



Leftover Lunch

Reducing Food Waste in Public Kitchens
Hanna-Leena Ottelin 15.12.2015

Sitra – forming the future

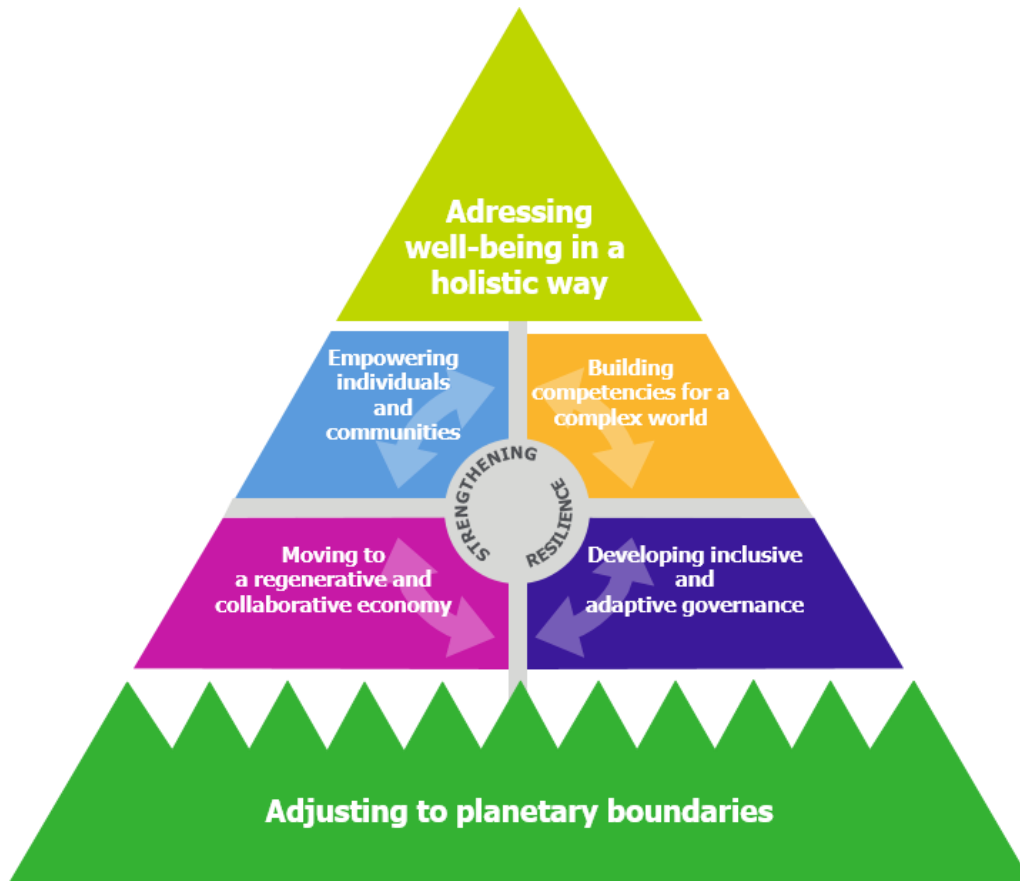
We engage in foresight, research and experiments enabling Finland to succeed as a forerunner in sustainable well-being.

Our vision of a sustainable future forms the basis for practical action all the way down to the details.



Sitra's vision:

Principles for a sustainable well-being society



Sustainable well-being refers to the pursuit of "good life" within the Earth's carrying capacity. This means

- addressing **well-being** in a holistic way and
- adjusting to **planetary** boundaries

The building blocks of **a sustainable well-being society** are

- empowering **individuals and communities**
- moving to a regenerative and collaborative **economy**
- building **competencies** for a complex world, and
- developing inclusive and adaptive **governance**.

Circular Economy potential in Finland

2-3 billion euro
potential
annually,
by 2030

(Sitra, McKinsey, Gaia Consulting)

