POLLINATORS & OUR FOOD SYSTEM: FOOD TRACING EXERCISE

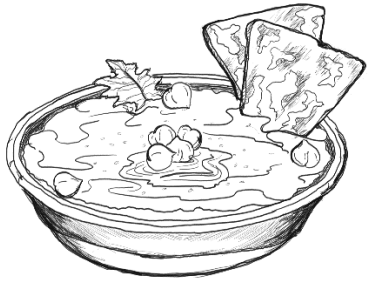
Food tracing examines the sources of a food by looking at how each ingredient is obtained. Tracing is often used to study food security and food safety, helping us to build a stronger and safer food supply system.

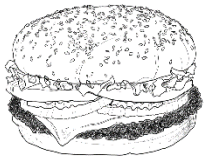
How important are pollinators for food security? Let's take one example and trace how that food relies on pollinators. On the following page, consider how food tracing for a cheeseburger determines its components and their ingredients, the source of those ingredients, whether there are any additional foods (like food for livestock) needed for those sources, and then whether the final source requires a pollinator. What would a cheeseburger look like without pollinators in the ecosystem?

Choose a favorite meal and perform your own food tracing. Create a food tracing chart similar to the cheeseburger example that lists:

- The different components of that meal.
- The ingredients of each component.
- The source of each ingredient.
- If the source is a plant, research whether the plant requires a pollinator.
- If the source is not a plant, think creatively on whether any plants go into producing that food item. For example, beef and dairy livestock graze on grasses, and cooking oils are often produced from plants.

Determine what your meal would look like without the support of pollinators.





CHEESEBURGER: FOOD TRACING EXAMPLE

Components?	Ingredients?	Sources?	Any plant support?	Needs a pollinator?
Bun	Bread	Wheat		No (pollinated by wind)
	Sesame Seeds	Sesame		YES!
Beef Patty	Beef	Beef Cattle	Grass/Grain	No (pollinated by wind)
Lettuce				YES!
American Cheese		Dairy Cow	Alfalfa	YES!
Onion				YES!
Tomato	Tomato			YES!
Ketchup	Vinegar	Distilled alcohol		No (made industrially)
Mustard	Mustard Seed	Mustard		YES!
Pickles	Cucumber			YES!