



# FUSIONS

## Social innovation and food waste

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Organisation: WRAP

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# WP4

**WP1** - Data and information

**WP2** - Multi-stakeholder Platform

**WP3** - EU Policy

**WP4\*** - Feasibility Studies

**WP5** - Dissemination

**WP6** - Management

## **WP4 objectives:**

- Identify solutions to prevent food waste through social innovation projects. ✓
- Test solutions through feasibility studies / projects. ✓
- Evaluate the FS projects and encourage replication of projects as applicable. ✓
- Encourage scaling-up and replication

**Ongoing**



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# Disco Bôcô Project – France

## Jams & chutneys to the sound of music

### Objectives:

A **second life** to delicious **unsold food** by cooking **jams & chutneys** to the sound of **music**

**Pilot different formats** to build best practice

### Outcomes:

- 20 Disco Bôcô **sessions**, 9 cities
- 825 kg fruits & veg turned into 1093 **jars**
- 700 **participants** - 578 volunteer hrs)
- Detailed guidelines
- Tool kit for project managers



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**wrap**



# Gleaning Project – Several Countries

## Gleaning Network EU

### Objectives

- **Bring together & support** existing **gleaning projects** and understand the **opportunities** and **challenges** to further **catalyse** gleaning movements across **Europe**
- Develop guidance & dissemination tool



### Outcomes:

- **Support provided** to 4 countries (Belgium, Spain, France, Greece)
- **Gleaning guide** and **website** set up

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**Gleaning  
Network EU**





# HORECA Redistribution – Hungary

## The Hungarian Foodbank Association

### Objectives:

**Develop** new **relationships** between **food service & hospitality companies** (hotels, restaurants, catering companies) and **food banks**

**Provide a replicable model for collaboration.**

### Outcomes:

More than 35k portions  
of food re-distributed  
(EUR70k, 14k Kg)



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# Cr-EAT-ive Project – Greece

Raise awareness and influence behaviour

## Objectives

- **Raise awareness** on food waste and **influence behaviour** of kindergarden children, their parents, teachers & canteen staff

## Outcomes

- Food waste **diaries** (30 families)
- **Teaching materials** for children (teacher guides, fun exercises & a board game)
- Educational **guidelines** aimed at parents
- Guidance & training aimed at canteen staff



Food Waste Diary



Guidelines for home.



### Project Participants

6 Kindergardens

480 children

480 families

25 Teachers

7 Kindergarden Heads



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# Social Supermarkets Study

## Several countries

### Objectives

- **Identify** social supermarkets and types of models currently in the EU.
- **Review good practice** and create recommendations for replication.

### Outcomes

- **1500 social supermarkets** in operation in the 5 selected study
- **Guidance** in place for setting up social supermarkets and their networks
- **Case studies**



**Deloitte.**

Deloitte  
Développement  
Durable



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**Deloitte.**

Deloitte  
Développement  
Durable



# Surplus Food Project – Denmark

## Communiqué

### Objective:

**IT service** that **connects local organisations** (shelters, crisis & refugee centres), with **businesses** with **surplus food** (retailers, restaurants, catering companies etc.)

### Outcomes:

Online system in place (test mode)

Handbook and guides created (in danish)

**Communiqué**  
Resultater gennem kommunikation



**NOTE:** following the end of project, Overskudsmad has taken the lead and received funding to run a Surplus Food pilot test. The pilot will run till May 2016 with 3 retailers and will be rolled-out in five Danish cities



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**Communiqué**  
Resultater gennem kommunikation





