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

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

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