

Dictation Contest (PRJr, 初級) No. 980

Hi, guys! Welcome back to PR Junior.

Tea is a drink that is enjoyed by people all over the world. Japanese tea, Chinese tea, and English tea are popular now. People in China started making tea from the leaves of the tea plant thousands of years ago. It was introduced to Europe and the United State in the 16th century, and people in the UK started enjoying tea in new ways like putting milk or sugar in it.

That is all for today, bye-bye!

Dictation Contest (PR 1, 中級) No. 980

Hello, everyone! Welcome back to another PR1 movie!

Since we had a massive earthquake last week, let's review some basic earthquake tips.

Firstly, it is very important to know where to evacuate, and to check this with your family. Also, earthquakes often shut down electricity and water, so you might not have enough battery on your phone, so write down important phone numbers on paper!

It is also a great idea to prepare drinkable water and emergency food like instant ramen and canned foods. They will help you a lot at evacuation sights!

Lastly, I recommend you to secure large [pieces of] furniture to the wall so that they don't injure anyone during the quake! This is called quake-proofing.

All right, that is all from me. Stay safe and enjoy the rest of the day!

Dictation Contest (PR2 上級) No. 980

Hi, everyone! Welcome back to PR 2.

Today, I will talk about food loss and food waste. Let's begin!

Food loss and food waste sound like the exact same thing. What's the difference?

Think about the last good meal you had. Everything on your plate made its way there through a complex food chain – a long journey from farms to forks. Food is lost or wasted at different points along that chain and differs greatly around the world. Here's the distinction:

Food loss happens when food unavoidably becomes unfit for human consumption before people have a chance to eat it. It's most prevalent in lower income countries when food is unintentionally damaged or destroyed by pests or mold.

Food waste happens when we discard food that's still fit for human consumption, either before or after it spoils. It happens most often in high-income countries at restaurants, hotels and homes.

In low-income countries, very little food is wasted. But a lot of food is lost – during its growth, harvest and storage. Food loss usually strikes early on in the food chain because of the challenges farmers face when growing, packing and storing food. Farmers in countries that are poor, conflict ridden or subject to frequent extreme weather often face an uphill battle with outdated machines and technology, inadequate storage solutions and weak economic systems. In these cases, good crops are often lost to drought, flooding, disease, mold, vermin, bug infestations, and lack of access to buyers or markets.

That's all for today! See you!