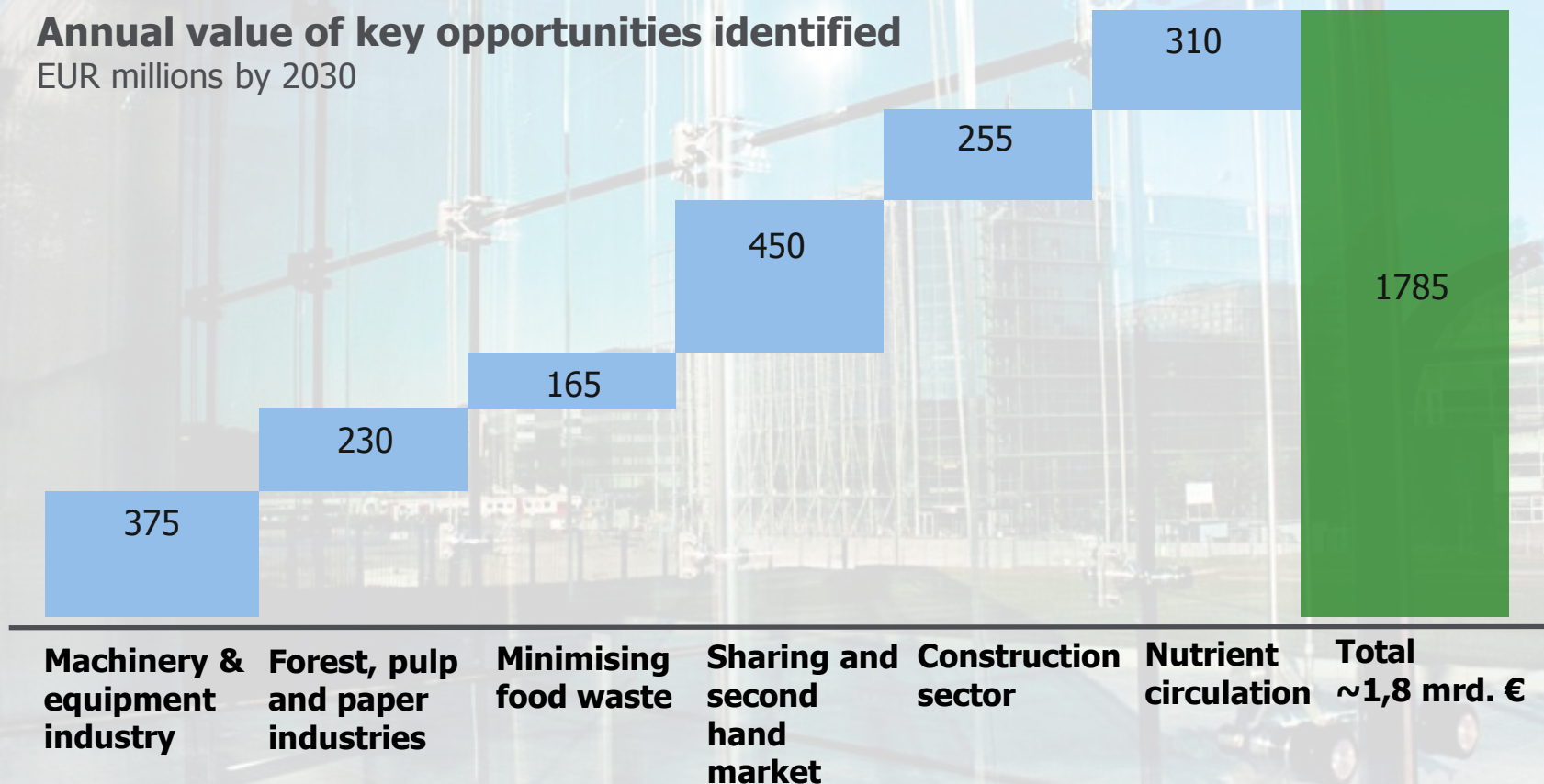


Some Circular Economy opportunities for Finland

Sources: McKinsey, Gaia Consulting

Annual value of key opportunities identified

EUR millions by 2030



Sustainable Innovations through Culture of Experiments

Experiment is fast,
inexpensive and
easy way to test an
idea in real life.

Leftover Lunch -concept

Crowdsourced idea
1-4 weeks execution
1 000 € budget
For elderly and unemployed
Model scaled up to 30 cities across Finland

Food left over after school lunch is offered for
local residents for 1,5 eur



1,50€ Leftover Lunch

Sold in schools for local residents
for low price, saving

1,3 kg CO₂ / meal
4,3 kg resources / meal
50,000 meals / year



yle UUTISET

Uutiset



Urheilu



Suora linja

Sää

Tuoreimmat

UUTISET > POLITIIKKA

Politiikka 26.9.2013 klo 16:48 | päivitetty 26.9.2013 klo 16:48

Hallitukselle kysymys Vaajakosken ruokakokeilusta

Kansanedustajat Reijo Tossavainen (ps.) ja Oras Tynkkynen (vihr.) ovat tänään jättäneet hallitukselle kirjallisen kysymyksen tähderuokailun edistämisestä. Kimmokkeena kysymykselle on toiminut Jyväskylän Vaajakummun koulussa toteutettu Sitran ja Jyväskylän kaupungin kokeilu.



**PROTOTYPE TESTED
IN ONE SCHOOL
EXPANDS TO**

30

FINNISH CITIES



Ecological benefits

- 50 % of meals consumed outside home take place in public food services (schools, hospitals, nursing homes etc.)
- City of 100 000 inhabitants could save up to 50 000 meals per year by adopting Leftover Lunch -concept in all public food services
- Last year the City of Jyväskylä offered 7 000 Leftover Lunches in 3 schools (2 400kg less food waste)



Social Benefits

- Nearly 200 000 people aged over 75 live alone
- Leftover Lunch is a reason to leave the house
- Nutritious meal and social contacts

In the Future

- Expansion to new cities across Finland
- Scaling up the concept outside public food services, for example work canteens



Building a successful Finland for tomorrow

hanna-leena.ottelin@sitra.fi

sitra.fi



[Facebook.com/SitraFund](https://www.facebook.com/SitraFund)



[@SitraFund](https://twitter.com/SitraFund) [@HannaOttelin](https://twitter.com/HannaOttelin)