

Food loss and waste reduction in hospitality and food service sector

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Hotrec
Hospitality Europe

Our activities

Awareness raising + actions at national level

- ✓ HOTREC issued guidelines to reduce food waste and recommendations to manage food donations in hospitality businesses
- ✓ HOTREC member of the EU Platform – Renewed 2022 – 2026

HOTREC members:

- ✓ Working together with public authorities + stakeholders
- ✓ Develop their own manuals + guidelines (based on EU Recommendations)
- ✓ Exchange of best practices via the platform



EU Recommendations for action on hospitality / food services

- Provide support to small businesses to increase their knowledge and **capacity-building**
- Motivate and engage businesses to adopt measures against food waste in **their operations**
- Identify **solutions to the logistical challenge** linked to the collection of small quantities of food in multiple locations
- Monitor actions' efficiency and effectiveness by setting SMART objectives and **KPIs**
- Help to influence **consumer expectations/behaviour** to reduce and prevent plate waste



The main challenges

- **Food measurement:** SME's will need support (space issues + skills needed + burden needs to be overcome)
- Larger companies → difficult follow different requirements from world programmes
- **Food donations:** many actions developed at national level. Challenges with small batches of food + food is microbiological perishable
- **Consumer expectations/behaviour** - Pay per food weight + charge customers for plate waste → probably feasible in certain types of business models (canteen ≠ small restaurant)

Austria "Lebensmittel sind kostbar!"

to reduce food waste and losses along the entire value chain.

- Initiative of the Federal Ministry for Sustainability and Tourism (BMNT),
- Close cooperation with the industry, federal provinces, municipalities and waste management associations, employees, consumers and social institutions
- The food pact is a voluntary agreement on the prevention of food waste
- Setting priorities for the prevention and reduction of food waste
- Regular publication of report and data on implementation.

Belgium – “No Food to Waste”

- HORECA Vlaanderen launched the campaign to help restaurants reduce their overall amount of food waste.
- www.nofoodtowaste.be
- The campaign provides to restaurants and chefs a practical checklist with tips and ideas to reduce food waste and losses in their business, for example:
 - ✓ Delete dishes that are unpopular
 - ✓ Adapt dishes according to season
 - ✓ Provide different portions
 - ✓ Provide portions for children
- It also offers chefs the possibility to **sign a charter** where they endorse a commitment to reduce food waste.

Future outlook: needs & opportunities of hospitality/food

- ✓ Exchange of best practices & understanding via the EU Platform is an excellent tool
- ✓ We encourage similar initiatives could be developed national level
- ✓ Easy tools & methods to measure food waste (to be used voluntary)
- ✓ Dedicated support for SMEs



Thank You
For Your Attention

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