

This year, we call upon you to speak!

Theme 2017: Food safety « from your sight...»

PRICES AND AWARDS FOR THE WINNERS 2017

Comments from the Jury

Bouelet Ntsama Isabelle Sandrine

The images provided by this participant indicate the importance of surfaces which come into contact with foods: their materials and their integrity are evidently critical for food wholesomeness. The images lead also to consider the cleanliness of the environment where food travels and it is sold, pointing in particular to the soil. Last but not least, the images also show the great variety of vegetable and also animal foods that are sold and consumed in African market: safety issues live together with a rich food culture.

Djimadoum Kimassoum

This participant is concerned with the marketing of food, the work of marketing and the people who do this work. In particular we see moments of the cycle of meat, from the abattoir garbage utilized as fertilizer to dried meat to a meat seller in the market: these moments offer interesting looks on meat production cycle, from abattoirs to shopping, in African culture.

Kateu Tsekouang Franck Arnold

This participant provides colorful images; indeed, the beauty of images might even hide that they convey important problems. The first problem is the huge amount and variety of materials, mostly plastics, that come into contact while it is sold, stored, transported, prepared, hinting at the possible leakage of toxic substances from plastics to our diet. The second problem is the huge amount of food that is produced and eaten in a densely populated planet: this amount of food leads also to a substantial amount of waste, hence, food production is needed for our life but is also polluting the planet.

Mfam Nkouandou Mohamed

The images show the hard dealing with foods and food preparation in a crowded polluted environment, how it can be tiresome to get and prepare foods and how it is easy to get pollutants from urban air, burning, metal ware etc. And in meanwhile the images show how food is important in our lives, how much work and experience we are putting to obtain and prepare our food

Ngatou Tchakounte Blandine

This participant is mainly focused on two (highly relevant) items: the cookware, the tools used to make, store, cook, transport food, the plastics and the metals (with their coating and painting) that come into contact with foods; and, the surrounding of foods, either crowded rooms or trafficked streets, because food is prepared and eaten in a man-made environment

Saha Foudjo Brice Ulrich

All participants did provide valuable, informative, interesting images; This one, however, has provided the most complete contribution from a “Farm to Fork” standpoint. The images point out toxicological risks in three critical points of the production of foods of animal origin. Pesticides and biocides: the treatment of vegetables, the presence of timber (which may be contaminated by treatment or be treated itself with antifungals and disinfectants) and the closeness of a banana field likely to be heavily treated (and the harvested vegetables are exposed open-air). Transport and selling: in plastics (may be not for food use) and open-air in an urban street (exposed to all kind of urban pollution). The kitchen’s pollution: metal ware (the big pan looks as unprotected aluminum) and the high-temperature cooking (which can lead to the production of process contaminants). This rather complete overlook, yet synthetic, overlook of situations exposing foods to toxicological risks deserves a special mention of merit.

Sitcheu Fani Alliant Chany

This participant offers a close look to the operations for preparing and selling fruits and vegetables: cutting of voluminous items, washing with water, selling of nicely cut slices in plastic bags, vending of carpets on grounds (and lot of unusable residues in the back ground). Contrary to other participants, here the focus is closely on the food commodities and their color and texture; in the meanwhile the pictures lead us to think on the impact of hygiene conditions (manipulation, surfaces, external environment) on the safety of the beautiful, juicy fruits

Tondji Mbadjitat Christelle

This participant starts from primary production and is the only one to consider livestock starting from the live animal: then we have the abattoir and the cutting of hides and finally the hide. This is interesting to remind, because hide is a major non-food product of animal origin, which may have important public health problems (e.g., anthrax). The images also remind the mankind’s work required to obtain hide: man working with animals at stables and with carcasses at abattoirs, women preparing the hide.

