

A young girl with dark hair, wearing a blue sweater, is sitting at a table and eating fruit from a large metal bowl. She is holding a wooden spoon with a piece of fruit on it. In the foreground, there are several other bowls filled with various fruits like grapes, oranges, and watermelon. In the background, other children and a bookshelf are visible, suggesting a classroom or school setting.

gent:

Zero Food Waste in Ghent

Ghent's food policy

**Subgroup Action & implementation
EU Platform on Food Losses and Food
Waste**

28/05/2024



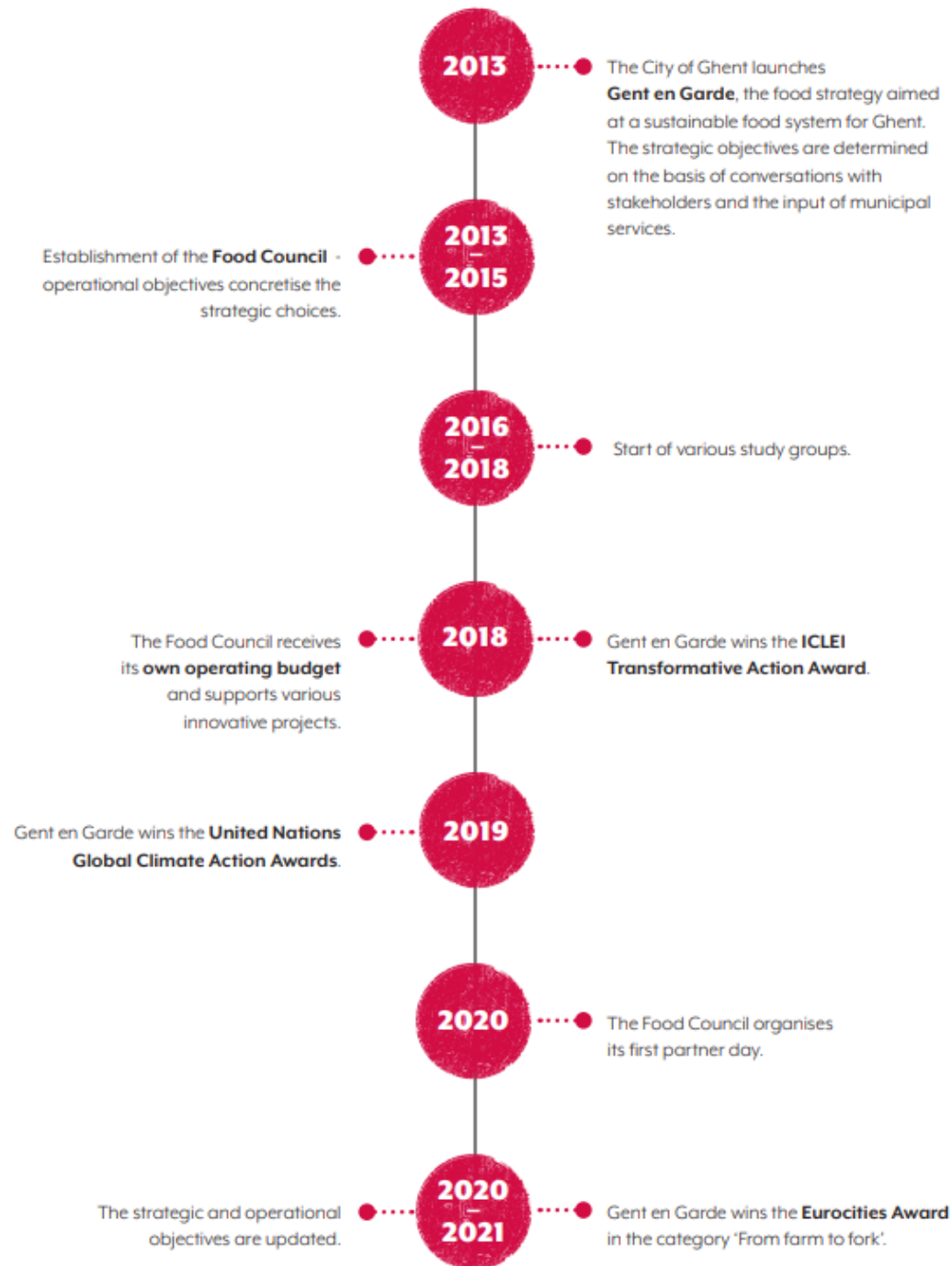
Welcome to Ghent

- 267.712 inhabitants
- 170 nationalities
- 1 University, 5 university colleges
- 100.000 students
- 20% low income
- Port of Ghent



Food in Ghent

- › 9 weekly farmers markets
- › 6 CSA farms
- › + 100 distribution points for vegetable packages
- › Large veggie and vegan scene
- › 10 social restaurants
- › 137 farms, 79 professional
- › Culinary Council
- › Food Council



Ghent en Garde 10 years of food policy

The 3 strategic objectives



Ghent's Food Policy

- 3 strategic Goals
- 13 Operational Goals
- Co- creative approach through Food Council

Food Council



- City of Ghent
- Agricultural and other organisations
- Civil society
- Knowledge institutions
- Entrepreneurs/social economy

32 members & partners
from the local food system



- **INITIATOR**
Developing a local food strategy
- **BRIDGE-BUILDER**
Building networks and exchanging ideas
- **AMBASSADOR**
Sharing our knowledge and enthusiasm
- **SOUNDING-BOARD**
Providing input for the urban policy
- **INNOVATOR**
Supporting new and existing projects



- Participation and co-creation
- Flexible working groups
- Own budget
- Supported by the City of Ghent
- External facilitator



- A short, sustainable food chain
- Sustainable food for everyone
- No food waste

3 strategic goals



DETERMINING OPERATIONAL GOALS & INDICATORS

Zero Food Waste

Innovative projects, financed by the Food Council

- Left Over catering concepts
- 18 Waste Machines all over the city
