





FUSIONS
EC expert group
on food losses &
food waste
DG Sante

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Clementine O'Connor
Brussels, 24 April 2015

Reducing food waste through social innovation 

Overview

- FUSIONS overview, project objectives, working structure, results and highlights
- Food waste technical framework
- Food waste quantification methodologies and update estimations food waste levels EU-28
- Food waste quantification manual - working document

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Food Waste → Food Use & Resource Efficiency



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Project objectives FUSIONS

The overall aim of the project is to contribute significantly to the harmonisation of food waste monitoring, feasibility of social innovative measures for optimised food use in the food chain and the development of a Common Food Waste Policy for EU28.

Project duration: 48 months (2012 – 2016)

www.eu-fusions.org



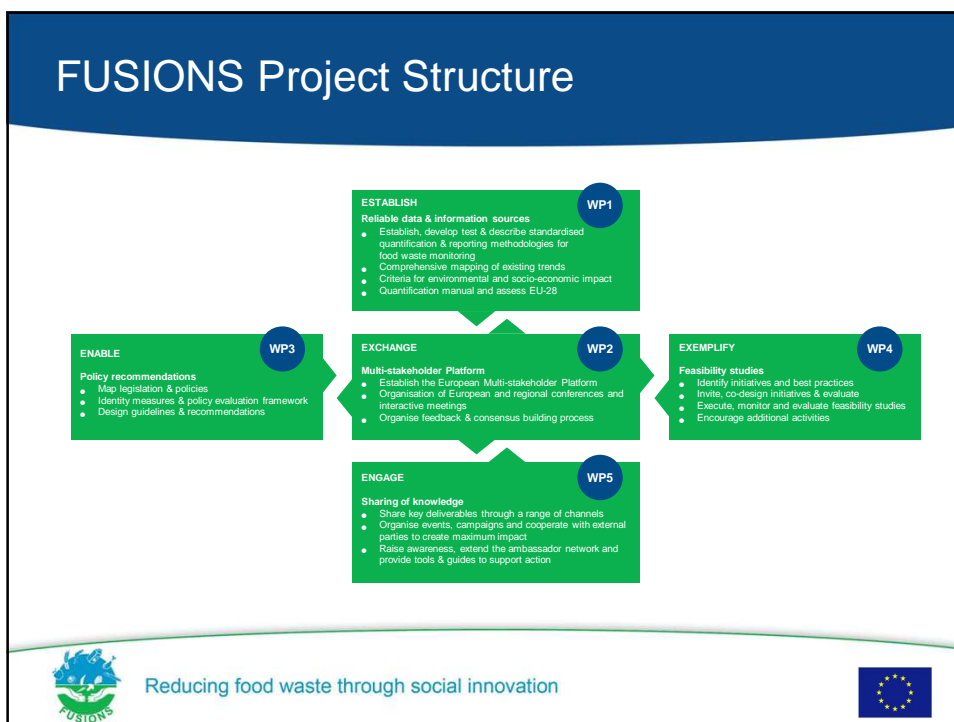
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Involving 21 partners in 13 countries

The map displays the following partner locations across Europe:

- WAGENINGEN UR (Netherlands)
- SP (Spain)
- ALMA MATER STUDIORUM UNIVERSITA DI BOLOGNA (Italy)
- IVL Swedish Environmental Research Institute (Sweden)
- OSTFOLD (Norway)
- ML (Malta)
- LUKE (Lithuania)
- SP-SIK (Spain)
- Magyar Élelmiszerbank Egyesület (Hungary)
- Egy falat segítség mindenhol elkel (Hungary)
- Ahold (Denmark)
- IFR (Ireland)
- SWF (Switzerland)
- Communicu (Belgium)
- WRAP (UK)
- WUR (Germany)
- UHOH (Austria)
- FEEDBACK (UK)
- AHOLD (Denmark)
- BOKU (Austria)
- HFA (Hungary)
- INRA (France)
- BIO by Deloitte (France)
- LMM (Lithuania)
- UNIBO (Hungary)
- FAO (Italy)
- ANATOLIKI (Turkey)
- HTP (Hungary)
- University of Natural Resources and Life Sciences, Vienna (Austria)
- INRA (France)
- STOP WASTING FOOD (UK)
- FEEDBACK (UK)
- ifri Institute of Food Research (UK)
- Luke NATURAL RESOURCES INSTITUTE FINLAND (Finland)
- Østfoldforskning (Norway)
- COMMUNIQUE (Belgium)
- ANATOLIKI (Turkey)
- HACETTEPE UNIVERSITY (Turkey)
- last minute market (UK)
- FAO (Italy)
- LM (UK)
- EUROPEAN COMMISSION (EU)





