

SMP projects to support the measurement and reduction of food waste in Hungary

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National Food Chain Safety Office

**Food Loss and Waste Monitoring Sub-group of the
EU Platform On Food Losses And Food Waste**

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WASTELESS National food waste prevention programme

- Established in 2016
- Hosted by the National Food Chain Safety Office
- Awareness raising, education & research
- Delivers data to the Ministry of Energy for MS FLW data reporting
- All research activities are funded by projects (SMP, LIFE, Horizon Europe)
- SMP is a critically important – focus on FLW reduction, stakeholder involvement and measurement



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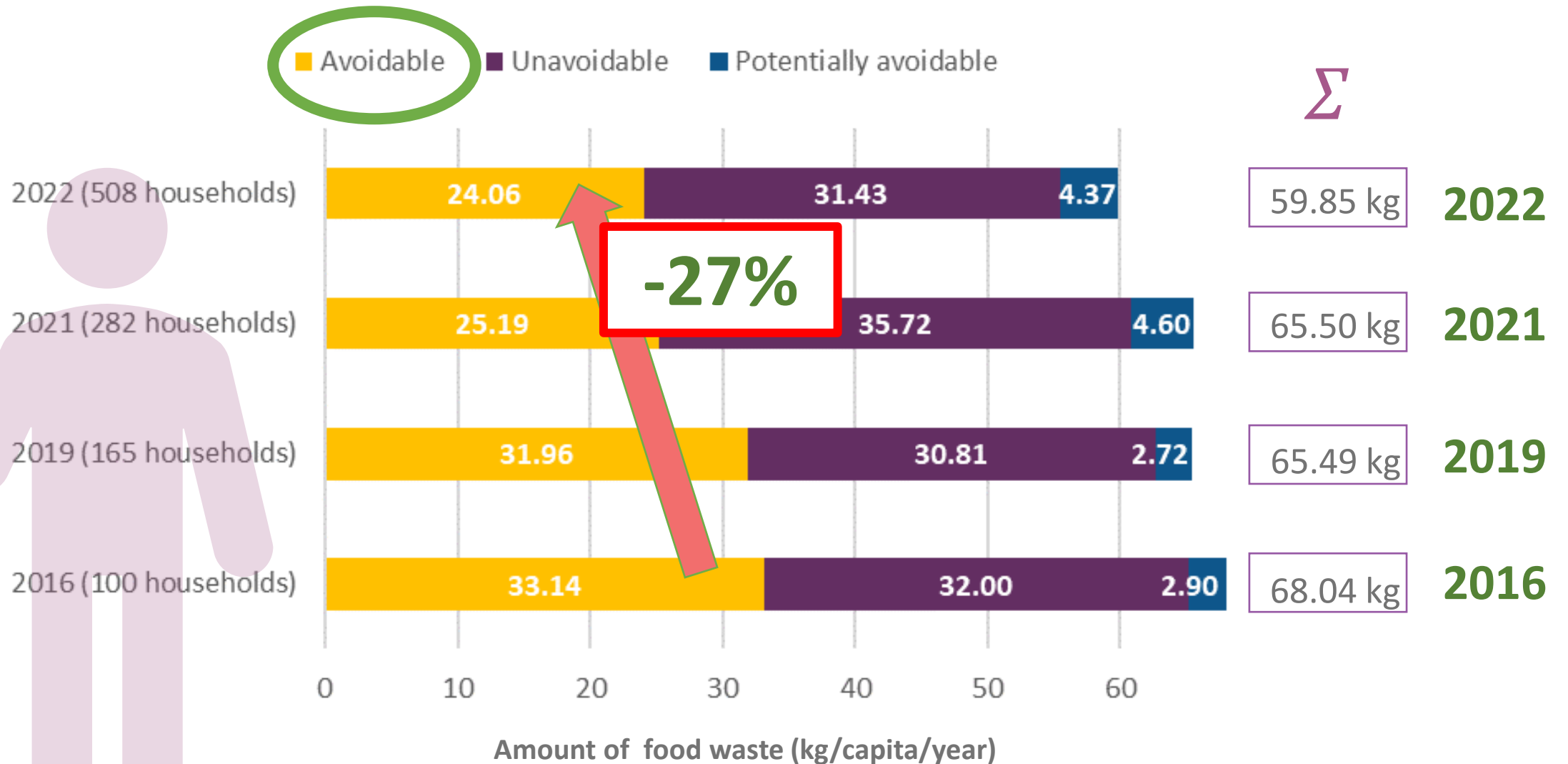
FoodWaste-NCA-Hungary

