

Canteen against food waste



Principle: encourage both customers and canteen staff to reduce food waste

Public canteens are one of the main place of consumption of food but very often the Administrations/NGOs employees who consume their meals in the canteens are not tempted to sustainable consumption. They have a global vision of the food on the counters and subsidized prices, so they don't plan their meal wasting part of their portion of food.

This action aims at reducing food waste in public canteens and increase customer awareness about their food choices: choices that directly affect their lunch but that may become a useful tool for the prevention also in the consumption of food at home.

For this reason, part of the tool refers to the planning of their food consumptions choices and awareness of reduction of food waste and "re-use" of leftovers.

General information



reduce



difficulty

Waste stream



reuse



environmental impact



paper



packaging



recycle



cost



WEEE



organic

Objectives

- ▶ Reduce food waste by promoting a sustainable food "management" in public canteens
- ▶ Increase customers' and suppliers' awareness in food waste prevention.
- ▶ Inform customers on correct food strategy to avoid food waste.
- ▶ Encourage people to cook leftovers at home.

Your tools to make this action

Table clothes for waste prevention

► What is it? This table clothes will raise customers' awareness to consume a sustainable quantity of food: "if you like what you are eating, it is better to have it twice". The right consumption of food is the first step to avoid food waste: with useful suggestions the table clothes will make customers aware about the food waste in public canteens and tools to avoid food waste. The table clothes are the first things that a customer see under the plates and, during the queue waiting for the food, they will have time to read suggestions to avoid food waste.

- How to use it?
- Use this clothes on the table under the plates
 - Inform your customers about waste prevention
 - Aware to consume a sustainable quantity of food with numbers, pictures and simple suggestions to avoid food waste.

► How to evaluate? Amount of clothes used.



Doggy bags

► What is it? Doggy bags available for customers to take away their leftover food in order to prevent food waste. When a customer didn't consume all the food ordered she/he can be encouraged to take away the leftovers with the distribution of doggy bag at the beginning and at the end of the queue for the dishes: the canteen staff will encourage to use doggy bag to avoid food waste even when the customers return their plates.

- How to make/use it?
- let the canteen staff know how to use doggy bags
 - Inform them that this action helps to fight against food waste.
 - Encourage customers to use doggy bags in different places inside the canteen

► How to evaluate? Amount of doggy bags taken away.

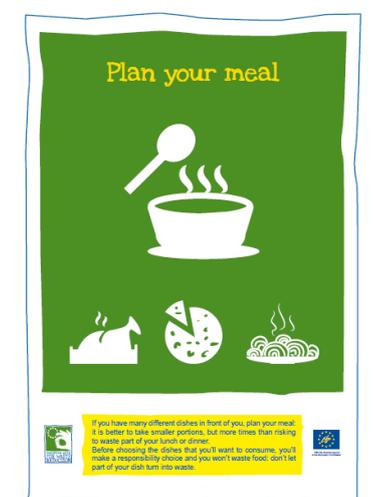


Panels to show how to develop a correct food strategy to avoid waste

► What is it? These panels shows to customers how to avoid food waste (plan your meal well in advance, use everything what you have, if there are leftovers compost it etc.). The panels will be positioned in different places inside the canteen and will be different according to the position: the entry panel will focus on the meal planning, the panels around the tables will focus on the right consumption of all the food and the importance of doggy bag, the exit panel will focus on the importance of avoid food waste.

- How to make/use it?
- Inform customers on correct food strategy to avoid food waste

► How to evaluate? Number of panels



Recipe book: "Cooking with leftovers"

- ▶ What is it? These books teach customers on how to cook with leftovers avoiding food waste. Will be distributed in the canteens to encourage the spread of such practices and reduce food waste. The books will inform and encourage people to avoid food waste even at home, but this books will increase people's awareness that will encourage customers to avoid food waste even in canteens at lunch.
- ▶ How to make/use it?
 - These books will be distributed in eco canteens to encourage people to cook leftovers at home.
- ▶ How to evaluate? Number of books distributed



Common information material

Panels

These panels shows to customers how to avoid food waste (plan your meal well in advance, use everything what you have, if there are leftovers compost it etc.).



