



INTERNATIONAL
**FOOD
WASTE**
COALITION

A photograph of a man with a beard, wearing a blue plaid shirt, working in a garden. He is leaning over a row of large-leafed plants, possibly chard or spinach. In the background, another person is visible, and the scene is set in a bright, sunny outdoor environment with hills in the distance.

TACKLING FOOD WASTE TOGETHER IN THE HaFS

Presentation to the EU Platform on food losses and food waste – Dec 10th 2020

**Collaboration will accelerate
recovery **and transition**
after covid-19.**

Presentation content

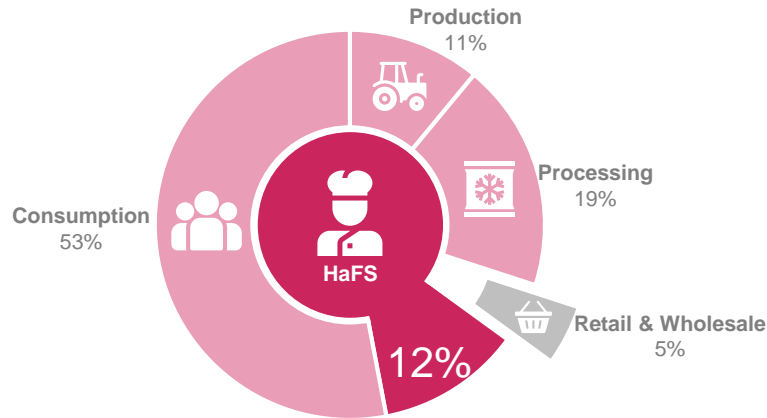
Intro to IFWC

**FLW reduction in the HaFS during
the Covid-19 crisis**

**Presentation of the
Voluntary Agreement**

Intro to **IFWC.**

A non-profit initiated in 2015 to power food loss & waste reduction across Europe's hotel & food service sector through farm to fork collaboration.



150,000 hotels across Europe

A diverse contract catering sector serving around **67 million customers per day.**

Over 10 million tonnes of food waste per year worth more than €35 billion.

COVID-19 CRISIS

High constraints on the **operations.**

Decline of the activity

- Hotels: -60-70% with forecast -40% in 2021 and back to normal 2023-2025
- Private mass catering: -40% (-80% leisure sports / -50 % education / -40 % corporate / -9 % elderly / -8% health)

Understaffed teams

Demand forecast became a national sport

New consumption patterns

- Take away, click & collect, delivery => FLW measurement challenge (dispersal in different places + mixed with packaging)
- forecasted lasting increase of home office by 20 %.



Driving FLW up along the supply chain.

- Causing losses of fresh & perishable food due to the sudden lockdown
- Creating surpluses from kitchen to primary production
- Suspending FLW measurement and reduction programs to cope with limited resources

BUT...

But **FLW reduction** is still leveraged to recover.

Adaptation through specific menu planning

- Use of alternatives to fresh & perishable food
- Less menu options and adaptation of recipes to cook on demand

Management of surplus food

- Promotion of second market matching the social context (TGTG in universities)
- Improvement of donation process (logistics, partnership agreements)

Collaboration with the supply chain

- More flexibility on product shelf life validated by procurement teams
- Surplus/stocks from suppliers integrated into menus
- Coordination of donations from the supply chain

LEARNINGS

1. FLW reduction improves resilience and re-balance supply chain when constraints on resources are high
2. Value chain collaboration is leveraged to reduce FLW
3. FLW measurement still appears to costly (need for harmonized measurement methodology and trainings to improve efficiency and data quality)
4. FLW performance is more complicated to assess and monitor as practices are disrupted



