Sharing Smartly: Food sharing economies in Singapore

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SHARECITY

SHARECITY is a 5-year research project led by Professor Anna Davies (Trinity College Dublin) and funded by the European Research Council which is exploring the practice and sustainability potential of city-based food sharing economies.

Objectives

• Develop **deeper theoretical** understanding of contemporary food sharing
• Generate **comparative international empirical** data about food sharing activities within cities
• Assess the **impact** of food sharing activities
• Explore how food sharing in cities might **evolve** in the future
SHARECITY Research Phases

A. Development of Concepts, Framework, & Database
   • Identification of 100 Cities
   • Designing Database
   • Searching for initiatives
   • Analysing the database

B. In-Depth Ethnographies
C. Co-Designing Assessment
D. Integration, Analysis, & Futures

**Complete**
September 2015 – December 2016

**Currently in Phase B**
January 2017 – April 2018
2018 – 2019
2019 - 2020
Sharing

SHARING AS AN EVERYDAY SOCIAL PRACTICE
Sharing a meal with friends and family; sharing a kitchen with colleagues; sharing garden with neighbors

SHARING ECONOMIES
Stretching contemporary sharing into new spaces and scales; emerging forms of strangers-sharing

ICT MEDIATED SHARING
New forms of networked sociality; co-creation and co-production models; online communities of practices

SUSTAINABILITY CLAIMS BUT LIMITED EVIDENCE BASE
“A means to build community, to distribute (and re-distribute) resources more efficiently, to tread more lightly on our environment” (Gaskins, 2010)
What is meant by food sharing

- Have a portion of FOOD with another or others; [shared consumption]
- Give a portion of FOOD to others; [gifting]
- Use, occupy, or enjoy FOOD jointly; [shared use of space & experiences]
- Possess an interest in FOOD in common; [shared interest]
- Tell someone about FOOD [shared knowledge/skills] (OED, 2014)

Our focus is on food sharing activities enabled by information and communications technologies (ICT)

Community gardens, CSAs, soup kitchens, food banks, potluck, meal sharing apps, collective buying schemes, food rescue, cooperatives, community kitchens, gleaning, foraging, dumpster diving, land and yard sharing, tool libraries, seed exchanges, food swaps, food education programs, skill shares, fermentation club, urban beekeeping guilds, meetup groups, food mapping sites
From Sharing Economy to Sharing Economies

(Gibson Graham, 2015)
From Smart City to Sharing Cities
<table>
<thead>
<tr>
<th><strong>WHAT IS SHARED</strong></th>
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<tbody>
<tr>
<td>PLANTS/ SEEDS</td>
<td>Plant cuttings, trees, and seeds for growing food.</td>
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<tr>
<td>FOOD</td>
<td>All edible produce such as fresh fruits, vegetables, meat and fish, and all food that has been packaged, processed, or changed from its raw form, but not combined into a full meal before sharing.</td>
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<tr>
<td>COMPOST</td>
<td>Food scraps for composting and the sharing of compost for growing.</td>
</tr>
<tr>
<td>TOOLS</td>
<td>Tools for growing food, but not for cooking or disposing of food waste.</td>
</tr>
<tr>
<td>LAND</td>
<td>Land for growing food.</td>
</tr>
<tr>
<td>KITCHEN SPACES/DEVICES</td>
<td>Spaces, devices and utensils for preparing and cooking food.</td>
</tr>
<tr>
<td>KNOWLEDGE/SKILLS</td>
<td>Information, education, and training about growing, cooking and eating.</td>
</tr>
<tr>
<td>MEALS</td>
<td>Prepared meals eaten alone or with others.</td>
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<thead>
<tr>
<th><strong>HOW IT IS SHARED</strong></th>
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<tbody>
<tr>
<td>COLLECTING</td>
<td>Gleaning, foraging, food rescue and dumpster diving (skip surfing).</td>
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<tr>
<td>GIFTING</td>
<td>Donating, giving or lending food and food related stuff, skills and spaces with no expectation of monetary compensation or other returns.</td>
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<tr>
<td>BARTERING</td>
<td>The direct exchange or swap of food or food related stuff, spaces and skills without using money.</td>
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<tr>
<td>SELLING</td>
<td>Exchanging or renting food or food related stuff, spaces or skills for money, includin buying groups.</td>
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<th><strong>SHARING ORGANISATION</strong></th>
<th></th>
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<td>CHARITY/ NON-PROFIT</td>
<td>Registered charities and non-profit organisations.</td>
</tr>
<tr>
<td>SOCIAL ENTERPRISE</td>
<td>Organizations registered as a Social Enterprise, Community Interest Company, B Corporation, or other similar form which aims to produce a social or environmental good through trade.</td>
</tr>
<tr>
<td>FOR-PROFIT</td>
<td>Commercial ventures with the goal of generating a financial profit.</td>
</tr>
<tr>
<td>COOPERATIVE</td>
<td>Enterprises that are jointly owned and democratically controlled by their members.</td>
</tr>
<tr>
<td>CLUB/ ASSOCIATION NETWORK</td>
<td>Formal clubs, associations and networks that require membership.</td>
</tr>
<tr>
<td>INFORMAL</td>
<td>No formal structure, organisation or membership requirements.</td>
</tr>
</tbody>
</table>
Top 10 Cities
London 198
NYC 188
Melbourne 144
Berlin 137
Sydney 108
Barcelona 107
Philadelphia 82
Chicago 72
Buenos Aires 70
Vancouver 68

