

Wonderwater



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Categories: Food,



A pop-up restaurant at Beijing Design Week is getting diners to think again about the food they order, by challenging them to consider their water footprint. Wonderwater in Tian Hai explores the relationship between food and water consumption by showing just how much virtual water is used to make traditional Chinese dishes.

The 'Water Footprint' is a new but increasingly important tool that can be used to understand and measure our water consumption. We use large amounts of domestic water for showering, cooking and drinking, but a lot more is used in producing nearly every physical product we consume. The biggest use of water is in agriculture, making what we eat the biggest factor in our water footprint.

An example on the menu shows that roast duck uses 6,949 litres of water by simply raising the bird. A further 166 litres goes on growing the wheat for pancakes. And 137 litres is used in the accompanying sauce. The next stop for the pop-up is Helsinki Design Week next year.