Table clothes

This table clothes will raise customers' awareness to consume a sustainable quantity of food: "if you like what you are eating, it is better to have it twice". The right consumption of food is the first step to avoid food waste: with useful suggestions the table clothes will make customers aware about the food waste in public canteens and tools to avoid food waste.

An option could be to realize an object with recycled material to be put at the centre of the table instead of a placemat.



Recipe book: "Cooking with leftovers"

These books teach customers on how to cook with leftovers avoiding food waste. The books will inform and encourage people to avoid food waste even at home.



Preparing the action: Initial assessment of the situation

1 month before the EWWR

Conduct an audit to be aware of the amount of food thrown away and the total customers served by the canteen. The audit is a technical document that allows you to consider the existing situation about waste stream, with waste production data, and territorial analysis with similar existing event or initiatives. The audit will reveal also the food distribution system used by the canteen helping to better understand how to place the panel, the dispenser of doggy bags, etc.

It is very important in order to achieve good results that the canteen staff is properly involved in the activity. A meeting with canteen staff should be foreseen, aimed at:

- Explaining the need for food waste reduction activity
- Illustrating the activities that will be implemented
- Sharing the communication tools that will be used during the action
- Agree on information that canteen staff can share with students / customers in order to promote the food waste reduction (e.g: use of doggy bags and recipe books etc.)

Preparing the action: development and production

3 weeks before the EWWR

All the communication materials will be realized and printed: also the doggy bag will be prepared to be distributed.

Few days before EWWR

The materials will be distributed in the canteen; the panels, the recipe books and doggy bags will be placed in the different positions. In addition, all the customers will be informed about the campaign by the canteen staff. People will be encouraged to join and a small audit to count the daily amount of food waste will be set up (calculated by the volume or weight of bins).

Implementing the action

During the EWWR

The initiative will continue throughout the week, when the communication materials will be used, and people will be involved and encouraged to take the measures displayed and use doggy bags otherwise. All the tools will be monitored and the materials will be daily replaced to provide the correct amount of doggy bag and recipe books with new ones.

The canteen staff will encourage people to use the doggy bags and recipe books.

Evaluation methodology

After the EWWR

The audit prepared during the assessment will be the landmark for the amount of food waste and the total number of the customers. The final assessment will have the same measuring and the same measured terms after the EWWR.

In order to evaluate the results of this action, you should consider the:

- ▶ Amount of table clothes used.
- ▶ Amount of doggy bags taken away.
- ▶ Number of panels
- ▶ Number of books
- ▶ Number of persons involved in training
- ▶ Amount of food waste avoided

You can measure the amount of food waste by volume or weight, using the same measure terms of the initial assessment. It is very important to organize a final session with the canteen staff in order to receive suggestions, impressions and feelings about the numbers and amount of the tools.

The number of doggy bag is strictly connected to the amount of food waste: many doggy bags used may indicate a reduction of food waste!

More information

▶ Examples of actions

- Covar 14 Eco-restaurant, winning action in administration category EWWR 2012: www.ewwr.eu/docs/case_studies/EWWR_2012_Case_studies_Administration_Italy.pdf
- ADEME & SYCTOM, l'Agence métropolitaine des déchets ménagers: The Anti-waste Kitchen, France, 2010 www.ewwr.eu/docs/case_studies/EWWR%202010_Case%20Study_Admin_France_0.pdf
- Waste Watchers Cookoff, Playbusters, United Kingdom, 2012 www.ewwr.eu/docs/case_studies/EWWR_2012_Case%20Studies_Association_Scotland.pdf
- BARCELONA FOOD BANK FOUNDATION: Turning municipal market and supermarket chain leftovers into local solidarity resources, Catalunya, Spain, 2011 www.ewwr.eu/docs/case_studies/EWWR_2011-Case%20studies_NGO_Catalonia.pdf
- Ecoscience Provence: Launch of the "Eco-Management" action for the itinerant market, France, winning action in EWR 2013 edition www.ewwr.eu/docs/case_studies/FR_Association_Trophees_CSF.pdf

▶ Interesting links

- Last Minute Market: www.lastminutemarket.it
- Eco Ristorazione Trentino: www.eco.provincia.tn.it/Ecoristorazione_Trentino/

▶ European Week for Waste Reduction: www.ewwr.eu contact@ewwr.eu