Voluntary Agreement

EU hotel groups and private mass catering

Target, measure act strategy

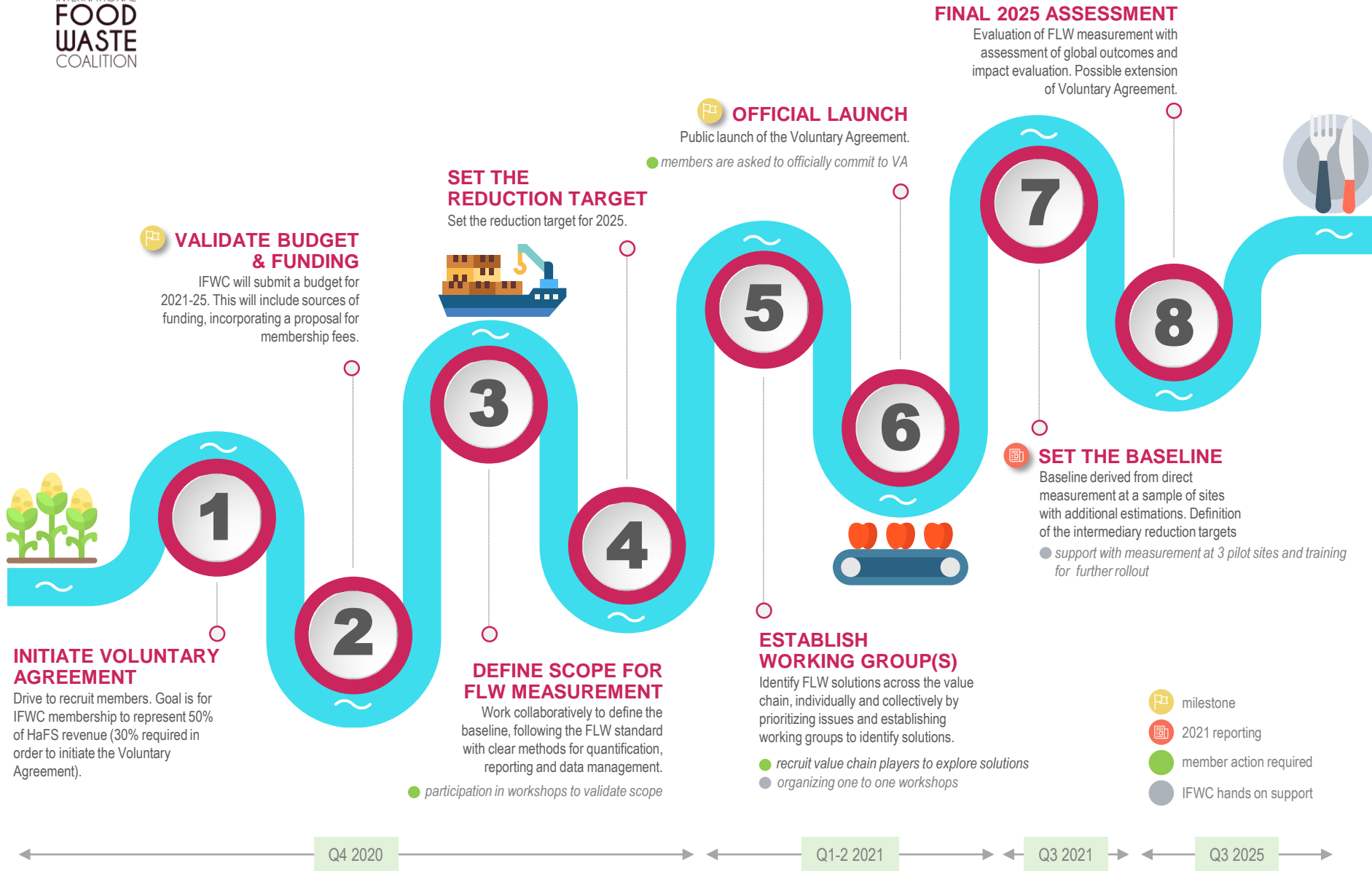
Annual FLW reporting at EU level

- Spread common measurement methodology
- Expend direct measurement

Working groups on major challenges

- Test run innovation
- Scale up solutions
- Embark the value chain

VOLUNTARY AGREEMENT ROADMAP



5 priority working groups for 2021

DEMAND FORECASTING

Map production planning on demand.

1

INCENTIVE SCHEME

Align interests on FLW reduction

2

EMBARK CONSUMERS

Change consumers behaviours

3

PORTION & SERVICE

Ensure portion control

4

SURPLUS REDISTRIBUTION

Build 2nd market for surplus food

5

6

MENU PLANNING

Define menus taking into account FLW reduction

7

SUSTAINABLE FOOD

Leverage food quality to reduce FLW

8

FLW VALORISATIONS

Optimize FLW valorisation

9

REPORTING

Monitor FLW along the value chain

10

FROZEN FOOD

Compare FLW performance



INTERNATIONAL
**FOOD
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**Food is a universal
experience, let's
not waste it.**



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