



FUSIONS

Social innovation and food waste

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Reducing food waste through social innovation



Overview

- **Fusions WP4** – Objectives and Progress
- **Feasibility Studies** Overview & Outcome
- **Replication** – What's already underway
- **Replication package** - Resources being developed



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WP4 Progress to date

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. **Ongoing**

* **Note:** WP4 covers not just the FS projects, but other social innovation projects too



Feasibility studies evaluated

- Surplus Food

Communiqué
Resultater gennem kommunikation



- Disco Bôcô



- Hungarian Foodbank Association



- Cr-EAT-ive



- Gleaning

Gleaning
Network EU

- Social Supermarkets



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- Order-Cook-Pay



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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)

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

Communiqué
Resultater gennem kommunikation



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Communiqué
Resultater gennem kommunikation



Foodbank Project – 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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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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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**



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**



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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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Replication: what's 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 package (being developed)

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



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For more information

FUSIONS Website

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



FUSIONS Social Innovation Inventory

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

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