

# Introduction to the **LIFE FOSTER PROJECT**

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## Why the Hospitality Sector?

- The hospitality sector directly contributes to **around 12%** of food waste in the EU
- Waste is generated all along the food service chain:



## Why the Hospitality Sector?

Hospitality sector makes up a significant part of the partner countries' economies – e.g. **Over 20%** of GDP in Malta



## Triple Benefit

**ENVIRONMENTAL**

**FOOD SECURITY**

**BUSINESS CASE**

The project will contribute towards the continuous professional development of this important sector.

## Why the Hospitality Sector? – In-line with EU Policy

### 2015 EU Circular Economy Action Plan

- **30%** Reduction by 2025
- **50%** Reduction by 2030
- Resources that goes into food production, preparation and disposal – wide impact.
- Hospitality sector must be addressed if we are to achieve any meaningful reduction in food waste levels.





# LIFE FOSTER

## TRAINING, EDUCATION AND COMMUNICATION TO REDUCE FOOD WASTE IN THE FOOD SERVICE INDUSTRY

LIFE17 GIE/IT/000579



**Total Budget:**  
**1,676,566 Euro**

**ENAIP NET Budget:**  
**552,537 Euro**

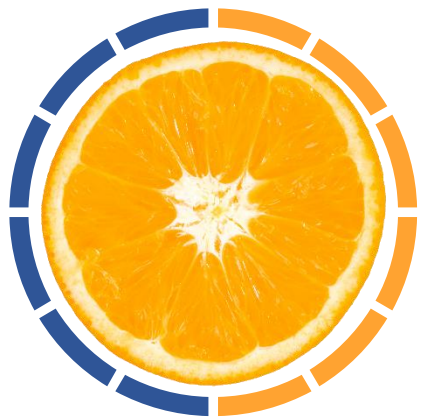
**Start:** 09/2018

**End:** 12/2021

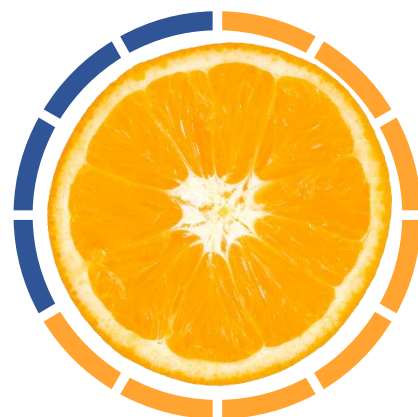




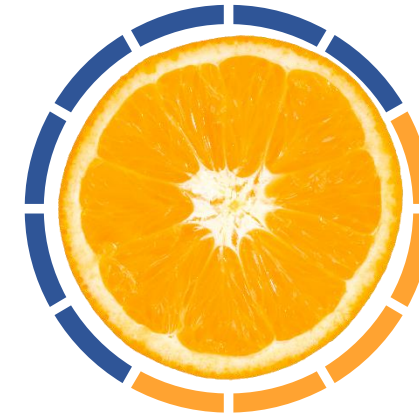
## PROJECT OBJECTIVES



**Raise awareness** about food waste as a major problem in the restaurant industry, and the possibility of **preventing and reducing** it through the application of more **sustainable practices**



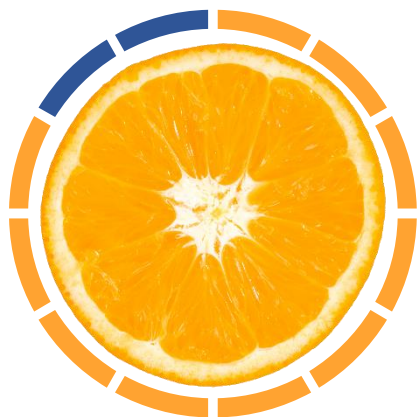
**Train trainers and students**, as well as **professionals** (back and front of house), in the restaurant industry to adopt more **sustainable practices**



**Raise policy makers' awareness** about the need for **measures and instruments** that favour **food waste prevention and reduction**