WP4: Feasibility Studies

WP4 Selected Feasibility Studies

Decentralised Food Donation

Cr-EAT-ive Schools

Advancing Social Supermarkets

Food Service Surplus Solution

Disco BôCô

Gleaning Network EU



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WP1: Reliable Data & information sources

- Standard approach on system boundaries and a definition of food waste
- Developing standardised reporting methodologies
- Mapping existing trends in relation to food waste prevention and reduction, relevant to social innovation in the food chain,
- Developing criteria for the assessment of socio-economic & environmental impacts of food waste and providing baseline estimates
- Establishing a Food Waste Quantification Manual



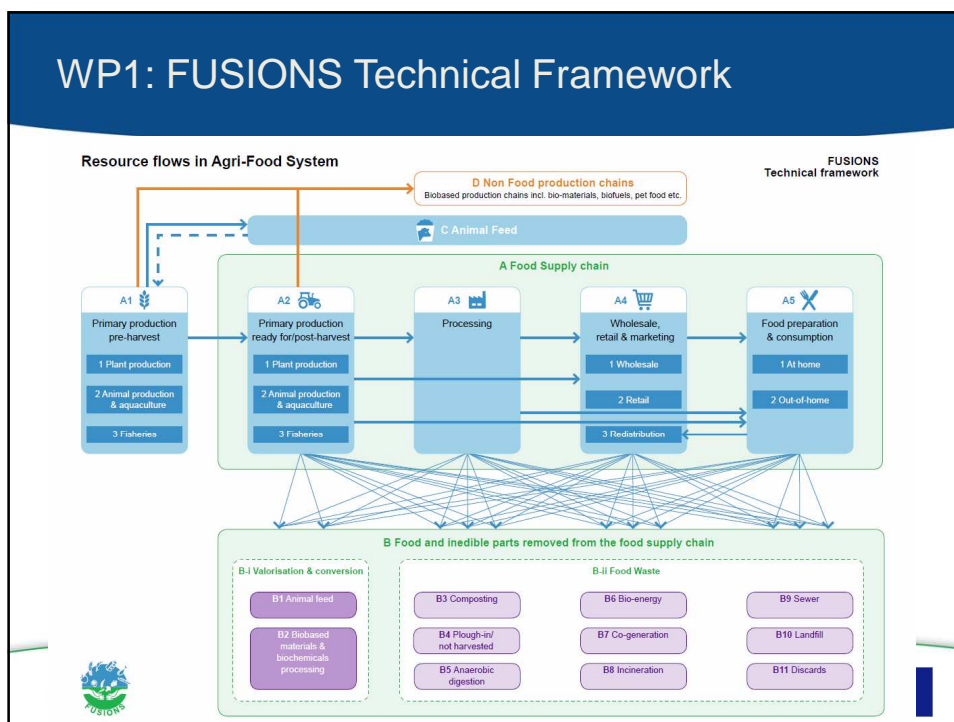
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WP1 builds knowledge, develops recommendations and explores impacts



