

## SAVE FOOD Initiative on Food Loss and Waste Reduction in Europe and Central Asia

### A Series of Impact Webinars

International attention on the issue of food loss and waste is firmly reflected in the 2030 Agenda for Sustainable Development. Specifically, Target 12.3 of the Sustainable Development Goals (SDGs), which embody this agenda, calls for the halving by 2030 of per capita global food waste at the retail and consumer levels and the reduction of food losses along production and supply chains, including post-harvest losses. Many countries are already taking action to reduce food loss and waste, but the challenges ahead remain significant, and we need to step up efforts.

Being a complex issue, food loss and waste prevention and reduction requires an integrated, holistic approach, with measures to be taken at each stage of the food supply chain and involving all key players from the public and private sectors.

In this regard, FAO in Europe and Central Asia organizes a series of online talks – Impact Webinars – aimed to identify and promote good practices and inspire transformative interventions to prevent and reduce food loss and waste along the whole food supply chain.

Accordingly, each webinar will focus on a specific stage of the food supply chain – from production to consumption, offering practical and evidence-based solutions to the issue that may be replicated or scaled up at national or regional level.

The series of webinars will:

- Bring together experts, policy-makers and organizations to exchange knowledge, develop solutions and mobilize ideas to take action toward food loss and waste reduction.
- Showcase the latest solutions, new ideas, tools, and approaches to food loss and waste reduction.
- Inspire decision-makers, public sector, and civil society to drive action.

### FORMAT

The 90 - 120 minutes webinars will comprise a key presentation, introducing the problem at a particular stage of the food supply chain and proposing solutions; case studies from the region, highlighting local efforts and good practices applied by various stakeholders and experts; and Q&A sessions after each section/presentation.

### SPEAKERS

The speakers will comprise the representatives of public and private sectors, as well as non-governmental organizations, thereby allowing to address the issue of food loss and waste at different levels and from different points of view.

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## Webinar IV

### Food loss and waste reduction in hospitality and food service sector

The recent study<sup>1</sup> estimated that 26 per cent of all food waste generated in 2019 came from food service. In this regard, restaurants, catering, and hospitality enterprises (HoReCa) have a vital role to play in reducing food waste and contributing to the achievement of SDG 12.3.

Due to great diversity in the services that HoReCa operators provide, and the type and scale of organisations involved, interventions will vary and may include the introduction of appropriate technologies and practices, improvement of infrastructure and skills, and promotion of sustainable choices by consumers through awareness-raising campaigns. Food waste reduction programmes in the sector should also make use of public sector engagement and inter-sectorial cooperation.

In particular, public authorities shall develop and disseminate guidance and training materials for businesses, promoting food waste prevention and reduction in all processes (ordering, storing, preparing, serving and managing waste of food products) and facilitate surplus food redistribution. In addition, public authorities and NGOs should run awareness campaigns to shift consumer expectations when eating out of home.

At that, food service enterprises should foster the development of technological solutions that allow to plan the demand and manage stock better and optimise the processes on site and facilitate collaboration with suppliers. Businesses should also communicate with customers on aspects such as portion sizes and menu choice - nudging techniques can help consumers make good choices according to the availability of dishes and sizes of servings.

To this end, the fourth session of the Regional Impact Webinar Series will explore the hands-on solutions and possible types of actions, including development of sectoral guidelines, and application of technological tools, and informational campaigns, aimed to tackle food waste in the hospitality and food service sector.

Please find the detailed Programme in Annex I.

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<sup>1</sup> United Nations Environment Programme (2021). *Food Waste Index Report 2021*. Nairobi.

## Annex I. Programme

**Date: 8 December 2021**

**Time: 10:00 – 12:00 CET**

<b>Time</b>	<b>Speaker</b>
10:00 – 10:05	Introduction
10:05 – 10:20	Marie Audren, Director General, Hotrec <i>Umbrella approach and examples of the members' actions</i>
10:20 – 10:25	Q&A
10:25 – 10:35	Tülay Özel, Head of Quality Assurance, METRO Turkey <i>Sectoral guidelines</i>
10:35 – 10:40	Q&A
10:40 – 10:55	Roshith Rajan, Head of Global Food Waste Sustainability, Sodexo <i>Food Waste - From Strategy to Execution</i>
10:55 – 11:00	Q&A
11:00 – 11:15	Richard Swannell, International Director, WRAP <i>"Guardians of Grub" campaign</i>
11:15 – 11:20	Q&A
11:20 – 11:30	David Jackson, Director of Marketing & Public Affairs, Winnow Solutions <i>Tracking and measuring food waste at commercial kitchens</i>
11:30 – 11:35	Q&A
11:35 – 11:50	Nikita Poderyagin, Chef, Bjorn <sup>2</sup> <i>Optimisation: collaboration along supply chain, processes, menu</i>
11:50 – 11:55	Q&A
11:55 – 12:00	<i>Closing remarks</i>

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<sup>2</sup> <http://bjorn.rest/en/>