The Real Junk Food Project

In many countries there's a lot of **(0)** ..... food waste. **NEED**

Some people think this is **(17)** ..... and want to persuade supermarkets to reduce the amount of food they throw away. One reason for the problem is that some customers are very **(18)** ..... , especially when it comes to the **(19)** ..... of the food they buy. **ACCEPT** **DEMAND** **APPEAR**

(20) ..... , fruit and vegetables that are in any way **(21)** ..... , perhaps because they're a strange shape, are considered unsuitable for sale. **CONSEQUENC** **PERFECT**

The Real Junk Food Project was started in the UK by a chef, Adam Smith. He opened a café where the entire menu was produced from ingredients that would have been wasted. There were no fixed prices, customers were simply asked to pay what they felt the food was worth. The project has provided the **(22)** ..... behind similar cafés around the world. Of course, if supermarkets are **(23)** ..... persuaded to stop wasting food these cafés won't survive, but that's been Adam's **(24)** ..... from the start! **INSPIRE** **SUCCESS** **INTEND**

LIVEWORKSHEETS