WP1: FUSIONS Technical Framework



Update Food waste statistics EU-28

What have we done and how

- Collecting data
- Up-scaling



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Collecting data

- What data
- From who



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Data provided

Country	1. Production (NACE 1-3)	2. Processing (NACE 10-11)	3. Wholesale and logistics (NACE 46)	4. Retail and markets (NACE 47)	5. Food service (NACE 56)	7. Household
Austria	No data available	No data available	No data available	No data available	Data of sufficient quality	Data of sufficient quality
Belgium	No data available	No data available	No data available	No data available	No data available	Data of insufficient quality
Bulgaria	No data available	No data available	No data available	No data available	No data available	No data available
Croatia	No data available	No data available	No data available	No data available	No data available	No data available
Cyprus	No data available	No data available	No data available	No data available	No data available	No data available
Czech republic	Data of insufficient quality	Data of sufficient quality	Data of insufficient quality	Data of insufficient quality	Data of insufficient quality	Data of insufficient quality
Denmark	Data of sufficient quality	Data of sufficient quality	No data available	No data available	No data available	No data available
Estonia	No data available	No data available	No data available	No data available	No data available	No data available
Finland	No data available	Data of sufficient quality	No data available	Data of insufficient quality	Data of sufficient quality	No data available
France	Data of insufficient quality	Data of sufficient quality	Data of insufficient quality	Data of insufficient quality	Data of insufficient quality	Data of insufficient quality
Germany	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality
Greece	No data available	Data of insufficient quality	No data available	No data available	No data available	Data of insufficient quality
Hungary	No data available	No data available	No data available	No data available	No data available	No data available
Ireland	No data available	No data available	No data available	No data available	No data available	Data of insufficient quality
Italy	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality	No data available	Data of insufficient quality
Latvia	No data available	No data available	No data available	No data available	No data available	No data available
Lithuania	No data available	No data available	No data available	No data available	No data available	No data available
Luxembourg	No data available	Data of insufficient quality	Data of sufficient quality	Data of sufficient quality	Data of insufficient quality	Data of sufficient quality (excluding sewer and home composting)
Malta	No data available	No data available	No data available	No data available	No data available	Data of sufficient quality (excluding sewer and home composting)
Netherlands	No data available	No data available	No data available	Data of insufficient quality	Data of insufficient quality	Data of sufficient quality (excluding home composting)
Poland	No data available	No data available	No data available	No data available	No data available	No data available
Portugal	Data of insufficient quality	Data of insufficient quality	No data available	No data available	No data available	No data available
Romania	No data available	No data available	No data available	No data available	No data available	No data available
Slovakia	Data of insufficient quality	Data of insufficient quality	No data available	No data available	No data available	No data available
Slovenia	Data of insufficient quality	Data of insufficient quality	Data of sufficient quality	Data of sufficient quality	Data of insufficient quality	Data of insufficient quality
Spain	No data available	No data available	No data available	No data available	No data available	No data available
Sweden	Data of insufficient quality	Data of insufficient quality	No data available	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality
United Kingdom	No data available	Data of insufficient quality	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality	Data of sufficient quality



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Compilation of the matrix

Sector	Number of countries submitting data	Number of countries submitting data of sufficient quality	NACE codes
Production	9	3	NACE 01-03
Processing	13	5	NACE 10-11
Wholesale and logistics and Retail and Markets	10	6	NACE 46 and 47
Food service	10	5	NACE 56 (55)
Household	14	7	NA



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Up-scaling

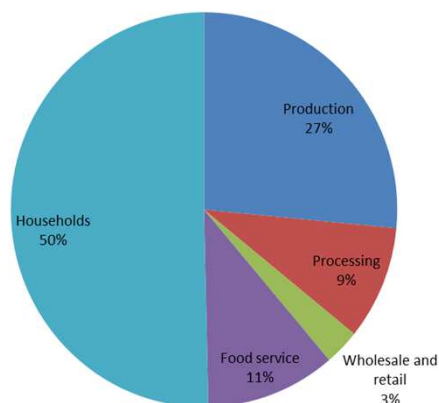
Sector	Normalisation factor used to fill in data gaps	NACE codes
Production	Produced food amounts	NACE 01-03
Processing	Produced food amounts	NACE 10-11
Wholesale and logistics and retail and markets	Population	NACE 46-47
Food service	Turnover number	NACE 56 (55)
Household	Population	NA



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What did we get...



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Overall conclusions from background work with respect to food waste quantification methods

- There is not one single method that can be recommended for all applications.
- There is a need for both top down (macro level) and bottom up (micro level) approaches to be able to produce reliable food waste statistics
- By simplified methods data gaps can be filled until better data have been obtained.

Read more: Standard approaches on quantitative techniques: www.eu-fusions.org



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Recommendation

Tier 1 Simplest method.

For example: European average waste compositional figures are applied to national household waste amounts

Tier 2 More specific method

For example: National waste statistics and national composition analyses are available

Tier 3 Most detailed level

For example: National waste statistics, several detailed waste composition analysis and supporting studies are available.

Improvements



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Follow up & request

Expected publication of new estimate food waste levels in EU-28: September 2015

Who has additional available information and MS data ?
We would like your support to increase the pan EU coverage and have the best possible latest estimate !

