



FUSIONS

WP4 Progress

Feasibility Studies

April 2015

WP4 Objectives

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.

(WP4 covers not just the FS projects, but other social innovation projects).



WP4 Tasks

**Inventory of
social
innovation
projects.**

T4.1 FS selection.

T4.2 FS implementation.

T4.3 FS evaluation.

**T4.4 Promote FS project
replication.**

FS Projects:

1. Creative – Greece
2. HFA – Budapest
3. Disco Boco – France
4. Gleaning – several countries
5. Communique – Denmark
6. Social supermarkets – several countries

WP4 – Overview of progress

- Original scope of WP4 was for 4 FS Projects.
- 6 FS Projects are at different stages in implementation.
 - 2 projects are at final reporting stage.
 - Other 4 projects on track to finish by end September.
- Task T4.3 on evaluation is just starting.
- Task T4.4 on replication is being planned.

Creative Project - Greece

Project Objectives

- Raise awareness on food waste
- Enable behaviour change towards food
- Waste reduction
 - Kindergarten children and educators
 - Parents
 - Kindergarten canteen cooks
- Reduce food waste in households with pre-school children (aged 3-5 years old)



Project Participants

6 kindergartens
480 children
480 families
25 Teachers
7 Kindergarten Heads
30 parents participate in pilot actions



Reducing food waste through social innovation



Creative Project – Greece ²



Eating behaviors, often practiced throughout life, are developed in early life

Preschool children (3-5 aged)



Families with children tend to waste more tones of food than adult families

Families with their children



Food Waste Diary



Guidelines for home



Parents & teachers have key role in establishing eating and environmental friendly behaviors

Kindergarten teachers



Innovative game-Board game



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HFA Project - Hungary

Connecting food service and hospitality companies (hotels, restaurants, central kitchens, catering companies) having regular surpluses with charities ready to receive and distribute meals.

On target: already saved over 15,000 meals (value 50.000 EUR)



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Hungarian
Foodbank
Association



HFA Project – Hungary 2

- Legal environment for donation from the food service sector mapped
- Logistics and monitoring procedure has been developed
- Pilots launched and saved already over 15.000 meals (value 50.000 EUR)
- Preparation of a guidance document with recommendations on implementing a food redistribution programme is ongoing



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Hungarian
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Disco Boco Project - France

- Connect citizens and existing communities to local sources of food waste
- Raise people's awareness of the need to prevent food waste.
- Create conviviality and promote food craft skills to foster social cohesion
- Enable people to contribute to their individual food security and well-being

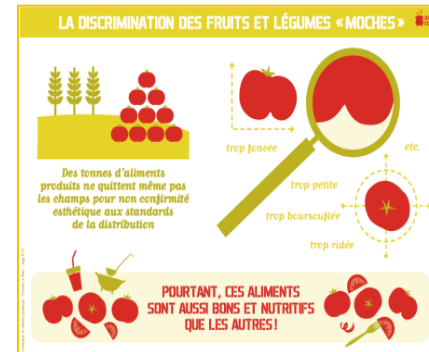


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Disco Boco Project - France

- 1 year, 20 events
- 825 kg fruits and vegetables
- 20 organised Disco Bôcô sessions
- 1093 Disco Bôcô produced
- 578h volunteer hours
- 700 participants
- 9 cities



DISCO BÔCÔ

Samedi 1^{er} Novembre
de 16h à 20h

**MERCI BôCô d'être venus embôcôter de bons&bô bôCô à la Troclette samedi !
Comme promis, voici les recettes ☺**

... et n'oublions pas que nos jolis bôCô ont été réalisés à partir de fruits et légumes invendus sauvés de la poubelle ! Le gâchis saisijs !

KIMCHI CHOUX, CAROTTES, POMMES, GINGEMBRE (pour 2 bô bôCô !)

Une recette emblématique de Corée : un mélange de choux et de légumes fermentés très épicé.
Un aliment magique pour la santé bourré de probiotiques, ces bactéries lactiques aux mille et une vertus pour la flore intestinale et le système immunitaire... Ce n'est pas pour rien les coréens attribuent au kimchi leur grande résistance à la grippe aviaire !!

> ETAPE 1 : Faire dégorger les fruits et légumes et emplir les bôcô (réalisée pendant le Disco Bôcô)

- Emincer très finement ou râper 1/2 chou chinois, 3 carottes et 2 pommes
- Mélanger 35g de gingembre frais et 3 gousses d'ail pelées et hachées finement ainsi que 2 cc de piment et 2 CS de sel marin. Mélanger aux choux, carottes et pommes
- Verser ce mélange dans une passoire au dessus d'un saladier pour récupérer son jus qui sera obtenu en le mélangeant longuement et le pressant entre les mains
- Laisser dégorger 30 minutes puis presser à nouveau entre les mains pour exprimer le



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Gleaning Project – Several countries

Re-Bon France



**Gleaning
Network EU**



**Boroume
Greece**

GNB Belgium



**Espigoladors
Spain**



**Feedback
UK**



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**Gleaning Network
EU**



Gleaning Network EU

- Four pilot projects underway: Belgium, France, Greece & Spain
- Pilot gleaning days started in the Autumn and will continue through to June 2015
- Case studies being developed demonstrating the different operational approaches to gleaning
- Gleaning Handbook and other web-based tools being developed
- Significant interest in gleaning from several other countries incl. Poland, Ireland, Czech Republic



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Gleaning Network
EU



Communique Project - Denmark

Internet service that Connects local organisations like shelters, crisis and refugee centres, with businesses who produce surplus food (retailers, restaurants, catering companies etc.)



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Social Supermarkets Study

Objectives and outputs

- Analyse social supermarkets in Europe
- Recommendations for implementation in other countries

Case studies x 5

- Austria
- France
- Germany
- Switzerland
- United Kingdom



Social Supermarkets Study 2

- Social supermarkets are quite similar between the countries, with common issues:
 - Food sold 10-30% of its original price (up to +75% in Switzerland)
 - Standard of living criteria to become a member
 - National network
 - Integration in the local social life
- Other criteria might differ
 - Workforce
 - Funding
 - shop layout
 - type of products available



Topics for discussion (1)

Consistent evaluation indicators and reliable data on results are important for replication.

Questions to prompt discussion:

- What are the most important indicators for social innovation projects?
 - For the managers of the projects.
 - For anyone else considering setting up a similar project.



Topics for discussion (2)

What are the main needs for the inventory of social innovation projects on the Fusions web site?

... that demonstrate a combination of existing elements	... which cut across organisational, sectoral or disciplinary boundaries	... which lead to new compelling social relationship(s)
Green Cook (🇪🇺 Europe)		
Anti-waste workshops - Cooking Classes (🇧🇪 Belgium)		
Opération "Familles-Témoins" (🇫🇷 France)		
School waste prevention plan (🇫🇷 France)		
Green Hospitality Award Scheme (🇮🇪 Ireland)		
Zéro Gâchis (🇫🇷 France)		
Canteen Pilot Project (🇧🇪 Belgium)		
Prizes for successful examples in reducing food waste (🇳🇱 Netherlands)		
Household challenge (🇬🇧 Great Britain)		