Cooperation with national authorities of Member States responsible for the measurement of food waste and the implementation of food waste prevention programs

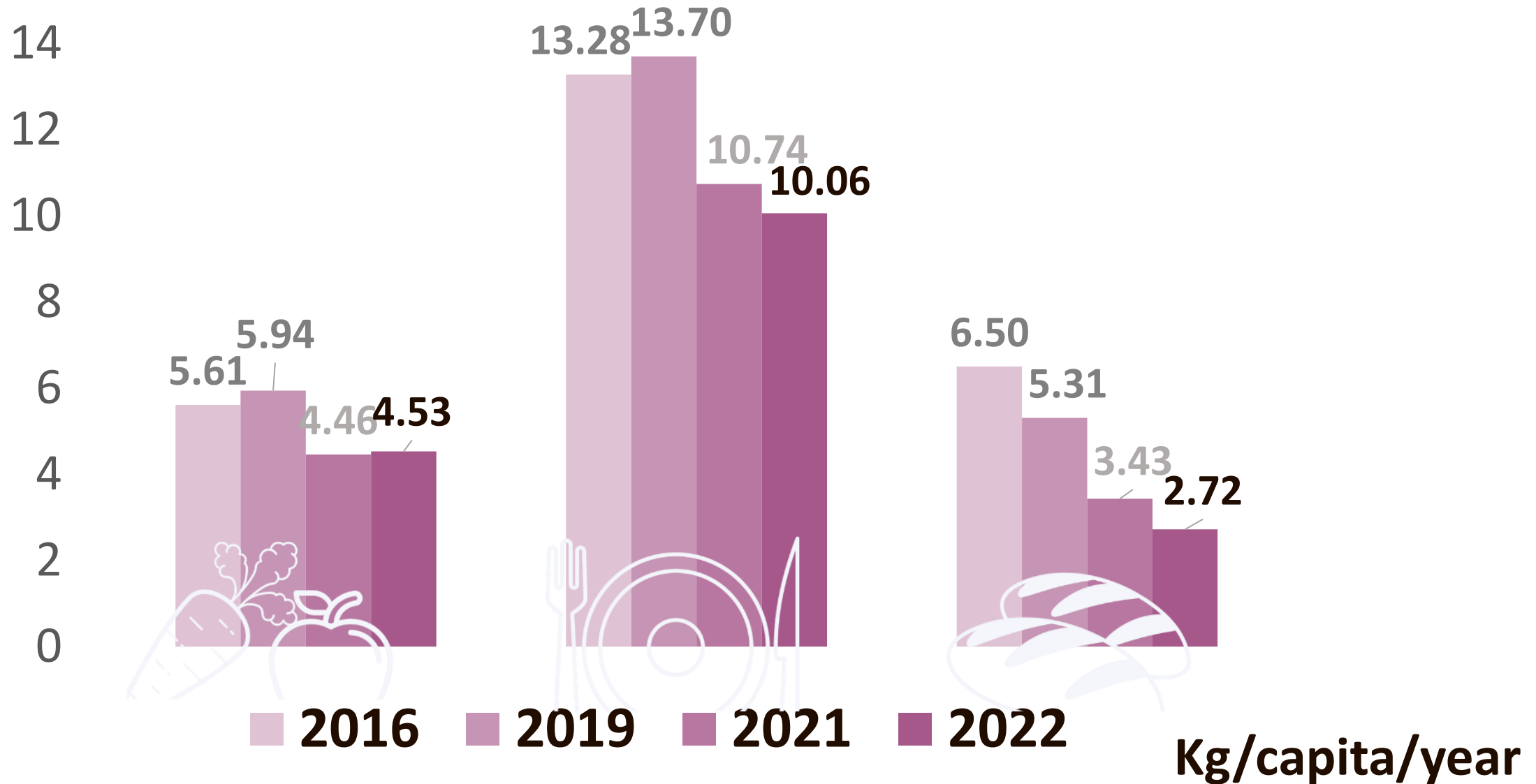
- Call: SMP-FOOD-2022-FoodWaste-NCA
- Duration: 01/01/2023 – 31/12/2023
- Project partner: Food Chain Safety Centre – National Food Chain Safety Office
- Aim: improve effective food waste measurement in three sectors
- Targeted sectors:
 - Households
 - Hospitality and food services
 - Retail
- Tasks:
 - Household food waste measurement study in 2023
 - Food waste measurement study in the catering sector
 - Creating a video-based guideline for households
 - Guideline on foodwaste measurement in the retail sector
 - Guideline on foodwaste measurement in the restaurants and food services sector