Please send information to:

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Food waste quantification manual: contents

- Purpose of the Manual
- Definition of food waste
- Recommended approach for national food waste quantification study
 - Why prepare a National Food Waste Quantification Study?
 - Scope of a national Food Waste Quantification Study
 - General approach for sectoral quantifications
 - Coordinating and combining sectoral food waste quantifications to perform national Food Waste Quantification Study
 - Reporting
- Recommended approach for: Primary Production, Processing & Manufacturing, Wholesale, Retail and Markets, Food services, Households



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Overview of the Manual

- Chapter 1: Purpose of the Manual
- Chapter 2: Terminology
- Chapter 3: Definition of food waste in this document
- Chapter 4: Recommended approach for national food waste quantification study
- Chapter 5: Recommended approach for Primary Production
- Chapter 6: Recommended approach for Processing & Manufacturing
- Chapter 7: Recommended approach for Wholesale, Retail and Markets
- Chapter 8: Recommended approach for Food services
- Chapter 9: Recommended approach for Other sectors
- Chapter 9: Recommended approach for Households



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Scope of the Manual

The manual will provide guidelines for a standard approach for EU Members States on how to continuously measure and quantify food waste in different steps of the food supply chain.

- Quantifying food waste in each sector of the food chain
- Combining sectoral quantifications using a common framework at national level
- Reporting (at country level)



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Objective

Allow Member States evaluating, in a similar manner, food waste quantities (expressed in weight) generated over one year on their national territory.

Aimed for the authorities



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Approach

- Core requirement
- Secondary objectives



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Example (General approach)

- **Core requirement:** The user of the Manual shall at least quantify the overall amount of food and associated inedible parts
- **Secondary objectives:** The user of the Manual should quantify the amount of food and inedible parts separately and then report the results combined along with separate results for each type.



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Key aspects of NFWQS

Scope

Timeframe

- **Core requirement** = period of one year

Material type

- **Core requirement** = quantify the amount of both food and associated inedible parts. The amount reported is thus a combination of both.
- **Optional recommendation** = quantify the amount of food and inedible parts separately, and then report the results combined along with separate results for each type (increased granularity)



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Key aspects of NFWQS

Scope

Destination

- According to the FUSIONS definition, any food or inedible parts of food sent to animal feed, bio-material processing or other industrial uses are termed 'valorisation and conversion' and thus are not considered 'food waste'.
- **1st proposition for core requirement:** quantify separately, the following amounts:
 - “**Valorisation and conversion**” category – i.e. food or inedible parts of food sent to animal feed, bio-material processing or other industrial uses
 - “**Food waste**” category – i.e. food or inedible parts of food sent to other destinations than those of “Valorisation and conversion” category
- **Optional recommendation:** quantify separately all possible destinations as defined by FUSIONS (a dozen destinations)

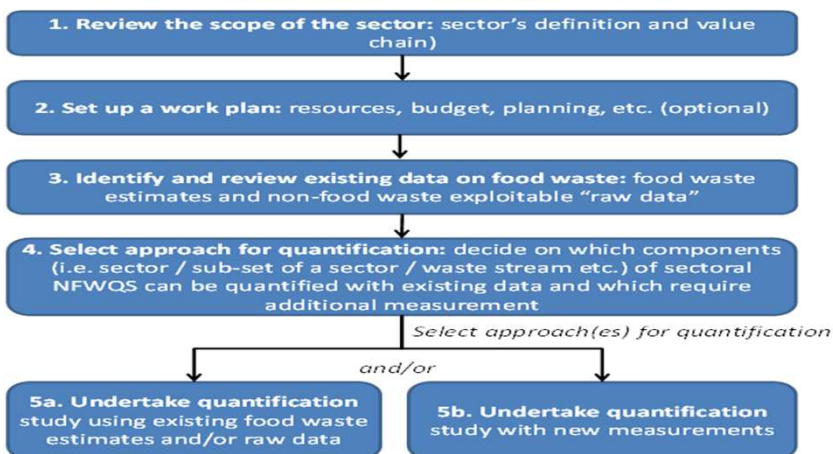
→ **Question: What are your views on this?**



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General approach for sectoral quantifications



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Sector specific guidance: Retail Sector

1 – Review the scope of the sector :

- Definition of wholesale, retail and markets

Retail, wholesale and markets: 3 distinct sub-sectors. For each of them:

- Basic definition + more (illustrative) details on what is included + NACE code (if any)
- Boundaries in terms of life cycle stages included (other aspects already addressed in chapter 6): **starting point, end point are core requirements**

- Mapping of wholesale, retail and market “sectors”

Gather information on the structure of the sector = **core requirement**

The Manual will provide a few examples on what to consider in the case of retail but we leave it quite open to the MS on what to do.

