



Food waste in the **European healthcare sector**

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About the MECAHF project



 Developed by HCWH Europe in collaboration with the Hospital of Niort (CH Niort), France

O 2017 – 2020



- Develop and implement a 'circular economy' model for food at CH Niort
- Analyse and reduce food waste at the hospital by 20% in 3 years
- Purchase more local and organic products as part of the overall procurement by at least 10%

Main actions



- 1. Preliminary survey of patients about the consumption and satisfaction with menus
- 2. Analysis of food waste in both the kitchen, cafeteria and wards
- 3. Analysis of procurement of food and identification of possibilities for switching to fresh, local and organic food
- 4. Develop a network with local and organic farmers
- 5. Evaluate the process and how the methodology could be scaled up in France and throughout Europe

Food service - CHdN



Number of meal: 830 000

Average: 3300 meals/day

Number of meals - patients: 713 000 Number of meals - employees 110 000 Number of meals - others 10 000

Budget food services 1 900 000 €



Actions:

- Survey (patients + staff)
- Identification and meetings with local and organic farme
- Changes in the kitchen and food services:
 - Increased quality of food delivery
 - Increased creativity and better presentation of dishes
 - Increased satisfaction of patients, staff and visitors
 - Substitution of single-use plastic some experiences already done in some departments

Measurement of food waste



- Measurements in different areas:
 - Kitchen
 - Staff canteen
 - Plate waste (patients, different departments)
- Samples taken for analysis and sorted by:
 - Household waste
 - Recyclable waste
 - Bio-waste
- Allowing hospital to understand composition and proportion of food waste





Tools













Applications de sensibilisation aux changements de pratique de production alimentaire en restauration collective

Bienvenue sur ces outils, issus de la collaboration du C.H de Niort et de l'ANAP, dans le cadre d'un appel à projet de la fondation Carasso, financé par la région Nouvelle-Aquitaine et l'Europe

Ces outils simples vous permettront d'établir un diagnostic de vos pratiques de production en matière de bilan carbone et de gaspillage alimentaire, et vous donneront la possibilité de simuler des changements de pratique afin d'en constater le effets







Communication & dissemination





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NFORMATION

BONNES PRATIQUES

NOUVELLE

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Resources







Webinaire | Dans l'assiette et pas dans la poubelle!

Comment prévenir le gaspillage alimentaire aux centres hospitaliers?

23 Avril 2019, 10:00-11:00 CEST







Next steps



- Continue with the comms of the project
 - Report [FR,EN,SPA]
 - Video [FR,EN,SPA]
 - Organisation of webinars [FR,EN, SPA]
- MECAHF post-2020
 - Action 1: Follow users (Client Relation Manager)
 - Action 2: Offer training / services / user support services to enable professional use of the tools on a daily basis
 - Action 3: Develop support materials to continue the implementation beyond the tools
 - Action 4: Continue with the communication and dissemination of the MECAHF project



Thank you!



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