



Food service and hospitality surplus redistribution

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Background

- This social innovation will connect food service and hospitality companies (hotels, restaurants, central kitchens, catering companies) having regular surpluses with charities ready to receive and distribute meals.
- Similar projects connecting kitchens with charities exist but besides of a number of individual actions we are not aware of any significant process that creates a structured link with the food service sector.



Main challenges

- Lack of information on whom to transfer to (on the donor side)
- Lack of logistics knowledge (on the recipient side)
- Unclear food safety requirements (better to discard food to be on the safe side...)
- Lack of monitoring processes (avoiding misuse)
- Lack of time and resources both on the side of caterers and charities to develop such activities on their own

Main goals

1. Saving 10.000-20.000 meals (value~30-60 kEUR) within the pilot framework
2. Preparation of a guidance document with recommendations on implementing a food redistribution programme



Main elements of the project

- Mapping the current legal environment for donation from the food service sector
- Creation of a proper logistics/monitoring procedure
- Creation of a good practice guide/ learning materials for caterers and for beneficiary charity organisations
- Creation of IT support (for food transfer and monitoring)
- Identification of donor and beneficiary partners
- Need analysis/profiling of both parties (food service and charities)
- Communication activities
- Launching and running pilots
- Planning of scale up activities, dissemination
- Evaluation of impacts



Main risks

- Rigid food safety regulations
- Suppliers being affraid of penalisation / bad PR caused by mishandling food (re-sale, health issues) by charities or individuals
- Lack of financial means (for infrastructure and logistics) and flexibility of charity partners



Timing, participants

- Timing

- Start date 1 Febr 2014
- Finish date 30 July 2015

- Participants

- Project Partners (FUSIONS): HFA, BIO by Deloitte
- Members: Hungarian Caterers Industry Board, Hungarian Food Safety Authority, Sodexo
- Prospecting members: Ministry of Agriculture, charity partners of HFA, Budapest Party Service, Marriott Budapest Hotel, and more





Reducing food waste through social innovation