

**EU platform on  
food losses &  
food waste**

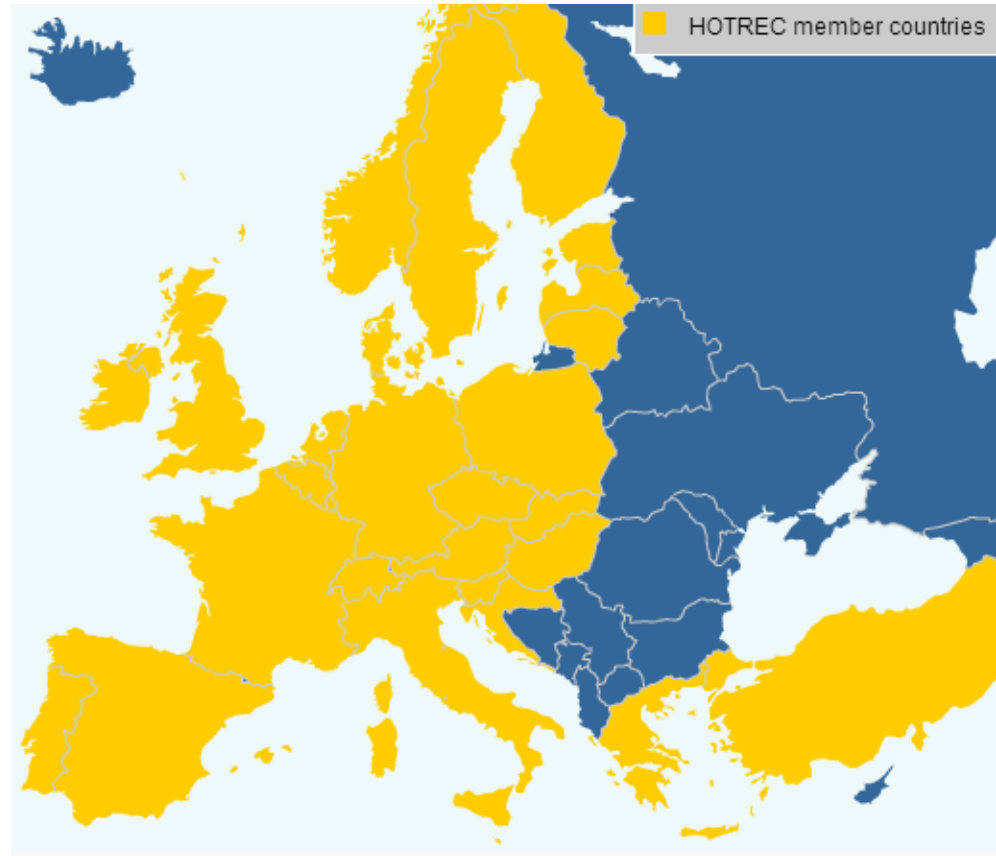
**Panel session**

**6 May 2019**



## HOTREC at a glance

- Umbrella Association of Hotels, Restaurants and Cafes in Europe
- 43 National Associations
- 30 European countries
- The voice of the hospitality industry at EU level



## Main relevant figures

- Food service sector = 12% of total food waste
- Food service sector = hospitality + contract catering + event catering
- 2 million hospitality businesses, 90% of micro-enterprises, employing 11,9 million workers



- Ready to take its fair share of the FW reduction efforts
- Heterogeneous sectors
- Fragmented sectors

## Main type of actions to reduce food waste

- Supply chain efficiency to optimise processes (guidelines, training, etc.)
- Awareness & educational actions on consumer behaviour change
- Multi-stakeholder approaches on food waste governance (combining two previous type of actions)
- Food redistribution (but logistical challenges)



EUROPEAN HOSPITALITY INDUSTRY GUIDELINES  
TO REDUCE FOOD WASTE AND RECOMMENDATIONS  
TO MANAGE FOOD DONATIONS

## Key challenges for the sector



- Linked to sector specificities (micro-enterprises, heterogeneity, etc.)
- Businesses want to do something (to lower costs)...but
  - Needs lot of resources on training & guidance
  - Importance of tackling consumer expectations (e.g. portion sizes)
  - Avoid creating burdens + logistical issues (many establishments not able to manage by themselves data collection)

## JRC findings – key learning points

- Data collection as the biggest challenge...as expected (lack of resources)
- Small businesses need help!
- Strong potential from multi-stakeholder approach



### Future recommendations to consider:

- ➔ How to help businesses who wants to measure their results
- ➔ Foster cooperation with external partners to boost data collection in other cases

# Questions & Answers

