

The ECOWASTE4FOOD project brings together seven local and regional authorities from seven countries throughout Europe. Its ambition is to address the crucial issue of food waste, not only to stop an unacceptable situation which causes the loss of up to 50% of the agricultural production that keeps not consumed or is consumed in a wrong way regarding health concerns, but also to demonstrate that food waste could be at source of a resource efficient and environmentally friendly economy for the territories.

Working together to reduce food waste

Local and regional authorities partners of the project are convinced of that and they work together, exchanging their experiences and learning from each other, to promote in their territories eco-innovations to reduce food waste, as a way to move toward a smart sustainable and inclusive growth. Within each participating territory, a group of local stakeholders will be actively involved in the selection of good practice to be transferred and in the validation of the action plan to be implemented during the two last years. These public authorities have committed themselves to improve their own policies during the four years duration of the project, in particular by influencing or even by raising existing ERDF funds within their regional operational programme 2014-2020 or equivalent.



Exercise

Create elements for a press release for a newspaper, targeting citizens in the UK:

- Select story and angle
- Select catchy headline
- Select elements for the introduction
- Consider sources
- Consider illustrations
- Consider other things to catch the journalist's interest?

<https://www.interregeurope.eu/ecowaste4food/>

For every 2 tonnes of food eaten in the UK, 1 tonne is wasted – 10 million tonnes in total every year. In Devon, food waste makes up to 24 per cent of a household dustbin, costing £3.3 million to dispose of and the average household wastes up to £700 throwing food away each year. The cost of food waste to the UK's hospitality and food services industry is estimated at £3 billion a year.

A new brochure introduces 14 eco-innovative good practices from 7 countries, to reduce food waste at various levels of the food system. They have been identified and discussed with experts and stakeholders during the 1st stage of ECOWASTE4FOOD project.

Led by the Mediterranean Agronomic Institute of Montpellier (CIHEAM-IAMM) in France, the four-year long ECOWASTE4FOOD project is funded by Interreg Europe and will identify innovative ideas and practices that have the potential to be replicated or expanded within Devon.

To help hospitals to review and cost the food they are throwing away in order to take action and make savings

In the catering sector food waste can occur at different stages: purchasing, storage, preparation, overproduction, serving dishes, through to left overs on customers' plates. What's thrown away is not just food, but also staff time and disposal costs. Reviewing the amount of food that is thrown away can help to find out where savings can be made, straight to the bottom line. The campaign tools give some clear ideas on how to throw away less food and start saving money. A starter guide gives a summary of why and how to take action on food thrown away. There is an animation to show how to use the tools.

The length of the review depends on how long it's needed to get a clear picture of where food is being thrown away -through 3-day, 7-day or more tracking sheets. A calculator tool is used to see at what stage food is being thrown away on site. The Calculator includes handy graphs to show the savings that can be made to help focus on the actions for your business. Some corrective actions have been very efficient to cut food waste:

- improved portion control;
- optimising the use of ingredients;
- improved management of food prepared after the main evening peak service;
- asking customers if they want side dishes.



Ecowaste4food

27. november 2017 · 🌐

Unbelievable: EU Member States still reluctant to food waste reduction while they should take this opportunity to boost circular economy on their territories

<http://www.euractiv.com/.../wasted-opportunity-eu-stalemate-.../>

Se oversættelse



EURACTIV.COM

Wasted opportunity: EU stalemate on food waste reduction

Food waste reduction targets are causing a stalemate in discussions on...

To this end, the EU executive commissioned a report which estimated that the EU wastes 88 million tonnes (173kg per capita) of food every year. The majority of this happens at the household and processing levels, which account for 72% of total food waste.

Last June, the European Parliament adopted a resolution urging the Commission to produce a common methodology by the end of 2017, and pushing for binding EU-wide targets to reduce food waste.