

Good Practice on Waste Prevention in Heritage City Centres		
Nº.	Section	Description
0.	Title of the practice	<i>Innovation to reduce food waste in health care - Bruges</i>
1.	Photograph	 
2.	Proposers	City of Bruges
3.	Contacts	City of Bruges, Environmental department leefmilieu@brugge.be +3250475380 karine.debatselier@brugge.be +3250475388
4.	Useful links	https://foodlab.brugge.be/
5.	Start date	2017
6.	Activities' state of the art	Ongoing
7.	Location	Belgium, City of Bruges
8.	Inhabitants in the area	117000

9.	<p>Description of the practice</p> <p><u>Summary of what the practice is about:</u></p> <p>Together with multiple stakeholders, the city of Bruges wants to develop solutions to food waste in health care institutions by using an innovative and participatory approach based on international tools and methods. Our overall objective is to reduce food waste in health care institutions. To accomplish this we:</p> <ul style="list-style-type: none"> • Measure and analyse current food waste and its economic impact in four health care institutions in Bruges; • Support them in reducing food waste by coaching them through an innovation process; • Develop and disseminate at least three successful methodologies to reduce food waste in health care institutions; and • Raise awareness among health care institutions about food waste, its impact and solutions to it. • Also aim to Co2 reduction. <p><u>Origin:</u></p> <p>In 2015, the city of Bruges facilitated a bottom-up process to build a sustainable food policy. This resulted in the establishment of the Food Lab of Bruges, a platform where local ‘food’ stakeholders drew up the food guidelines of Bruges. One of their two guidelines targeting food waste was reducing food waste in public organisations.</p> <p><u>Development and Timescale:</u></p> <p>The department of environment of the city of Bruges facilitates and coordinates this project. Bruges counts nineteen health care institutions. Following four institutions are actively Our overall objective is to reduce food waste in health care institutions. To accomplish this we:</p> <ul style="list-style-type: none"> • Measure (according to the method of Soethoudt en Snels) and analyse current food waste and its economic impact in four health care institutions in Bruges; (sept 2017) • Support them in reducing food waste by coaching them through an innovation process;(16 nov 2017) • Develop and disseminate at least three successful methodologies to reduce food waste in health care institutions; and (April- May 2018) • Raise awareness among health care institutions about food waste, its impact and solutions to it. (sept 2018-seminar) <p><u>Actors involved:</u></p> <p>Involved in this project: AZ Sint Jan, AZ Sint Lucas, Riddersstove and De Kade.</p> <p>Besides health care institutions, also FoodWIN (through tender) and the Food Lab of Bruges will be involved in the innovation process. OVAM (public waste agency of Flanders) provided 50% funding.</p> <p>WVG is the department of Welfare, Public Health and Family of the Flanders region. They help transferring the developed solutions to health care institutions in the region by spreading the manual and by co-organising the dissemination event.</p>
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	<p><u>Legal framework:</u></p> <p>The City of Bruges has an sustainable food strategy, themes are: farm to fork, Fair Trade, gardening, urban and rural agriculture and food waste.</p> <p>The City of Bruges signed the Covenant of Mayors, with this project they also want to reduce CO2 emission.</p> <p><u>Financial framework:</u> (activities´ cost, activities´ revenues (if any), model/s of financing used)</p> <p>Total cost of project: 67670€</p> <p>OVAM is the public waste agency of Flanders, they co-finance for 50% the project in the frame of ´innovative sustainable material management: 50% funding.</p> <p><u>Use degree:</u> (%) or number of users (if possible):</p> <ul style="list-style-type: none"> • Hospital AZ Sint Jan, counting 909 beds on 3 campuses; • Hospital AZ Sint Lucas, counting 412 beds; • Riddersstove, a catering operator serving six care institutions related to the public centre for social welfare (OCMW); and • Day center ´De Kade ´ which houses 158 patients of which 112 are children. <p>This represents about 485. 884 hot meals/Year.</p>
<p>10.</p>	<p>Results</p>
	<p><u>Proven results (through indicators):</u></p> <p>First measurements show about 30_45% food waste (comparable to amounts found in international studies).</p> <p>The solutions are now implemented; second measurement is foreseen for June 2018.</p> <p><u>Possible success factors:</u></p> <p>Participatory approach is successful, more communication and awareness amongst staff.</p> <p>Measurements of every category (meat, vegetables, ..) is necessary for complete analysis.</p> <p>We expect an average of 30% food waste reduction.</p> <p><u>Main difficulties encountered:</u></p> <p>The sector faces unique challenges such as non-voluntary consumers and unpredictable numbers of clients.</p> <p>This makes food waste reduction a complicated effort.</p> <p>Communication factor is a very important factor in every institution.</p>

11.	Main lessons learnt from the practice	<ul style="list-style-type: none"> • Still in progress • Participatory approach is necessary for involvement of staff (not only kitchen staff!) • Measurement in detail is important • Inclusion of other facts: malnutrition, food waste prevention, CO2 reduction
12.	Additional information	<ul style="list-style-type: none"> • Foodlab.brugge.be • Foodwin • Bibliography: • WRAP, 2013. The True Cost of Food Waste within Hospitality and Food Service, prepared by Peter Lee, Julian Parfitt and Anna Fryer. www.wrap.org.uk • Soethoudt, H., and J. Snels. 2016. Voedselverspilling in Nederlandse ziekenhuizen: deel 2: Inzicht in typen en hoeveelheden voedselverspilling in een Nederlands ziekenhuis maakt benchmark vergelijking mogelijk. No. 1681. Wageningen UR Food & Biobased Research • Soethoudt, H., and J. Snels. 2016. Voedselverspilling in Nederlandse ziekenhuizen: deel 1: hoe kun je een meting opzetten en wat kun je aan voedselverspilling doen?. No. 1637. Wageningen UR Food & Biobased Research • https://foodwastechallenge.eu/resulting-projects/ • https://noharm-europe.org/ • https://www.departementwvg.be/evenementen/trefdag-voedselverlies • *https://www.departementwvg.be/sites/default/files/media/documenten/20161010_presentatie_UZ_Leuven.pdf • *https://www.departementwvg.be/sites/default/files/media/documenten/20161010_tips_and_tricks_van_AZ_Nikolaas.pdf • http://www.komosie.be/ko/themas/foodsavers/schenkingsbeurs_141.aspx • http://www.gezondegemeente.be/ • http://regionalestatistieken.vlaanderen.be/statistiek-demografie • *https://noharm-europe.org/sites/default/files/documents-files/4680/HCWHEurope_Food_Report_Dec2016.pdf