

NOVEMBER 2023

FOOD CONSCIOUS

Project No: 2022-1-PL01_KA220-VET-000089122

NEWSLETTER

National Best Practices

Identification of best practices to reduce food waste in food service establishments in each country participated in project.

National Training Programs

Identification of training programs to reduce food waste in food service establishments in each country participated in project.

Results

We identified 26 best practices for the reduction of food waste, spanning through all individual stages of the production process.

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



Photo by Diana Oborska on Unsplash

DID YOU KNOW?

- ✓ 1.3 billion tons of food suitable for human consumption and 1.6 billion tons of so-called "primary product equivalents" are lost or wasted.
- ✓ Around 1.4 billion hectares of agricultural land is used to produce food that is lost or wasted. That's 28% of the world's total agricultural area. (www.theworldcounts.com)

WANT MORE INFORMATION?

[Food Conscious Erasmus Project](#)

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Identification of the best practices in food service sector of selected countries (Poland, Italy, Spain, Greece and Slovenia) was part of the preparation of *National research and practices report*, a groundwork for assessing the state of sustainable food practices in EU, which will serve as a basis for further project outputs, mainly content for training materials. The aim was to collect some of the proven programmes and activities in the focus field which had a potential for transferability for the broader EU area.

Our research identified 26 best practices for reduction of food waste, spanning through all individual stages of the production process: from supply, through preparation to handling of finished dishes and leftovers. The most popular were actions connected with management of surplus production and practices related to supply system in food service establishments. We found fewer good examples in the categories of use of ICT technologies, actions at the local or national level, production and expedition process in food service establishments, awareness programs and consumption stage.

Practices included actions dealing with time and supply management in restaurants – from well established FIFO system and digital management of the different types of stock to methods that focus on the holistic approaches including customer habits and preferences such as tastes, portion sizes and food consumption timelines.

Regarding reach of the practices we traced actions from small scale initiatives from individual food service establishments and related organisations to nation-wide programmes. We also closely took notes on the practices that have managed to spread their influence – to grow from a local idea towards extensive established initiatives, so in essence the good practices that have already proven their possibility for transforming other establishments and ways of operation in the food sector, at least on a local or regional level and as such have shown an excellent promise for expansion towards the EU area.

For more details, visit our social media.

Best practices review

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

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