Household food waste in Hungary (2016-2022)



Quantity of edible foods wasted – The top 3



<https://www.youtube.com/watch?v=LnLAbc3i7yo&feature=youtu.be>

HOUSEHOLD FOOD WASTE MEASUREMENT



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This video was supported by the
SMP-FOOD-2022-FoodWaste-
NCA-Hungary grant.



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Avoidable

Spoiled food products, cooked meals, or expired foods that households no longer consume.

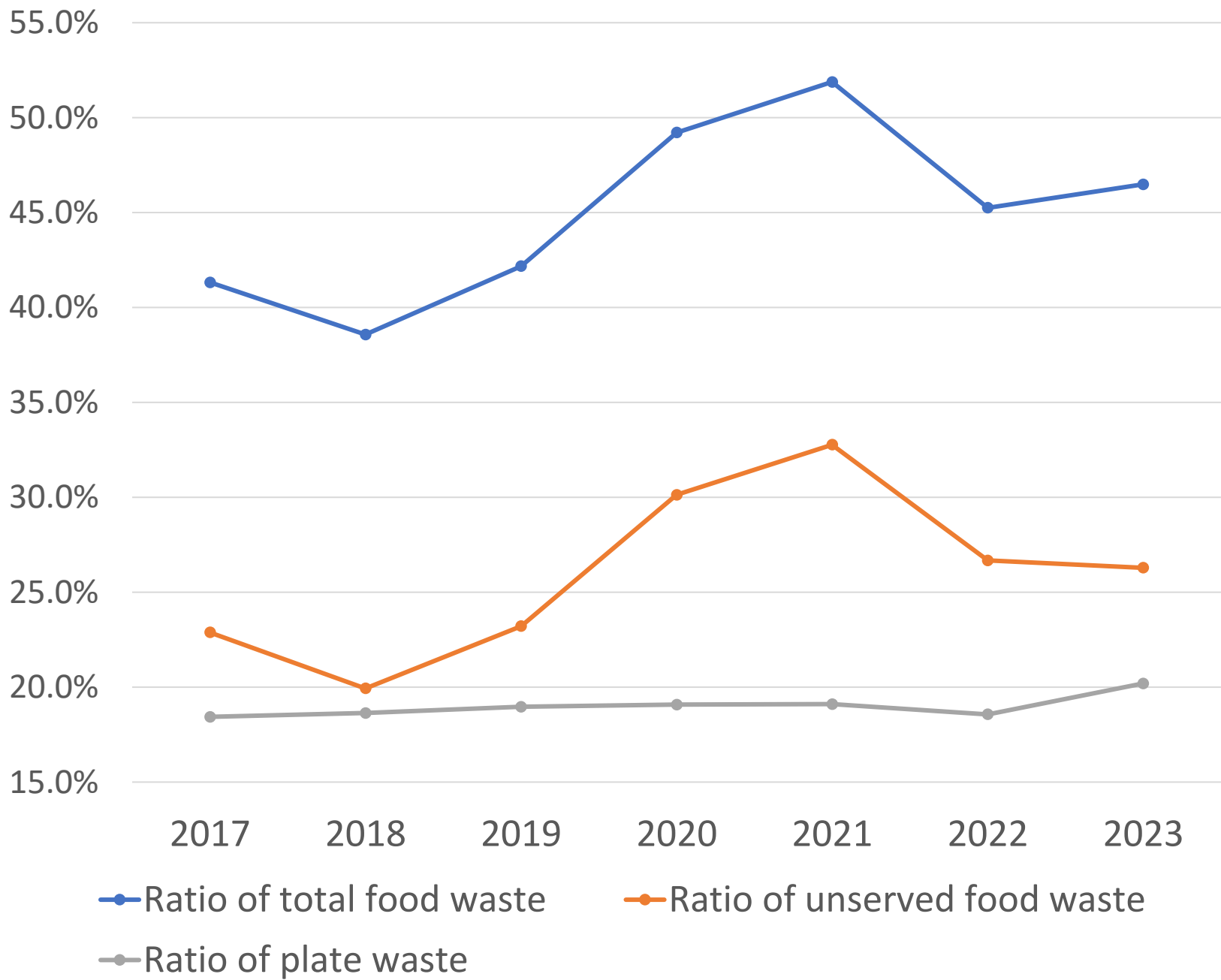
This category represents the real food wastage.