2 – Set up a work plan

3 – Identify and review existing food waste data and records = **core requirement**

For the moment we provide a few examples on the type actors that may have records (adapted from D1.4)

4 – Select approach for data collection (i.e. use existing data / start new study)



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Retail Sector

Launch a new study – Recommended quantification methods

Key Principle : Recommended methods are adapted from FUSIONS Deliverable D1.4

It is a core requirement to use these methods if a new data collection process is initiated.

Specialist wholesale markets:

Same as "markets". Only one possible approach: Registration of the waste from the waste management company and conduct waste sorting analyses to determine composition and calculate amounts. For markets, the approach should not be conducted for each individual market retailer but by the responsible market authority who also has access to the necessary waste management data.

Cash and carry wholesalers:

Same as "Modern grocery retail". Recommended approach: collection at store level of food waste data deriving from stock-keeping/book keeping tools

Retailers

Modern grocery retail:

Recommended approach: collection at store level of food waste data deriving from stock-keeping/book keeping tools

Independent and traditional shops:

Only one possible approach: Registration of the waste from the retailer's waste management company and conduct waste sorting analyses to determine composition and calculate amounts.

Markets

Only one possible approach: Registration of the waste from the waste management company and conduct waste sorting analyses to determine composition and calculate amounts.



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Practical example and good practices

- Good practices from collaborative approaches
Example: Matvett & Format project Norway
- Retailers being transparent about their food waste data



Source: «Matsvinn i Norge 2013 – Østfoldforskning»



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Time frame

- A first draft beginning of May
- Aim for a final version by the end of July
- Publication of the Manual September 2015
- Consultation round: RPMs, MS (SANTE, April24), FUSIONS external advisory board May 27



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Questions

- Who is already, or when will you start working with harmonised quantification at MS-level, based on the Manual ? What would be major obstacles ?
- Would the outputs of the reporting give sufficient insights to support policy needs ? What more is needed ?
- What would be logic next steps for interested MS to get involved in the testing and piloting of the methodology, using the Manual ?



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Next steps ?

- Would it be valuable to organise a specific consultation meeting about the use of the Manual with interested MS-representatives, to go in detail, and explore the testing and piloting of the methodology ?
- How would you like to be informed about progress ?



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Further Contacts about the Manual

Please contact Clementine O'Connor for further information about the Manual or to provide more detailed comments:

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Join the FUSIONS project

Discussion, workshops & consultation on
Quantification, Policy & Innovation

FUSIONS' upcoming meetings:

- 22 April: Oslo
- 22 May: Bologna
- 26 May: Paris
- 4 June: Budapest

See www.eu-fusions.org



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Thanks for your attention

Questions ?

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Annex Extra detailed slides Manual



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Terminology

- Chapter 3 presents all key terms
- Terms are taken from the FLW Protocol except when there is FUSIONS specific terminology: e.g. *Food, Food supply chain, Food and inedible parts of food, Valorisation and conversion, Food Waste*

New terms have been introduced:

- **National Food Waste Quantification Study (NFWQS)** : “Output from the process undertaken to quantify food waste at national level as presented in this Manual”. NFWQS is the equivalent term to **Inventory** in the Protocol.
- **National Food Waste Quantification Report (NFWR)** : “A report that describes in a transparent way results of a NFWQS as well as other items required to be reported in conformance with the Manual”. NFWR is the equivalent term to **Inventory report** in the Protocol.



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Recommended approach for National Food Waste Quantification Study

Key principles

- This chapter includes all **general** recommendations – i.e. non sector-specific recommendations
- It is **harmonized with the FLW Protocol** – Protocol requirements and recommendations are adapted/refined to match with the context and objectives of the Manual
 - The manual fits well in the broader framework developed by the Protocol.
 - For the sake of consistency, it is crucial to adopt the same general approach otherwise it will create too much confusion for users of both documents
 - When developing methodologies, it is common practice to build on existing standards to further refine them, see for instance:
 - PEF/OEF methodology that has been developed building on the ILCD Handbook as well as other existing methodological standards and guidance documents (ISO 14040-44, PAS 2050, BP X30, WRI/WBCSD GHG protocol, Sustainability Consortium, ISO 14025)
 - GHG Protocol sectoral guidance that are supplements to GHG Protocol's Corporate Standard
- The Manual makes a distinction between “core requirements” and “optional recommendations” (see next slide)



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Key aspects of NFWQS *Requirements and recommendations*

Core requirements → One simple objective

- The **primary objective** of a National Food Waste Quantification Study is to allow Member States evaluating, in a similar manner, food waste quantities (expressed in weight) generated over one year on their national territory.
- **Core requirements** made in this Manual refer to the minimal conditions to fulfil this objective.
- If all MS follow the core requirements of this Manual, then it would be possible for MS to:
 - On a basic level, track food waste generation over time at national level.
 - Enable comparison between MS in order to benchmark performance and to build knowledge;
 - Consolidate MS data at EU level.