# Outputs – 44,561kg of Food Waste Prevented

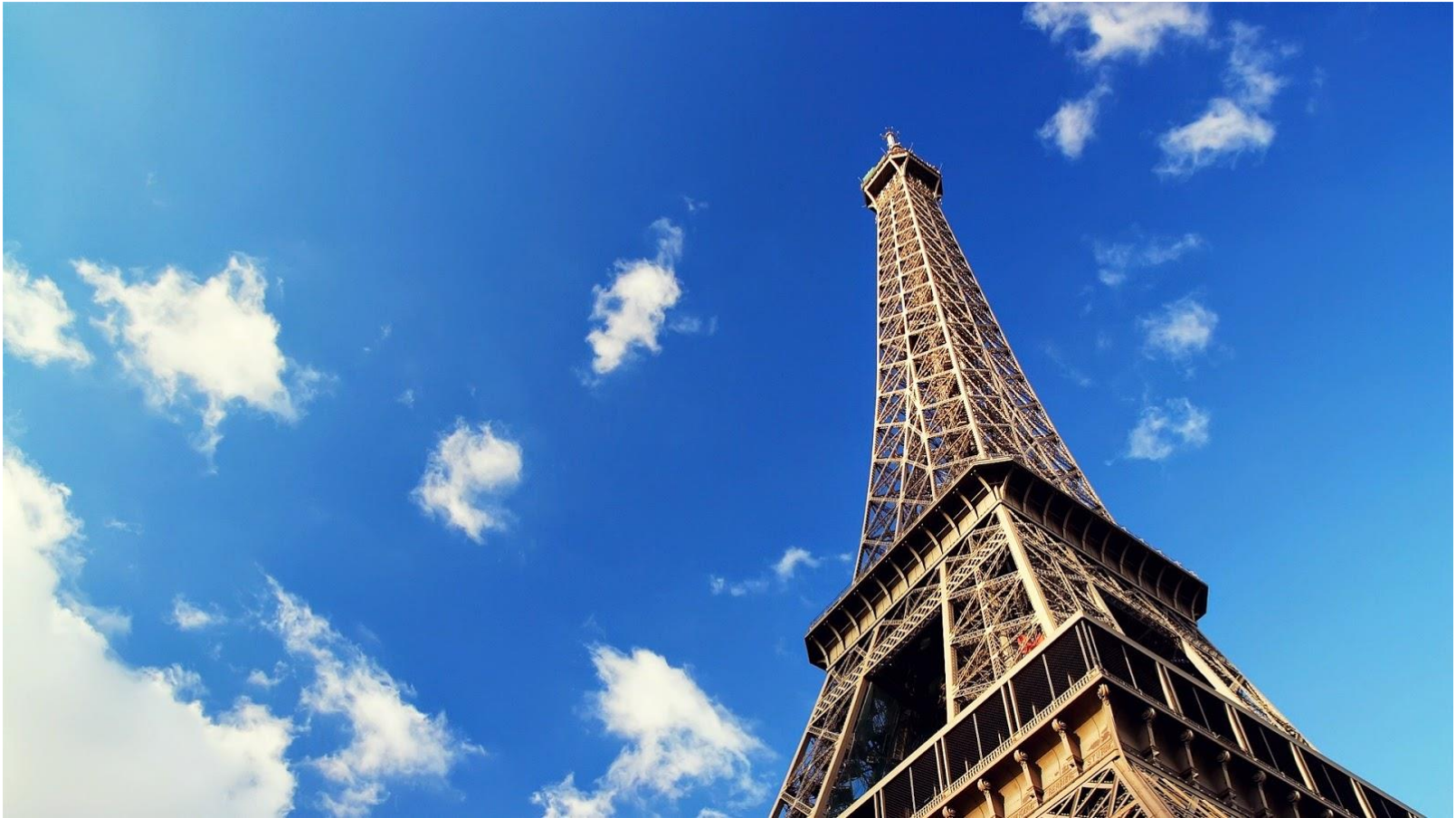


# Outputs - 338 Wheelie Bins of Food





# Outputs – Taller Than the Eiffel Tower



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# Outputs - 70 Cars Off the Road





# Imagine....



# Replication: Already Happening



## **Cr-EAT-ive Project**

Further roll-out being discussed in Greece and Italy



## **Gleaning Project**

Further Gleaning activities undertaken in the Czech Republic



## **Hungarian Foodbank Association**

Discussions underway to further develop in other areas



## **Disco Bôcô Project**

Concept being replicated throughout EU in various formats

## **Overskudsmad Surplus Food Project**

Overskudsmad has received funding to run a Surplus Food pilot test.

