

ERSCP 2012: Workshop Design Sheet

Workshop Design and Content

Title of Workshop *

Food waste - an important societal challenge

Subtitle

Prevention of food waste along the value chain - options and challenges

Objectives

transfer of knowledge and information sharing; the main purpose of the workshop is to analyse the problems associated with food waste, discuss and offer creative/workable solutions for food waste prevention

Short Description of Workshop Outline (max. 2000 characters) *

including Relevance and Background

Food waste has become an increasingly discussed topic in recent years, since there is a complexity with several important issues such as environmental impacts and also ethical considerations accounting abundance on the one hand and famine on the other hand. Our current levels of food waste and population growth can not coexist much longer and the forecasted demographics eventually force us to be more efficient with our food. Food waste is generated from many sources: food manufacturing and processing facilities, supermarkets, schools, hospitals, restaurants, food courts and households. Individuals often don't realize just how much food they throw away every day—from uneaten leftovers to spoiled produce. By paying attention and taking some simple steps, individuals and households can significantly reduce the amount of food and money wasted every year. Food service providers (e.g. supermarkets) produce a significant amount of food waste. Different reasons lead to a disposal of edible food at the level of food processing industry and supermarkets such as storage surplus, food products which are incorrectly labelled or products near their best before date. One prevention measure for grocers, wholesalers, food processors is to manage their surplus food by implementing a food waste diversion program in collaboration with qualified professional organisations (e.g. food banks, social markets). The presenters provide insight into possibilities and concrete ways for individuals and food service providers of dealing with the urgent issue "prevention of food waste", present appropriate strategies, show "best practices" and the required shift in social attitudes and values. The disposal of food might be seen as a symbol of the established value system of a society and cause ethical as well as environmental and economic controversies. It is assumed that an effective sustainable shifting towards prevention of food waste can exclusively established under consideration of the whole economy and the various stakeholders.

Expected Outcomes and Results

The prime goal of the session is to share information about "food waste", show practical ways to deal with the issue food waste and show that a shift in social attitudes and values is required.

Inputs and Presentations

Input 1

Title: The challenges of food wastage to European Society
Presenter: Felicitas Schneider
Comments: Institute of Waste Management, BOKU University of Natural Life Sciences Vienna

Input 2

Title: Expectations and visions of EU-project called FUSIONS
Presenter: Toine Timmermans, to be confirmed
Comments: Program Manager Sustainable Food Chains at Wageningen University UR Food & Biobased Research

Input 3

Title: Experiences and barriers related to food waste reduction - customers perspective and activities at REWE
Presenter: Tanja Dietrich-Hübner, Coordinator of sustainability affairs at REWE Austria
Comments: REWE Austria

Additional Inputs – Comments, Ideas:

- Mr. Philipp Giselbrecht, Head of marketing at Sutterlüty Handels GmbH - Initiative "Tischlein deck dich"
- Mrs. Andrea Schwärzler - Schwärzler Hotels, Dealing with food waste at Schwärzler Hotels
- Mrs Anke Assig, Deutsche Tafel, Socio economic institution for food transfer, Germany
- Mrs Ulli Schmid, Wiener Tafel, Socio economic institution for food transfer, Vienna