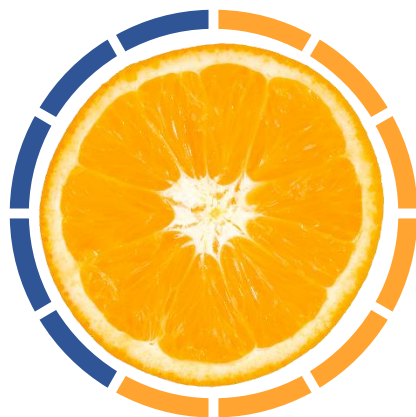


# PROJECT TARGET GROUPS



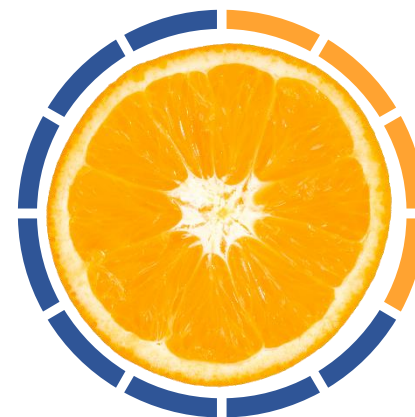
## TRAINERS

Trainers from the restaurant industry in involved VET centres



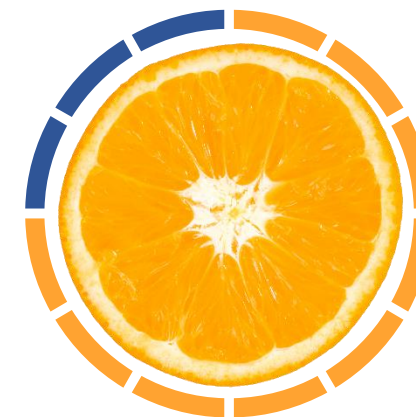
## STUDENTS

Students following a restaurant training program in the project area



## RESTAURANTS

Back and front of house restaurant staff involved in in-company training  
Chefs and restaurant owners participating in sector events



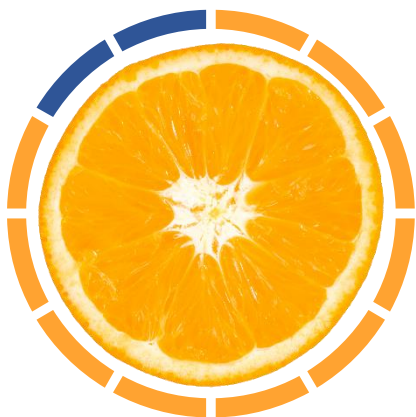
## POLICY MAKERS

Policy makers dealing with vocational education and training, environment, agriculture, and tourism

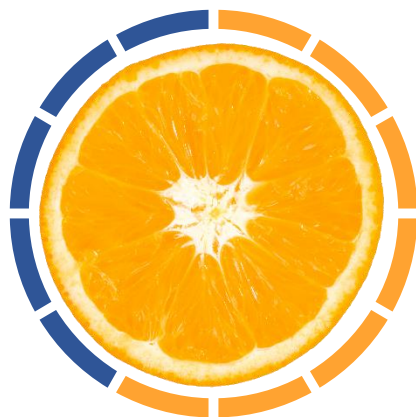
# THE PROJECT STRATEGY



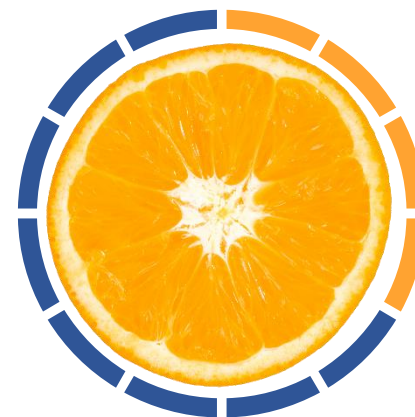
## THE PROJECT'S NUMBERS



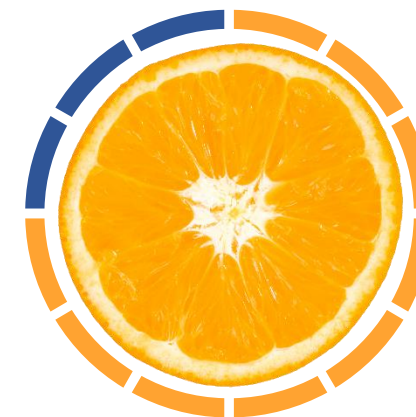
- **527** trainers to be trained
- **73** centres involved
- **6.700** students to be trained
- **3.600** companies and **10.000** professionals involved



- **20** fair stands to be realized
- **100.000** visitors involved
- **6** technical seminars and practical activities organization (**1.200** people involved)



- **10** meetings with policy makers
- **1** meeting with the *EU Platform on food losses and food waste*



- **1** food waste prevention monitoring system
- **1** network with other Life projects

# RETHINK REUSE REDUCE

## THANK YOU!



VISIT OUR WEBSITE: [www.lifefoster.eu](http://www.lifefoster.eu)