It includes solid foods as well as spoiled milk, fruit juice, soft drinks, bottled water, tea, or even soup.

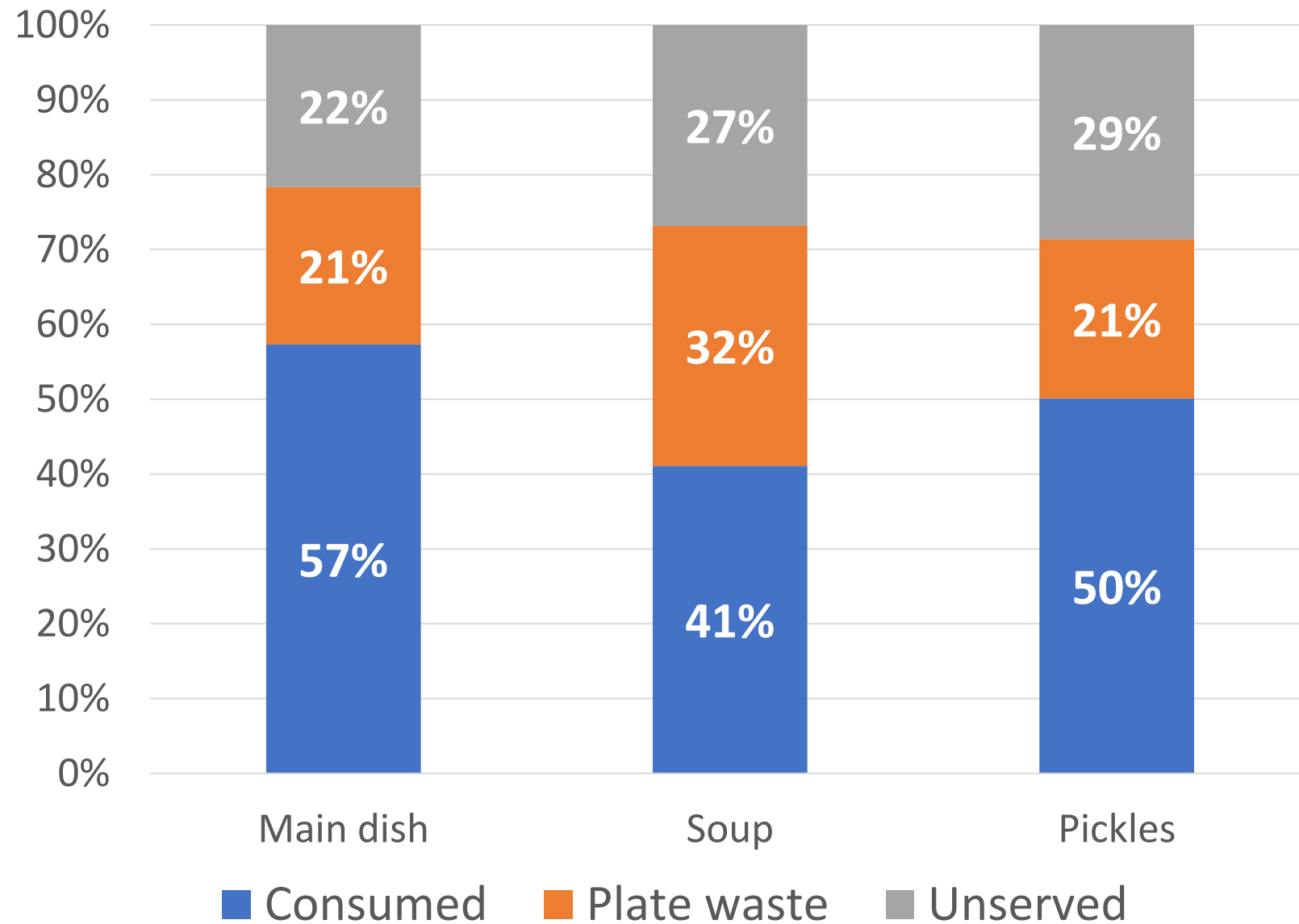


School catering

- 2017-2023
- 130 schools
- 4.5 million portions



School catering – food waste by meal categories



Commercial restaurants

DATA 10 restaurants X 10 days	A la carte		Workplace restaurant	
	kg	%	kg	%
Quantity of prepared food	12511	100,00%	8070	100,00%
Quantity of sold food	12390	99,03%	7638	94,65%
Quantity of food leftover	2459	19,65%	1012	12,54%
Food leftover packed for the guest	777	6,21%	121	1,50%
Food leftover discarded	1683	13,45%	891	11,04%
Unsold meals suitable for donation	121	0,97%	432	5,35%
Total food waste	1804	14,42%	1323	16,39%

Event catering

DATA of 10 events	Quantity	
	kg	%
Food prepared	3628	100,00%
Food served	2648	72,99%
Plate waste (discarded)	332	9,15%
Leftover packaged for guests	127	3,50%
Unconsumed food suitable for donation but discarded	853	23,51%
Total food waste	1185	32,66%

HORECA-FOODWASTE-RED

How to REduce food waste and CAlyse actors in the hospitality and food services sector