Recommendations → For other (secondary) objectives

- A broader and more ambitious goal for the MS authorities may be to develop a coherent national approach to food waste reduction.
- In practice, secondary (additional) objectives of national food waste quantification could include: identifying hotspots, evaluating efficacy of prevention policies, modelling trends, etc.
- **Optional recommendations** made in the Manual refer to advice that can help fulfilling these secondary objectives.



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Key aspects of NFWQS

Requirements and recommendations

More data collection effort, more resources needed for MS

Core requirements to allow MS evaluate food waste in a similar manner



1 objective

- In order to be able to gather national level data in a pragmatic and comparable way (in case of limited resources)

Optional recommendations for MS internal use of the NFWQS

- Increase granularity** of data collection > More opportunity for data analysis and policy action
- Reduce uncertainty** of NFWQ

Various objectives

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Key aspects of NFWQS



Scope

Timeframe

- Core requirement** = period of one year

Material type

- Core requirement** = quantify the amount of both food and associated inedible parts. The amount reported is thus a combination of both.
- Optional recommendation** = quantify the amount of food and inedible parts separately, and then report the results combined along with separate results for each type (increased granularity)

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Key aspects of NFWQS

Scope

Boundaries

- **Core requirement** = report the boundaries of the NFWQS considering food category, lifecycle stage, geography, and organization

Boundary dimension	Definition	Explanation
Food category	The food(s) and/or its associated inedible parts leaving the food supply chain that are being quantified	CR – All type of food and associated inedible parts shall be included in the NFWQS. >If certain food categories are not accounted for, the user of the Manual shall specify which ones using the Global Product Category (GPC) codes. (version as of June 2014).
Sector or Lifecycle stage	The stages in the food supply chain within which food waste occurs. This Manual uses a sectoral approach to cover the entire food supply chain: primary production, manufacturing, retail & distribution, food service and households.	CR – All sectors listed in this Manual shall be included in the NFWQS. >If certain sectors are not accounted for, the user of the Manual shall specify which ones using the NACE codes.
Geography	Geographic borders within which food waste occurs.	CR – The entire country shall be considered in the NFWQS, e.g. <u>Federal Republic of Germany</u> . >If certain areas are not accounted for, the user of the Manual shall specify which ones using the EU Nomenclature of Territorial Units for Statistics (NUTS) and if needed, Local Administrative Units (LAU) levels..
Organization	The organisation in charge of the overall coordination of the NFWQS and of the submission of the NFWR.	CR – The name of the organisation in charge of the NFWQS as well as contact point within the organisation shall be provided.



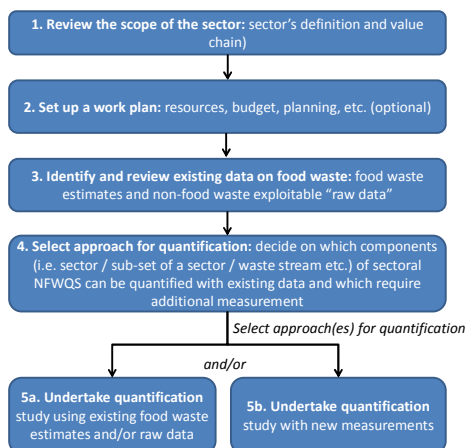
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Key aspects of NFWQS

Decide how to quantify food waste

Steps of the general approach for sectoral quantifications of food waste



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Key aspects of NFWQS

Decide how to quantify food waste

Key principles:

- **Understanding the definition of the sector** (i.e. what is included in it or not) as well as what constitutes food waste in this sector (in coherence with the FUSIONS definition).
- **Mapping of the sector** – The user of the Manual should carry out an initial study in order to have a general understanding of the sector's value chain.
- This can help greatly with subsequent activities for instance:
 - Identifying existing estimates and raw data;
 - Ensuring, where sampling takes place, that the sample is representative of the situation within the Member State.
- **Using existing data** – the philosophy of the Manual is to always try to make the most of already existing data/records



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Key aspects of NFWQS

Undertaking a study involving new measurements

- The Manual will recommend quantification methods suitable for each sector
- Recommendations will be mostly adapted from previous FUSIONS deliverable D1.4 *Standard approach on quantitative techniques to be used to estimate food waste levels*
- Note that the methodologies will not necessarily to be carried out by MS authorities themselves but potentially by other operators (e.g. commissioned consultants, voluntary stakeholders, etc.)