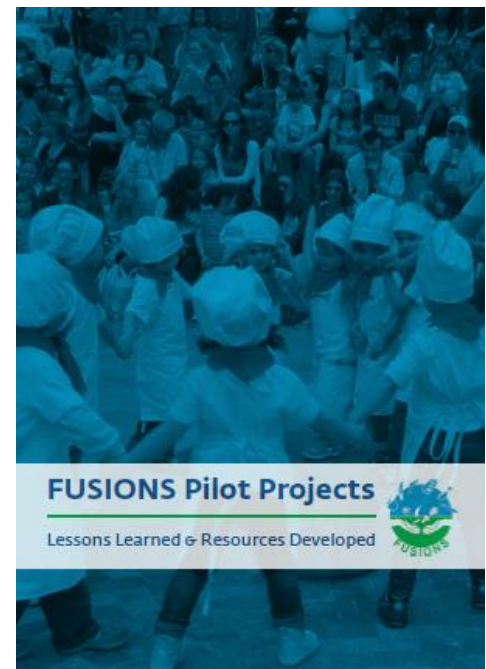


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# Replication Tools

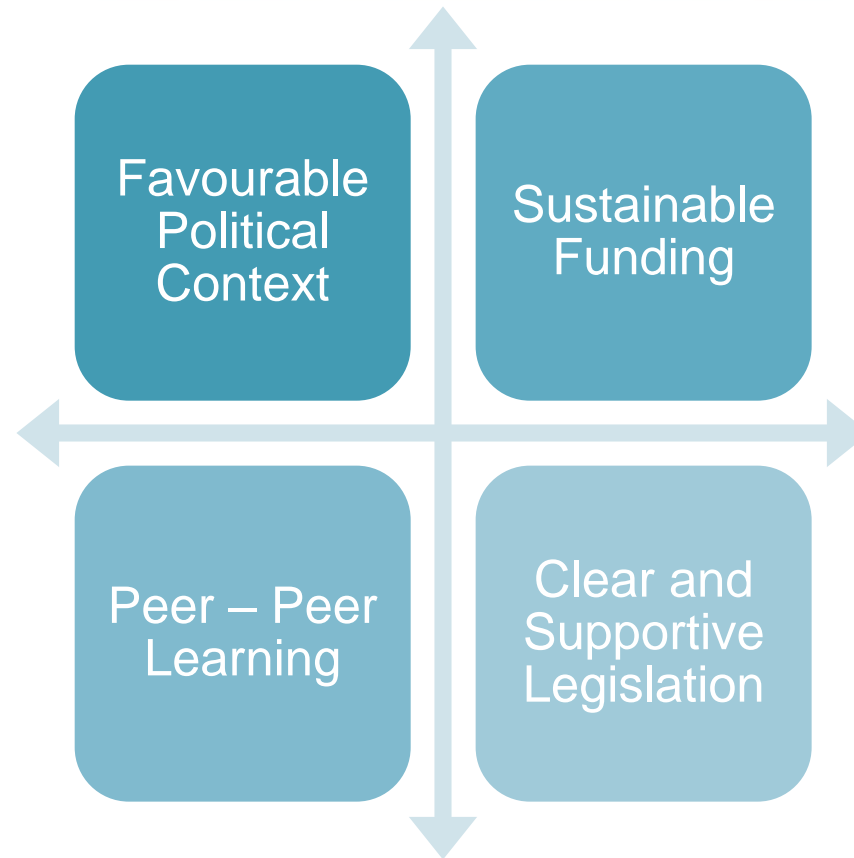
- Brochure
- Presentations (Power-point & Prezi)
- Evaluation mini-reports
- Final project reports
- USB Stick with Reports & Toolkits



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# Key Learnings





# For more information

## FUSIONS Website

<http://www.eu-fusions.org/index.php>



## FUSIONS Social Innovation projects (reports & resources developed)

<http://www.eu-fusions.org/index.php/social-innovations/fusions-feasibility-studies>

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