

JUNE 2024

# FOOD

# CONSCIOUS

Project No: 2022-1-PL01\_KA220-VET-000089122

## NEWSLETTER

### Best practices to reduce food waste in food service establishments in Greece, Spain and Italy

The research was carried out on the basis of **secondary data**, such as: industry reports, statements, press / book / article publications.

The section **Best practices to reduce food waste** (National Best Practice - NBP), required the following information:

- ✓ best practice name,
- ✓ short description of best practice,
- ✓ the type of food service establishment where the practice was implemented,
- ✓ source of information.

**FOODCONSCIOUS:**  
towards effective food waste management and food waste prevention in the food service sector



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Best practices review:

Greece, Spain and Italy

Best practices review was conducted in 5 EU countries in the first half of 2023

Third Transnational Project Meeting in Valladolid, Spain 24.05.2024

WANT MORE INFORMATION?

[Food Conscious Erasmus Project](#)

[Food Conscious Project z.d. Erasmus plus](#)



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In Greece, Spain and Italy, 13 practices have been identified to reduce food waste in the food service sector. They refer to different aspects from transport, supply chain, community awareness and local realities concrete actions.

In Greece an important feature of food's authenticity is the **local origin of the ingredients** that are used in its preparation. The use of local food shortens supply chains, allowing producers to keep a larger portion of the financial gain and reduces the emissions of food transport.

The **monitoring of the supply chain** plays an important role in the food waste prevention and environmental sustainability. In Greece, mapping the tomato supply chain is used as a tool to monitor sustainability and energy usage. Additionally, a Green Supply Chain Strategy is implemented at national level that includes **farm-to-fork** scheme, **integrated logistic network** and **route optimization**. All these actions are combined with the use of information technology.

The Greek dairy supply chain adopt strategies to **decrease extra expenditures** related to food waste by employing alternative techniques such closed loop systems to decrease emissions and, as a result, operational expenses.

Several awareness and active citizenship programs are implemented in Italy such as:

- **RECUP** project that aims to combat food waste and promote active citizenship by recovering unsold food in the markets, select it, and share it with all the people participating in the activity;
- **PucciFrigo**, a free app available for Android devices where users can monitor and set reminders for the shelf life of products stored in the fridge and pantry;
- **We Save&Care** awareness program on the value of food, the importance of sharing, and the fight against food waste, based on the belief that each of us can make a significant difference promoted by Banco Alimentare;
- **Buon Fine** project, launched 19 years ago in Unicoop Firenze stores, aims to promote a more sustainable use of resources. These items were perfectly safe and nutritious but were taken off the shelves due to cosmetic reasons. The associations redistributed these donations to individuals facing hardship.

In Spain, many hotels are adopting actions in order to prevent food waste. For example, the dishes not consumed by hotel guests at the breakfast buffet are transferred to the staff buffet.

Restaurants and supermarkets play an important role in the food waste prevention strategy. In Spain, collaboration is starting to spread with companies like **ToogoodToGo** that **recover products destined to be thrown away** by restaurants and supermarkets and sell them at reduced prices.

**The FoodConscious partnership gathered on the 24th of May 2024 in Valladolid (Spain) to discuss the next steps of the project. The main focus was the training content development: partners are developing a **training course for trainers and food sector professionals on food waste prevention and management!****