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Key aspects of NFWQS

Coordinating and combining sectoral food waste quantifications to perform NFWQS

Key principle

- This section provides guidance to the user of the Manual on how to consolidate the results from the sectoral quantifications into one National Food Waste Quantification Study
- The organisation in charge of the consolidation of sectoral quantifications is referred to as the “coordinating organisation”.
- **Core requirements** in this section are not very strict and are formulated in general terms (the idea was not to put « too much pressure / frighten » the coordinating organisation).



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Key aspects of NFWQS

Reporting

Key principle

- For a MS, reporting NFWQS results may have two main objectives:
 - A first objective may be to publicly disclose the national food waste quantities in the context of developing a coherent national approach to food waste issues – i.e. **voluntary national reporting** aiming to build knowledge and to create best practice.
 - Another objective may be in the future to communicate the waste quantities (expressed in weight) to the European Union – i.e. **EU reporting**
- The Manual provides optional recommendations in relations to the voluntary national reporting

If EU reporting is foreseen:

- *The Manual could provide a core requirement that the coordinating entity report to the European Commission using a predefined template including sections to report figures and sections to qualitatively explain the methodology used for each sector, the uncertainty, reporting restrictions encountered, etc.*



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Annex Extra FUSIONS slides for information



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WP3 – General Objectives

1. Contribute to policy making at both the European and Member State levels

2. Identify policy tools to stimulate socially innovative solutions to address food waste

3. Find out recommendations for a Common Food Waste Policy in the EU28



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WP3: ENABLE - Policy

- An extensive **literature review** has been conducted on legislation and policy driving food waste generation and reduction
- A **database of relevant European and national legislation and policy documents** was created
- **Methodological review** of selected EU Member States legislation and policies addressing food waste
- **Quantitative Scenario Analysis** (in preparation)



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Methodological review of legislation and policies addressing food waste

- i) the methodology, the overview matrix and the classification;
- ii) the country reports concept version, open for input by MS or other organisations to improve/add information

Country	National plan (A1)	Targets (A2)	Market-based instruments (B)	Regulatory schemes (C)	Voluntary agreements (D)	Technical reports (E)	Communication and Campaigns (F)	Project and other measures (G)
Austria	*	Y	o	***	**	**	***	***
Denmark	**	Y	**	***	**	**	***	**
Finland	**	Y	**	***	**	*	**	**
France	***	Y	**	***	*	*	**	*
Germany	**	N	**	***	*	*	***	***
Greece	**	Y	**	***	*	*	***	**
Hungary	**	N	*	***	**	o	***	o
Italy	*	N	*	***	**	**	***	***
Ireland	*	N	**	***	o	*	***	***
The Netherlands	**	N	*	***	**	**	***	***
Norway	**	N	o	***	*	**	**	***
Spain	***	Y	**	***	**	*	**	**
Sweden	**	Y	o	***	o	**	*	**



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WP4 Objectives

WP1 - Data and information.

WP2 - Multi-stakeholder Platform.

WP3 - EU Policy.

WP4 - Feasibility Studies. →


WP5 - Dissemination.

WP6 - Management.


WP4 objectives:

- Identify solutions to prevent food waste through social innovation projects.
- Test solutions through feasibility studies / projects.
- Evaluate the FS projects and encourage replication of projects as applicable.

(WP4 covers not just the FS projects, but other social innovation projects).




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WP4: Social innovation

- Socially recognised goals
- Grounded in deep reflection & direct action
- Co-created
- People-focused
- Builds capacity for collaboration



Word cloud from literature review




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WP4: Inventory

Name of initiative	What has been achieved? (quantity food waste reduction, level of engagement etc.)	Lead organisation	Type of organisation (lead)											Country(-s) in which activity		
			Food retailer	Manufacturer	Business	Public & School	University	Regional government	National government	NGO	Academy	Centre	Other			
VegSwap	VegSwap works by bringing people together. The more people that join the better it becomes.	VegSwap														Great Britain
ScrapShop																


- New combinations
- Cuts across boundaries
- Leaves behind compelling new relationships



The Matthew Tree Project (Great Britain)

It is a Bristol-based charity that is taking a very different approach to addressing emergency food.