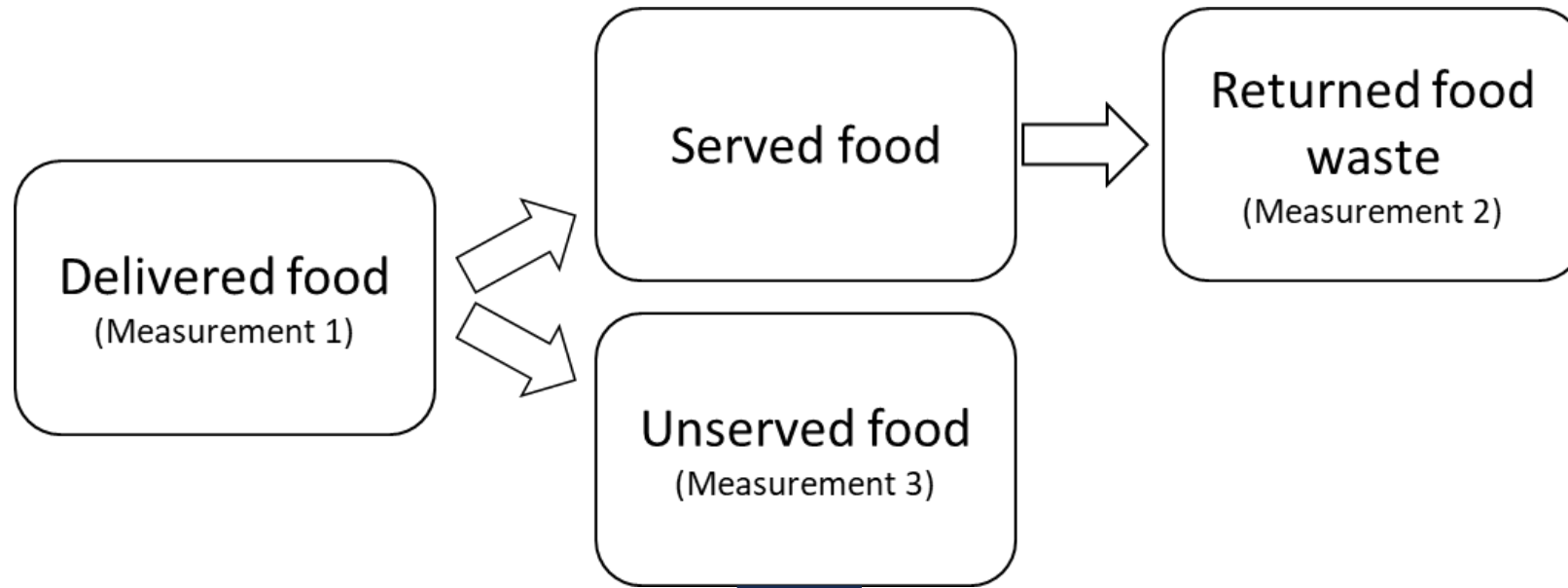


- Call: SMP-FOOD-2022-FWStakeholders-AG
- Duration: 01/01/2023 – 31/12/2024
- Project partners:
 - Alimentis Ltd. (Coordinator)
 - Hungarian Food Bank Association
 - InDeRe Institute for Food System Research and Innovation
 - Munch - Muncharity
 - University of Veterinary Medicine Budapest
- Aim: reduce food waste in the public and commercial catering sector together with stakeholders
- Tasks:
 - Redistribution of surplus food with a mobile blast chiller: 30,000 portions (12,000 kg) of saved meals delivered to people in need in 2023
 - Redistribution of surplus food from canteens: 7,000 portions with 5 pilot schools saved in 2023
 - Redistribution of 2,000 packs equivalent to 5,000 meals within the MunCharity programme
 - Food waste reduction awareness-raising intervention in 8 Hungarian schools (results in autumn 2024)
 - Foodwaste reduction and food donation best practices guidelines (2024 autumn)



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Food waste measurement in 10 school canteens



Intervention

**Repeating
measurement**

Institute	Portion No.	Delivered food	Unserved food	Returned food
Institute_1	5 737	3 376 kg (100%)	729 kg (22%)	967 kg (29%)
Institute_2	2 391	1 587 kg (100%)	533 kg (34%)	488 kg (31%)
Institute_3	627	493 kg (100%)	56 kg (11%)	74 kg (15%)
Institute_4	4 908	3 431 kg (100%)	1 094 kg (32%)	625 kg (18%)
Institute_5	1 271	939 kg (100%)	263 kg (28%)	186 kg (20%)
Institute_6	1 650	1 244 kg (100%)	273 kg (22%)	212 kg (17%)
Institute_7	3 132	1 949 kg (100%)	628 kg (32%)	521 kg (27%)
Institute_8	488	361 kg (100%)	48 kg (13%)	50 kg (14%)
Institute_9	2 079	1 475 kg (100%)	331 kg (22%)	209 kg (14%)
Institute_10	3 105	2 252 kg (100%)	732 kg (33%)	575 kg (26%)
Total	25 388	17 106 (100%)	4 689 kg (27%)	3 906 kg (23%)

