

Progress on key Recommendations for action on Food Losses & Food Waste

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HOTREC at a glance

- **Umbrella Association of Hotels, Restaurants, Bars and Cafes in Europe**
- **44 National Associations**
- **33 European countries**
- **The voice of the hospitality industry at EU level**



- 2 million companies (90% of them are micro-enterprises)
- 12 million jobs, 20% aged under 25
- Contributed with 5% of the GDP to the EU economy
- Key pillar of Tourism
- Impact supply chain

An unprecedented challenge...

- Successive waves → restrictive measures across Europe since March 2020
- Cash flow down; liquidity shortages; increasing solvency challenges; loss of employment
- June 2021 → re-opening ≠ from recovery



What has changed?

Mindset & action:

- Crucial to meet SDG target + EU targets
- Environment + social + economic factors
- Hospitality/Food sector to act responsibly
(food services generate 12% of the total food waste)
- But we need support (99% of companies are SME's) →
Recovery and Resilience Facility needs to be used



What has been achieved?

- Awareness raising + actions at national level
- HOTREC issued [guidelines to reduce food waste and recommendations](#) to manage food donations in hospitality businesses
- HOTREC members:
 - Working together with public authorities + stakeholders
 - Develop their own manuals + guidelines (based on EU Recommendations)
 - Exchange of best practices via the platform

Challenges & opportunities

Opportunities:

- Public-private partnerships + intersectoral cooperation
- Learn from each other
- Lessons learned → can be used in the future by other colleagues
- If difficulties are mentioned → ways forward need to be discussed



Challenges & opportunities

Challenges:

- Food measurement: SME's will need support (space issues + skills needed + burden needs to be overcome)
- Food donations: batches of food are small + food is microbiological perishable
- Pay per food weight + charge customers for plate waste → probably feasible in certain types of business models (canteen ≠ small restaurant)



The role of the Platform and recommendations for action

- Food waste is part of daily operations
- Guidance & training materials for businesses + schools → relevant role
- Fast return of investments is welcome:
(focus on valuable waste + waste easy to prevent)
- Awareness campaigns to gain support of customer are needed
- Food measurement
 - when possible → maybe measure a % of food waste (in kgs)
 - when not possible → maybe estimate share of food waste compared with total amount of organic waste

Future outlook: needs & opportunities of hospitality/food

- Platform is excellent tool to exchange best practices
- Similar initiatives could be developed national level → European Semester process
- Easy tools & methods to measure food waste (to be used voluntary)
- Funding is needed → Recovery & Resilience facility
- Grants are preferable over loans





Thank You

For Your Attention