[More information](#)



Foodcloud (Ireland)

By using the app, or through the website, businesses who have registered with Foodcloud can upload.


[More information](#)



Share your Fridge App (France)

The French association Partage ton Frigo (Share your Fridge) has developed an app which allows you.

[More information](#)



Foodsharing (Germany)

The platform works like an online supermarket, where people can call and buy leftovers from other.

[More information](#)

Gleaning Project – Several countries

Re-Bon France



Gleaning Network EU



GNB Belgium



Feedback UK



Boroume Greece



Espigoladors Spain





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Gleaning Network EU



Gleaning Network EU

- Four pilot projects underway: Belgium, France, Greece & Spain
- Pilot gleaning days started in the Autumn and will continue through to June 2015
- Case studies being developed demonstrating the different operational approaches to gleaning
- Gleaning Handbook and other web-based tools being developed
- Significant interest in gleaning from several other countries incl. Poland, Ireland, Czech Republic



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Gleaning Network
EU



Creative Project - Greece

Project Objectives

- Raise awareness on food waste
- Enable behaviour change towards food
- Waste reduction
 - Kindergarten children and educators
 - Parents
 - Kindergarten canteen cooks
- Reduce food waste in households with pre-school children (aged 3-5 years old)



Project Participants

6 kindergartens
480 children
480 families
25 Teachers
7 Kindergarten Heads
30 parents participate in pilot actions



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ANAT LIKI
S.A.



Creative Project – Greece



Eating behaviors, often practiced throughout life, are developed in early life

Preschool children (3-5 aged)



Families with children tend to waste more tones of food than adult families

Families with their children



Food Waste Diary Guidelines for home



Parents & teachers have key role in establishing eating and environmental friendly behaviors

Kindergarten teachers



Innovative game-Board game



Reducing food waste through social innovation



Disco Boco Project - France

- Connect citizens and existing communities to local sources of food waste
- Raise people's awareness of the need to prevent food waste.
- Create conviviality and promote food craft skills to foster social cohesion
- Enable people to contribute to their individual food security and well-being

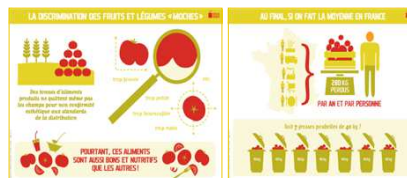


Reducing food waste through social innovation



Disco Boco Project - France

- 1 year, 20 events
- 825 kg fruits and vegetables
- 20 organised Disco Bôcô sessions
- 1093 Disco Bôcô produced
- 578h volunteer hours
- 700 participants
- 9 cities



Reducing food waste through social innovation



HFA Project - Hungary

Connecting food service and hospitality companies (hotels, restaurants, central kitchens, catering companies) having regular surpluses with charities ready to receive and distribute meals.

On target: already saved over 15,000 meals
(value 50.000 EUR)



Reducing food waste through social innovation



HFA Project – Hungary

- Legal environment for donation from the food service sector mapped
- Logistics and monitoring procedure has been developed
- Pilots launched and saved already over 15.000 meals (value 50.000 EUR)
- Preparation of a guidance document with recommendations on implementing a food redistribution programme is ongoing



Reducing food waste through social innovation



Hungarian
Foodbank
Association



WP5: Dissemination

Disseminate knowledge and increase awareness of food waste and FUSIONS

- **Disseminating key outcomes and deliverables** of the project among relevant food chain stakeholders, policy makers and the wider public
- **Raising awareness** among food chain stakeholders, policy makers and the wider public on the economic, environmental and social impact of food waste, and opportunities for its prevention through social innovation



Reducing food waste through social innovation



WP5: Awareness raising events

- ▶ **2013-2014 events in Amsterdam, Copenhagen, Brussels, Barcelona, Tesseloniki , Warsaw**
Example: Feeding the 5000 Brussels
(1 April 2014)

Together with Partners, Feeding the 5000 served up over 6000 delicious lunches all made from ingredients that otherwise would have gone to waste to highlight the positive solutions to the global food waste scandal.



Photo: Julie Feyaerts



Reducing food waste through social innovation



Reducing food waste through social innovation

