



# FUSIONS

## WP4 Progress

### Feasibility Studies

May 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.
7. Order-cook-pay – Sweden.



# WP4 – Overview of progress

- Original scope of WP4 was for 4 FS Projects.
- 7 FS projects started; 6 are ongoing, and at different stages in implementation.
  - 2 projects are at final reporting stage.
  - Other 4 projects on track to finish by end September.
  - 1 project stopped; useful lessons learned.
- 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 teachers.
  - 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 food diaries.



# Creative Project – Greece 2



Eating behaviours, often practised 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 behaviours.

Kindergarten teachers



**Innovative games.**



Reducing food waste through social innovation



# 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 distributed over 15,000 meals (value 50.000 EUR) in the pilot.



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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).
- Guidance document being prepared with recommendations on implementing a food redistribution programme.



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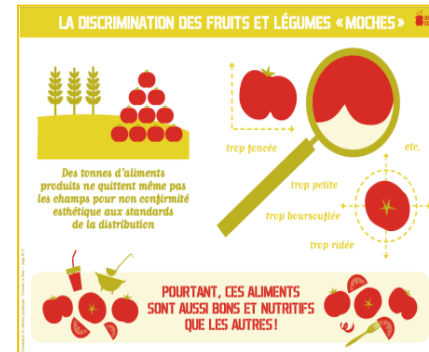
# Disco Boco Project - France

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



# Disco Boco Project - France

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



**DISCO BÔCÔ**

Samedi 1<sup>er</sup> Novembre  
de 16h à 20h

**MERCI Bôcô d'être venus embôcôter de bonsEbbô 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  
invenus sauvés de la poubelle ! Le gâchis salisîs !*

**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 dégorgier les fruits et légumes et emplir les bôcô (réalisée pendant le Disco Bôcô)**

- Emincer très finement ou râper ½ 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 dégorgier 30 minutes puis presser à nouveau entre les mains pour exprimer le



# Gleaning Project – Several countries



## Gleaning Network EU



**Boroume  
Greece**



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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 2014 and will continue through to August 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 (e.g. 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.

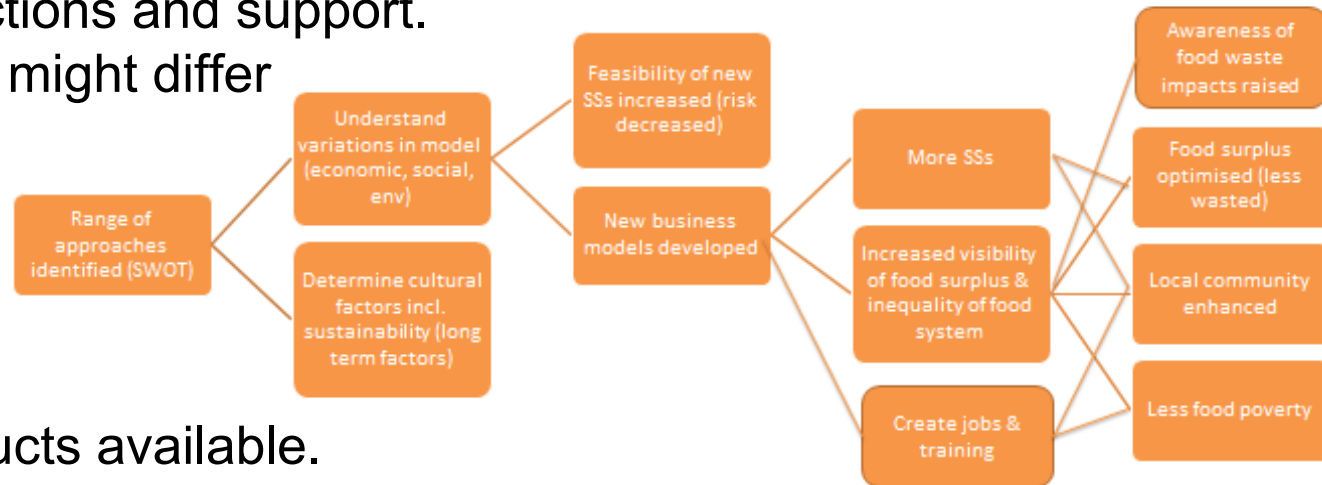
## Case studies x 5

- Austria
- France
- Germany
- Switzerland
- United Kingdom



# Social Supermarkets Study 2

- Social supermarkets are quite similar between the countries, with common issues:
  - Food sold at 10-30% of its original price (up to +75% in Switzerland).
  - Standard of living criteria to become a member.
  - National “umbrella” networks are important.
  - Social interactions and support.
  - Other criteria might differ
- Workforce.
- Funding.
- Shop layout.
- Type of products available.



# Topics for discussion (1)

Please provide example policy measures that would support social innovation projects and address any constraints.

Example categories:

- National policy measures.
- Local policy measures (e.g. local municipality).



# Topics for discussion (2)

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 (3)

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)		