DATA-PROCESS

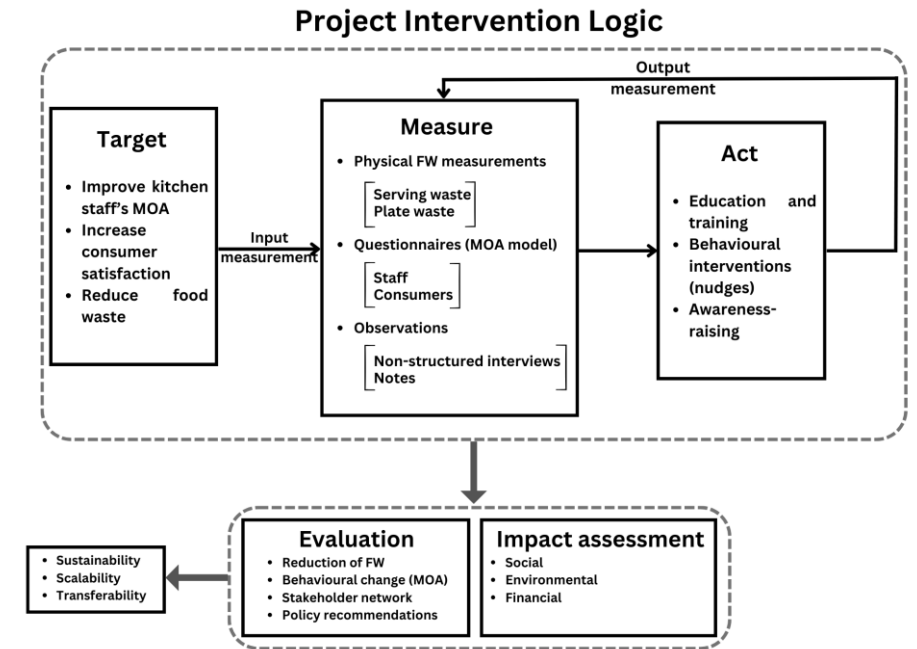
Enhancement of Food Waste Data Provision in the Hungarian Food Processing and Manufacturing Industry

- Call: SMP-FOOD-2023-FW-NCA-AG-IBA
- Duration: 01/05/2024 – 30/04/2025
- Project partner: Food Chain Safety Centre – National Food Chain Safety Office
- Aim: support food waste measurement in the food processing and manufacturing sector
- Tasks:
 - Knowledge exchange with international actors (France, Italy, Netherlands)
 - Survey addressing food processors on current measurement practices
 - Stakeholder working group (Hungarian Chamber of Agriculture, Ministry of Energy, industry)
 - Revise current reporting system (National Environmental Information System) – gap analysis
 - Define industry-specific material stream and food waste characteristics (meat industry, fruit and vegetable industry, dairy industry, bakery industry, beverage industry)
 - Industry-specific definitional framework, development of guideline and a template for registering food waste data
 - Voluntary agreements

CATALYSIS

Coordinated Actions Tackling Motivation, Opportunity, and Ability to Reduce Food Waste in the Catering Industry

- Call: SMP-FOOD-2023-FW-STAKEHOLDERS-AG
- Duration: 01/01/2025 – 31/12/2026
- Aim: food waste reduction in the public and commercial catering sector tackling Motivation, Opportunity and Ability of the kitchen staff and consumers
- Project partners:
 - InDeRe Institute for Food System Research and Innovation (Coordinator)
 - Alimentis Ltd.
 - Food Rescue Centre – National Food Chain Safety Office
- Tasks (Target-Measure-Act approach):
 - Initial measurements (physical FW measurement, questionnaires, observations)
 - Interventions (education and training for the staff, behavioural and awareness-raising interventions for consumers)
 - Output measurements (effectiveness of the interventions)
 - Evaluation and impact assessment



Thank you very much for your attention!



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