source: <https://blog.localdifference.org/five-foodie-films/>