http://sharecity.ie/research/sharecity100-database/
Food Sharing Around the World

- 70% of initiatives share multiple food related stuff, spaces or skills
- 53% of initiatives share via multiple methods
- 21% of initiatives use multiple organisational structures

**WHAT IS SHARED**

- Knowledge/Skills
- Meals
- Fruits/Vegetables
- Eating Together
- Land
- Food Products
- Tools
- Plants/Seeds
- Kitchen Devices
- Kitchen Space
- Compost
- Meat/Fish

**HOW IT IS SHARED**

- Gifting
- Selling
- Collecting
- Bartering

**SHARING ORGANISATION**

- Nonprofits
- Associations
- Forprofit
- Informal
- Cooperatives
- Social Enterprices
Food Sharing in Singapore

- Singapore is ranked #27 in the SHARECITY100 Database with 50 food sharing initiatives

- 80% of food sharing initiatives in Singapore share multiple things. Knowledge & skills are most commonly shared (27%), followed by meals (19%), land and food products (13%)

- Selling (43%) is the most common form of food sharing, followed closely by gifting (41%), collecting (5%) and bartering (11%)

- For-Profits (37%) and informal (27%) are the dominant models of food sharing initiatives followed by non for-profits (17%) social enterprise (8%)
Cooperative behavior?
Sharing-in vs Sharing-out
Leading Narratives

- City in a Garden, Zero Waste Nation, Smart Nation, Sustainable Singapore
- 3rd in the world 1st in Asia EIU GFSI 2016
- Food affordability (low import tax 1.1%), food availability, high standards for quality and food safety
- High imports 90%
- Diversification of food supply
- Economies of scale
- Tech driven solutions in farming and waste management
- Eating out, cooking less, western diets, diabetes
- Kampong spirit and social cohesiveness
- Food is commodity
Emerging Narratives

- Grow Your Own Movement, Thinking Edibly, Community Agriculture, Social and Environmental Entrepreneurship
- Community food resilience
- Diverse food sharing practices (community gardens, communal kitchens, dumpster diving, foraging, seeds and plants swapping, home cooked platforms etc.)
- Diverse economies of food systems
- Food system obesity
- Knowledge commons and crowdsourcing
- Aspects of care, individual ownership, mindset-shift
- Right to healthy and nutritious food
Policy Consideration

• Food sharing is weakly-regulated
• NEA, AVA, LT, SLA, MND, MSF, HDB, URA, HPB, Nparks
• Business disruptive trends
• Community informed practices
• Permanent transformations and sense of “temporariness”
Food Sharing and Food Production

• Land, water, climate constraints
• Land sharing, underutilized spaces, resources sharing
• Food production vs community bonding
• Agritainment & aestheticization of farming
• Are the consumer ready yet?
THE PENJARA MODEL

- Community of farmers with the same values
- Employment of marginalised communities
- Closed-Loop ecosystem of systems for food production
- Co-existence of working space with farming
Some considerations

• Scaling space, skills, stuff, knowledge and technologies (HDBs, offices, community gardens, underutilized spaces, neighboring countries etc.)

• Urban farming model for Singapore?
Food Sharing and Food Consumption

- Dah makan belum?
- Culinary knowledge & consumption habits
- Mom & retiree entrepreneurship
- Shared use of kitchens
- Sharing food vs selling food
- Disruptive trend?
Instant self-heating mala hotpot

No electricity or hot water? No problem. This instant mala hotpot only requires room-tem...
Download Share Food Mobile App Now

SELL
HOME COOKED FOOD

FIND
FOOD NEAR YOU

BE FEATURED
& BE Rewarded
Show Off Your Kitchen

Monika Iwonka

Want to try home cooked food and share with others!

