## <u>Title</u>

The Food Recovery Project (FoRWaRd)

# Short description

The Food Recovery Project (FoRWaRd) was developed for launch in 2012 as a means of promoting sustainable consumption and reducing food waste through an educational online platform which connects Food Suppliers and Charities. The project featured partners from 8 different European countries (Italy, Hungary, Greece, Netherlands, Germany, Czech Republic, Poland, Lithuania) to promote the widest diffusion. FoRWaRd aims to intervene in one specific link of the chain causing food waste, that of food supply, by favoring the acquisition of specific competencies to assure a better management of food resources, in terms of waste reduction, separation and recovery. The FoRWaRd project developed a free E-learning platform for representatives of the food production sector, creating a practical guide that will help them set up an in-house program for reducing food waste and for revaluing foodstuffs in favor of charity institutions and food banks. The project had a great visibility and was presented in several relevant events in Europe. At least 5000 people and organizations have been reached. The visibility of the project online has been very successful, several websites created a link to FoRWaRd website, among others the DG SANCO of the European Commission mentioned FoRWaRd among the existing best practices for the reduction of food waste.

### **Topic**

Consuming – Food

## **Characteristics (type, level)**

National- Intervention/Product

## **Country/Countries of implementation**

Italy, Czech Republic, Hungary, Greece, Germany, Lithuania, Netherlands, Poland

## Aims and Objectives

General objectives:

- To promote transnational cooperation among VET providers and stakeholders in order to detect common training pathways for the reduction of food waste
- To strengthen existing links and develop new ties between education, training and work sectors
- To develop a sense of social and civic responsibility through a righteous use of natural resources
- To reduce the negative impact on the environment of our system of production and consumption

Specific objectives:

- To identify common strategies to bridge the gap of the labour market skill needs in the field of waste reduction and re-use of unsold foodstuff
- To train food suppliers and charities in two directions: 1) how to reduce food waste, 2) how to recovery unsold and uneaten food. In brief, to train food waste managers

- To create, thanks to ICT, a virtual space, where training contents will be available, enriched with visual elements and simulations
- To provide a brokering platform to enable the natural matching of demand and supply of left-over foodstuff
- To promote Corporate Social Responsibility in the European food supply sector

#### **Target Group**

Food suppliers and charities

<u>Status</u>

Complemented – Follow up plans

#### Start and Completion dates 2012-2014

# Lifestyle and Behavior Change

While not directed toward the general public, this intervention could highly motivate business owners and food suppliers to become more conscious of their food waste, adopting better practices to reduce landfill usage for food products, save money, and help food insecurity in the communities in which they operate.

## Effects on:

Health and Wellbeing	The improved sustainable use of food products that would have otherwise become waste allows for the continued alleviation of food insecurity in the communities of implementation, improving nutritional status, and ultimately benefiting their general wellbeing.
Vulnerable populations	Food charities in particular are a key factor in helping alleviate food insecurity for vulnerable populations. Charities and NGOs are targeted, trained to work as food banks: they can organize recollection programs and redistribute unsold food to people in need.
Environment	By reducing food waste, also the amount of waste going in the landfills is affected, so favoring the implementation of Directive 1999/31/EC, aimed at preventing the adverse effects of the landfill of waste on the environment

## Initiated and/or implemented by

It is estimated that up to 50% of edible and healthy food gets wasted every year, which amounts to approximately 90 million tons of food in Europe alone. At the same time 16

million citizens depend on food aid in the EU. The program was initiated by The FoRWaRd project as part of the Leonardo da Vinci Project.

# Stakeholders and sectors involved

The FoRWaRd project is part of the Leonardo da Vinci project (527-LLP-1-2012-1-ITLeonardo-LMP), which is carried out by a partnership of 8 organizations, namely: Italy (EUROCREA), Hungary (Hungarian Food Bank Association), Netherlands (Stichting Greenport Venlo), Greece (Avaca Technologies SA), Germany (European Retail Academy), Lithuania (Lithuanian Food Bank), Poland (Federation of Polish Food Banks) and the Czech Republic (TEMPO).

### **Financial support**

In part funded by the European Commission

### **Evidence-base**

The partners conducted internet-based desktop research, focusing on identifying causes and behaviors regarding food waste in each of the partnering countries, collecting data on food waste, and to consult existing educational materials and programs.

### Main activities

Partners developed the following:

- A free online training course for food supplier and charities focused on the reduction of food waste and methods to recovery and redistribute it.
- An educational game simulating the process of recovery of food waste and the relationship between food suppliers and charities
- A user-friendly brokering platform to allow the natural matching of demand and supply of food waste. Any user, all over the world, can search or publish a donation announcement and find a counterpart, so to favor the creation of contacts and network between food producers/sellers and organization able to organize the recovery, such as Food Banks and other Charities.

#### **Evaluation**

The IT tools evaluation section is divided into various phases, which consist of specific activities and tasks described below. Based on the project manual, the evaluation section involves the following tasks:

- Questionnaire testing the opinions regarding the E-learning platform was delivered to participants and interviews were conducted
- The results of the interviews were compiled and analyzed. The results were evaluated and possible mistakes and improvements were captured )
- The necessary information was captured in the analysis. Based on the findings a Report on Training Evaluation was created and then translated into local languages

#### Main results

Creation of the following platforms:

- A free online training course for food supplier and charities focused on the reduction of food waste and methods to recovery and redistribution.
- An educational game simulating the process of recollection of food waste and the relationship between food suppliers and charities
- A user-friendly brokering platform to allow the natural matching of demand and supply of food waste. Any user, all over the world, can search or publish a donation announcement and find a counterpart, so to favor the creation of contacts and

network between food producers/sellers and organization able to organize the recovery.

## **Key success factors and barriers**

Lessons learned:

- Donor companies would be interested to know where their products end up. Provide photos and information.
- Companies may be concerned with being connected to overproduction and food waste

## **INHERIT** Perspective

This program has been chosen for inclusion because of its practical approach to reducing food waste from an organizational perspective, providing a training platform connecting food distributors and charities. By training food distributors in food waste reduction techniques and then promoting collaboration with charities to distribute excess food products, this program can be a triple win: 1) helping change behavior with regards to food waste through consciousness building and developing sustainable food techniques, 2) reducing food insecurity by helping supply food to underserved communities, and 3) reduce the amount of food waste that ends in landfills.

More information http://foodrecoveryproject.eu/wp-content/uploads/2012/11/Public-Final-report.pdf

http://foodrecoveryproject.eu/wpcontent/uploads/2012/11/D8.1%20Report%20of%20Training%20Evaluation.pdf

http://foodrecoveryproject.eu/

http://www.foodwastereduction.com/cms (training and sharing platform)

#### **Contact**

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