



# EWR good practices and case studies

## Food wastage in prison: let's reduce waste there too!

### 1. Details of Action:

Coordinators: ADEME

Action Developers: Maison d'arrêt de Strasbourg [Strasbourg detention centre]

Name of nominated action: Food wastage in prison: let's reduce waste there too!

Town: Strasbourg

Region: Alsace

Country: France

Website: /

Nominee [category](#): Administration

Dates of action: 22-30/11/2014

### 2. Action's theme:

- Reduce – Strict avoidance and reduction at source
- Reuse – Preparing for reuse and reuse
- Recycle – Waste sorting and Recycling
- Let's Clean Up Europe!

### 3. Action related to the Prevention Thematic Days 2014: Stop Food Waste:

- Yes
- No

### 4. Description of the nominated action:

The fight against food waste is one of the five pillars of the sustainable development policy pursued by the institution.

As it happens, a lot of inmates do not eat the meals they are served and cook food they purchased in the canteen instead (this is a "shop" within the facility where inmates can buy food to cook in their cell). The reasons vary: some inmates refuse to eat the food served by the establishment as a principle, some do not trust the quality of the food, and some do not want to break their eating habits, especially when those habits are based on beliefs. There are also reasons that could be described as positive: preparing food is a pleasure, a hobby and a way to exercise some kind of freedom, a sense of independence.

In 2013, the working group on waste sorting raised the issue of food waste and started making suggestions. Concerns regarding food waste are therefore shared both by the staff as citizens and by the administration. Brainstorming sessions were conducted in the context of the sustainable development pilot site that is the MAS. The establishment thus participated in working meetings with players involved in community catering in the Urban Community of Strasbourg (nursing homes, schools, hospitals, restaurant ARTE, etc.). The urban community chose the MAS as one of ten institutions that would receive assistance in finding solutions to food wastage

As a result, it appeared necessary to take action by testing solutions in order to stringently assess their relevance.



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→ Experiment (November-December 2014):

The project involves testing an inmate meal selection system on a small scale. The choices offered will be from three main courses (at least one of them pork-free and one meat-free), a basket of uncooked foods to prepare in one's cell, and the option to feed themselves independently. The aim is to test this approach for two months in order to learn from it.

To do this, the first 4 weeks will be devoted to produce an inventory of the area (evaluation of returns, and amounts not consumed and discarded). A report will be drafted at the end of the experimental period (end of December).

Objective: reduce wastage in prisons, which is excessive on a national scale. The originality of our experiment lays on the fact that inmates are offered a food basket and the option to feed themselves without using the kitchen.

Another particularity is that an environmental consultant will be used.

→ Specific actions for the EWWR (22-30/11/2014):

- Broadcast a mini-documentary on food waste produced in the video workshop of the prison. This documentary will be produced with detainees participating in the video workshop, and broadcast on the internal video channel of the prison which can be accessed from every television in the cells.
- There will be a special focus on the kitchen, and on explaining the meal preparation process. One of our goals is to deconstruct the rumours circulating around the kind of food served in prisons, and thereby promote meal acceptance and consumption.
- Exhibition on food waste loaned by ADEME
- Set up a bread column in a strategic location to raise awareness of bread wastage among staff and detainees. About 20 tonnes of bread are wasted every year.

These actions planned for the EWWR fit into the broader framework of the experiment in progress. Consequently, their follow-up will be linked to the follow-up on this experiment.

### 5. Type of evaluation conducted and outcome of the evaluation:

- Number of visitors/participants
- Feedback from visitors/participants (willingness to change their behaviour)
- Quantity of waste avoided/collected
- Amount of CO2 avoided
- Other indicators (please specify):

Originality.

- For the experiment as a whole (November-December 2014): about one hundred inmates and around fifty prison staff
- For the broadcasting of the video report aired on the internal channel: potentially 700 inmates
- For the catering workshop during the EWWR: 5 inmates
- For the exhibition during the EWWR: potentially 300 people (prison staff, national educational staff and other stakeholders)



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### 6. Reasons why the action has been selected for the EWR 2014 Awards:

#### a) Originality and exemplarity:

This action is original because it involves a population that society is unfamiliar with, and with a complicated stance with respect to food. The aim of the experiment is to determine the relevance of certain solutions to food wastage with a sample of the prison population, while conducting comprehensive discussions on the topic not only with detainees, but also with employees of the facility.

Following the validation of solutions after the experiment, the generalisation of some of these solutions should help reduce food waste in the institution.

This action is exemplary on several levels: it sensitises other prisons to the issue of food waste, while showing the facility in a different light, thus promoting acceptance and contributing to its better integration into its immediate environment by forging contacts and partnerships. This is why the Ministry of Agriculture awarded this action with the anti-waste prize 2014.

In addition, the establishment has requested the support of an environmental consultant to assist it in this action, providing a further guarantee of success.

The experiment is currently under review; therefore, the weighing data have not yet been fully processed. However, a 27% reduction of food waste has been observed in the women's quarters (30 out of 100 inmates).

#### b) European reproducibility:

Strasbourg Detention Centre is a pilot site for sustainable development in the prison administration. This action falls within this framework and should therefore either become widespread or serve as a template for further actions against food waste in all 190 prisons in the country.



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**Food distribution**

**Usual prison dustbin**