Avam Pongteh
No of servings: 1

black pepper...
No of servings: 1

Pineapple Cucu...
No of servings: 1

Fried Chicken ...
No of servings: 1

Pineapple Cucu
No of servings: 1

Penang-style C...
No of servings: 1

Thousands^Fis...
No of servings: 1

Italian Focaccia...
No of servings: 2

Homecook Meal
No of servings: 1

Butter Cookies
No of servings: 1

Spinach Vadai
No of servings: 4

Madras potato ...
Ingredients
Fishbone (salmon or threadfin fish)
Green papaya (depending on ripeness available)
Red dates
Ginger
Goji berries

Description
For breastfeeding mum, any day as long one week in advance to let me prepare

Understanding the need of lactation mummies out there... share the love for our little ones

Cook once every week. Just need to let me know when u preferred.

Next cooking: 21st June

Price is per bowl basis

Min. 2portions

You can have two bowls at once or you can have it over two meals to improve the BM content.
home made Swiss muesli

Free

Servings Left:
10/10

View Orders>

Order by:
Date: 15 Jul 2017
Time: 23:40

Collection by:
Date: 15 Jul 2017
Time: 23:40

Cooked by:
Monika Iwonka

Want to try home cooked food and share with others!
Some considerations

- Regulatory frameworks for sharing home-cooked and perishable foods
- Preserving heritage dishes, family recipes and memories
- Home chefs neighborhoods?
Food Sharing and Excess Food

Food waste management hierarchy

Most preferred

- Prevent and reduce food wastage at source

Redistribute unsold/excess food

Recycle/treat food waste

Recover energy

Least preferred

Source: NEA
Ministry of the Environment and Water Resources
(Parliamentary Question)

To ask what percentage of food waste is generated due to disposal of surplus food and whether the Ministry will drive and fund sharing economy solutions to tackle the food waste issue.

- Daniel Goh (NCMP)
TYPES OF FOOD WE COLLECT

1. Non Perishable Food
2. Perishable Food
3. Cooked Food
4. Expired Food

Do not bin it when you can still eat it!
OUR MEMBER BENEFICIARIES

More than 190 organizations of different size and type:
• Family Service Centres (FSCs)
• Various types of homes
• Soup Kitchens
• Religious Establishments
• Schools with children from low income families
• Other Voluntary Welfare Organisations (VWOs)
* Reaching out to approx. 100,000 individuals in total.

OUR RECORDS

60 tonnes of food on average distributed to needy families every month—equivalent to 142,857 meals.

Do not bin it when you can still eat it!
Some considerations

• No regulations in place to achieve food waste management strategy
• Strong food safety regulations, unclear liabilities
• Culturally and socially accessible and acceptable food?
This group is for anyone interested to be connected virtually (and in person!) on topics related to food sustainability in Singapore, and be part of a community that cultivates resilient and just communities.

Join with the spirit of giving and sharing, supporting one another in our initiatives, discuss and expand ideas and initiatives, or simply connecting with one another.
If you’re planning a Thai cookout with family & friends we have all 3 key culinary ingredients FREE for pickup today:

(1) Kaffir lime leaves
(2) Thai coriander
(3) Galangal or Blue Ginger

Pickup from 7 Wilton Close, SG 138757 before 7pm. What’s App 9736007 when enroute.

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A shout-out for an initiative by Nizar Bigbear Zaico of Free Food for All. This coming Saturday 8 July dinner time, they are distributing 1,000 meal packets to 3 dormitories:

(1) 4B Sungel Kadut Street 1, Singapore 728377 (300 Pkts)
(2) Lorong Lade Hitem @ Mandal (400 Pkts)
(3) Woodlands Lodge 2, 190 Woodlands Industrial Park E7 (300 Pkts)...

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1,000 meals for our migrant workers

Free Food for All is planning to serve 1,000 meals to our migrant workers on 8th July 2017 (Saturday), from 7am.

Food will be distributed at different dormitories.

If you want to volunteer and help distribute the food, please fill up the form below:

1. Your name *
2. Your answer
3. Your mobile number *

More information on Free Food for All here:
https://www.facebook.com/freefood4all/  
http://www.freefood4all.sg

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We made communal achar yesterday while sharing food memories in Cooking with Memory - lots of tasty potluck food brought in by guests as well — Foodscapes Collective NÖNG by Edible Garden City
Some considerations

• Spaces – in between, intermediary actors, soft interventions
• Cooperative endeavors and everyday practices of sustainability
• “Mediators” between civil society and the government?
Conclusions
Thank you!

Presentation by Monika Rut – rutm@tcd.ie
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