- Hospital AZ St-Lucas
- Support cleaning service assistants
- Conservation of harvest surpluses



Zero Food Waste

Hospitality Industry: focus on prevention

- Small restaurants can rent **Smart Scales**, based on AI technology to monitor all types of food waste
- Dashboard for chefs
- Guidance to reduce plate waste and kitchen waste



Zero Food Waste

Hospitality Industry

- Awareness for consumers and entrepreneurs
- Customers of small restaurants can take their leftovers home in a 'Resto Restje'



Zero Food Waste

Care institutions: focus on prevention

- Guidance to care institutions in the framework of sustainable catering
- Stakeholder approach: learning network for chefs and managers



Zero Food Waste

Awareness campaign for households

2022

In collaboration with the waste intercommunal company

- workshops
- offline and online campaign
- part of a broader waste campaign
- “Buy smart, cook smart, recycle smart”

- Results not as expected
- Time and money consuming

29/05/2024



Zero Food Waste

Awareness campaign for households

2023

- Online and offline campaign
- “Restjesredders”: focus on creating new recipes with leftovers
- Target group: active adults with cooking skills

- Hard to measure the impact
- National coordination?



Zero Food Waste

Redistribution of surplus food

Food Savers: distribution platform

- Increase healthy food for people in need
- Social employment
- 688 ton in 2022

Paradox

“Food aid under protest”

Prevention?



Zero Food Waste

Redistribution of surplus food

Support for mid field organizations who redistribute surplus food on food safety

Living Lab FEAST: creating access to sustainable food by cooperating with local agriculture where surpluses are not sufficient



Zero Food Waste

School Meals: waste management as part of the procurement

Customized serving material

Monitoring portion size

Sealed leftovers go to Food Savers or Freego

Residual flow processing: ugly vegetables, apple clockhouse, ...

Customized order strategy

Composting machine

