

APRIL 2024

FOOD

CONSCIOUS

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

NEWSLETTER

Best practices to reduce food waste in food service establishments in Poland and Slovenia - review

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

In the section '**best practices**' to reduce food waste (National Best Practice - NBP), was required such information like:

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

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



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Best practices review:
Poland and Slovenia

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

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Food Conscious Erasmus Project



Food Conscious Project z.d. Erasmus plus



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Both in Poland and Slovenia, practices have been identified to reduce food waste in the food service sector. 7 such actions were identified in Poland, and 5 in Slovenia.

The identified activities in the field of reducing food waste were focused on individual stages of the production process, starting from supply, through production and service of ready-made dishes. For example, at the **stage of supply/procurement** in Slovenia we identified practice *'Rationalization of Petrol Fresh line food write-offs at service stations'*. It related to the food offered at service stations and adoption of an internal regulation which stipulates those Fresh stores may not have more than 4% of discounted food and that the offer of food in stores must be regionally adjusted according to consumer preferences. They changed the way of recording written-off food and transferred it to a digital environment. They also increased the automation of procurement.

In Poland, practices related to the **production and service process of ready-made meals** have been identified. The first one, called *'Adjust dishes to the individual needs of consumers'*, involved adapting the ingredients or method of preparing a given dish to the individual customer expectations. The second one entitled *'Introducing changes in the school'* was about providing for school children (primary school) adequate time to eat meals / adjusting meals to the preferences of children.

At the consumption stage, the best practice was identified also. In Slovenian Hospitality industry (the Jezeršek) the packaging, called a "nezavrečka" (doggy bag) is used, in which guests can take excess food home. Guests are also made aware of portion sizes. Activities are being carried out consisting of: raise the awareness of both clients and participants - the former by not ordering by heart and too much, the latter by registering for the event or cancelling participation (name of best practice: *'Above the waste with a smart scale'*).

In Poland the most popular were actions connected with **management of surplus production**. Poland reported four practices in this area. They were practices like:

- 'Use by staff (in place)'* – unconsumed dishes by hotel guests are transfer to staff canteen,
- 'Sell to consumers at reduced prices'* – sale ready-made (not sold) meals to consumers at reduced prices,
- 'Donate to people in need'* – two forms of support: donating food to food banks or donating food to homeless people who come just before the closing time,
- 'Sell at a promotional price the next day'* – some food service establishments store dishes that are fit for consumption until the next day and sell them at a reduced, attractive price.

ICT technologies are also used in food service establishments to reduce food waste. The program *'Kitchen Display System (KDS)'* was reported in Poland. This is a system of kitchen monitors; by improve communication between service and cooks, there are possibility to reduce delays and misunderstandings. In Slovenia it was the weighing of food waste and analyze what types of food are left over and using of a smart scale with camera (Practice: *'Above the waste with a smart scale'*).

In Slovenia were indicated two awareness programs on reducing and preventing the amount of food waste. One of them with the slogan **"We will not throw it away!"** are aimed at consumers and caterers, as the biggest producers of food waste.