



# Reducing Food Waste through Social Innovation

## Introducing our Feasibility Studies

Athens Regional Platform meeting  
13 March 2014  
Niki Charalampopoulou  
Managing Director, Feeding the 5000

# Our Vision

Social innovations  
are new ideas



that meet  
social needs



and create  
new relationships



“We simply describe it as innovations that are both social in their ends and in their means” (1)

**FUSIONS** will test how social innovation can reduce food waste

(1) [http://ec.europa.eu/enterprise/policies/innovation/policy/social-innovation/index\\_en.htm](http://ec.europa.eu/enterprise/policies/innovation/policy/social-innovation/index_en.htm)



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# Our Inventory

- Demonstrates what we mean by social innovation
- Shares existing initiatives
- Catalyses new ideas

Visit - [www.eu-fusions.org/social-innovations](http://www.eu-fusions.org/social-innovations)

- Send your examples to WRAP!

	<b>It Pays to Plan Challenge</b> (Great Britain) Food waste advisors attended venues all over north London to pass on top tips and advice on how to reduce food waste and
	<b>Industry Food Waste Audit Proposal (IFWAP) research project</b> (Great Britain) IFWAP is a pilot research project that aims to measure perceived opportunities and barriers to the
	<b>Kitchen Canny</b> (Great Britain) Kitchen Canny is a step-by-step process to highlight just how much you and your family could save by being a bit cannier about the food
	<b>Let's Get Cooking</b> (Great Britain) Resources to set up a community cooking club. <a href="http://www.letsgetcooking.org.uk/resources/setting-up-a-">http://www.letsgetcooking.org.uk/resources/setting-up-a-</a>
	<b>100 ways to save food</b> (Sweden) This book contains 100 practical tips and many inspiring recipes on how to best take care of food. <a href="http://www.fusions.se/917429">http://www.fusions.se/917429</a>
	<b>The mobile food saver - "Too good for the trash can"</b> (Germany) In November 2012, the app "Too good for a trash can!" was presented at a Berlin cooking



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Decentralised Food Donation

# Our Feasibility Studies

Cr-EAT-ive Schools

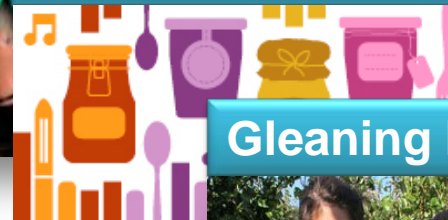
Advancing Social Supermarkets

Food Service Surplus Solution

Order-Cook-Pay

Disco BôCô

Gleaning Network EU





# Our Feasibility Studies

## Gleaning Network EU



- Outcome – Create national gleaning networks across EU, based on pioneering activity in UK
- Project – Provide a model for collaboration and specific support to groups initiating gleaning networks
- Partners – Feeding 5000
- Location – EU
- Contact – Niki Charalampopoulou [niki@feeding5k.org](mailto:niki@feeding5k.org)



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# Our Feasibility Studies



## Disco BôCô

- Outcome – Create a viral format of events to bottle discarded fruit and veg
- Project – Mobilise local community to connect & make use of food surplus by developing domestic preservation skills
- Partners – Bio-Intelligence Services and Feeding 5000
- Location – France
- Contact – Clementine O'Connor [clementine.oconnor@biois.com](mailto:clementine.oconnor@biois.com)



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AVEC UNE CAROTTE GEANTE

VEZ VOUS FAIRE PHOTOGRAPHER AVEC UNE CAROTTE GEANTE

gachis  
CANAL+  
Le Banquet des 5000

JE NE SUIS PAS BELLE MAIS JE SUIS BONNE



# Our Feasibility Studies

## United Against Food Waste



- Outcome – Self-sustaining, decentralised food donation
- Project – Creating a network & awareness, testing a decentralised system to connect surplus food with those in need e.g. web / SMS
- Partners – Stop Wasting Food, Communiqué
- Location – Denmark
- Contact – Frans Grandjean [fg@communiqué.dk](mailto:fg@communiqué.dk)



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COMMUNIQUÉ





# Our Feasibility Studies

## Cr-EAT-ive Schools



- Outcome – Behaviour change of pre-school children, families and food service providers
- Project – Development of innovative educational tools that will involve parents, children, educators and cooks
- Partners – Anatoliki (Development Agency Thessaloniki)
- Location – Greece
- Contact – Dora Paschali [thpaschali@anatoliki.gr](mailto:thpaschali@anatoliki.gr)



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# Our Feasibility Studies

## Advancing Social Supermarkets



- Outcome – Implementation of new social supermarkets
- Project – Critical analysis of success factors for delivery based on established markets in France and Austria
- Partners – University of Natural Resources and Life Sciences, and Bio-Intelligence Services
- Location – EU
- Contact – Felicitas Schneider [felicitas.schneider@boku.ac.at](mailto:felicitas.schneider@boku.ac.at)



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# Our Feasibility Studies

## Food Service Surplus Solution



- Outcome – Develop a dispatcher service, creating a link between food service surplus and demand
- Project – Developing logistics processes, monitoring and building relationships between donors and recipients
- Partners – Hungarian Food Bank Association
- Location – Hungary
- Contact – Balázs Cseh [cseh.balazs@elelmiszerbank.hu](mailto:cseh.balazs@elelmiszerbank.hu)



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# Our Feasibility Studies

## Order-Cook-Pay



- Outcome – Tackle canteen food waste by transforming traditional ways of working
- Project – Order-Cook-Pay web-based solution will be trialled to accurately determine how many meals to prepare
- Partners – Swedish Institute for Food and Biotechnology
- Location – Sweden
- Contact – Ulla-Karin Barr [Ulla-Karin.Barr@sik.se](mailto:Ulla-Karin.Barr@sik.se)



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# Next Steps

- We are working towards achieving a more resource efficient Europe by significantly reducing food waste
- Our Feasibility Studies will be implemented and evaluated
- Results will be shared to encourage others to replicate or build on our ideas



**Come and meet us at the forthcoming regional platform meetings!**



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For more information,  
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[www.eu-fusions.org](http://www.eu-fusions.org)

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