

# Newsletter FoRWaRD 1<sup>st</sup> Edition

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For more information please visit our website at <http://foodrecoveryproject.eu/it>

The project intends to develop a free online training plan for representatives of the food supply sector, a practical guide to help them starting a food waste reduction and recovery program at their facilities in favour of charitable associations.

The project aims at promoting the integration of learning with working, in line with the provision "New skills for new jobs". In particular, there is a need for a massive recovery of food waste, given that food suppliers are not prepared to reduce food waste and they have to turn to consultants

and external experts.

The project wants to promote a work-placed training specifically outlined on their needs, as a basis for development of vocational skills relevant to the labor market.

Taking into consideration the European provisions concerning respect for the environment, GHG emissions reduction and waste management regulation, skills related to food waste recovery/reduction are destined to be crucial in the upcoming years, especially considering that the amount of general food waste in EU

is projected to increase: that results in anticipation of skills needs of the labor market.

It is expected that the project main result will be an improvement of the order-supply-recovery chain, which would lead to a change of some unsustainable commercial behavior of the target group and, in turn, of the customers/consumers, a reduction of natural resources waste and disposal costs and indirectly a cut to GHG emissions and water consumption.



**Up to 50% of edible and healthy food gets wasted in EU households, supermarkets, restaurants and along the food supply chain each year, while 79 million EU citizens live beneath the poverty line and 16 million depend on food aid from charitable institutions. Parliament called in a resolution adopted on 19 January 2012 for urgent measures to halve food waste by 2025 and to improve access to food for needy EU citizens.**

Since food is wasted at all stages - by producers, processors, retailers, caterers and consumers, MEPs call for a co-ordinated strategy, combining EU-wide and national measures, to improve the efficiency of food supply and consumption chains sector by sector and to tackle food wastage as a matter of urgency. If nothing is done, food wastage will grow 40% by 2020, says a study published by the Commission.



Lifelong  
Learning  
Programme

This project has been funded with support from the European Commission. This communication reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.



## The FoRWaRd Consortium

The FoRWaRd Consortium has mobilized all the necessary and required set of skills to perform the planned activities and reach the objectives of the project, involving all the players in the value chain necessary for implementing the training contents and platform and their assessment.

**TEMPO** TRAINING  
& CONSULTING

TEMPO is one of the largest training, consulting and advisory companies in the Czech Republic. It gained an excellent portfolio of experience and professional expertise. Currently composed by 3 independent divisions, this organization is covering areas related to the training, work with human resources and implementation of EU development projects.

<http://www.tempo.cz/>

**Greenport**  
VENLO

Greenport Venlo is an economic network of businesses, organisations and institutions associated with the horticulture supply chain, its Innovation center was set up to support innovation in SMEs, focusing on 2 sectors: food & fresh and (agro) logistics.

<http://www.greenportvenlo.nl/nl/innoveren>

**FFFF**  
**eurocreamerchant**  
consulenza direzionale d'impresa

Besides offering management consulting and advising, Eurocrea Merchant is also involved in providing training courses and in EU-Project management. Part of the team is constantly involved in searching the best funding opportunities offered by the EU Commission, and in designing and managing projects for themselves or for Italian SMEs.

[www.eurocreamerchant.it](http://www.eurocreamerchant.it)

Magyar  
Élelmiszerbank  
Egyesület 

The main goal of the Hungarian Food Bank Association, which is part of the European Federation of Food Banks (FEBA) is to support the reduction of malnutrition and poverty by collecting and distributing food donations in Hungary.

[www.elelmiszerbank.hu](http://www.elelmiszerbank.hu)

**Maistobankas** 

The Lithuanian Food Bank daily collects and distributes food in 32 Lithuanian cities, mostly food collected from the retailers that otherwise would be wasted. The Food Bank run public campaigns advocating for food waste reduction, responsible consumption and healthy lifestyle.

<http://www.maistobankas.lt/>

**European**  
**Retail Academy** 

The European Retail Academy (ERA) Is an academic network, created in the first place to generate a B2B-dialogue amongst universities/colleges of applied science, but also to help those in the retail industry who might be looking for addresses of institutions in selected countries.

<http://www.european-retail-academy.org/>

**Banki Żywności** 

Federation of Polish Food Banks (FPFB) is a non-profit organization, a voluntary association jointly created by different Food Banks in Poland. The mission of the FPFB is to fight food waste and to reduce the extent of malnutrition in Poland.

[www.bankizywnosci.pl](http://www.bankizywnosci.pl)

**avaca**  
TECHNOLOGIES

Avaca Technologies S.A. (AT) is an independent consultancy based in Athens Greece, which provides consulting, informatics and engineering services. It has an internal R&D team and has participated in the past in research projects either EU or funded by the Greek Government.

<http://www.avaca.eu>

### Specific objectives of the project:

- To identify common strategies to bridge the gap of the labor market skill needs in the field of waste reduction and re-use of unsold foodstuff
- To train food suppliers 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 give a practical simple solution to enable the natural matching of demand and supply of left-over foodstuff through an online platform
- To train also representatives of the charitable association willing to take part in the recovery phase
- To promote Corporate Social Responsibility in the European food supply sector.

## Environmental Sustainability of the Food Chain

The majority of citizens is not aware of one of the most widespread problems affecting our economic system and model of consumption: the big quantity of foodstuffs wasted every day within the production/supply chain and the households/consumer sector.

The European Commission is now focusing its efforts to improve the environmental sustainability of the food chain on food waste minimization and food packaging optimization ([http://ec.europa.eu/food/food/sustainability/index\\_en.htm](http://ec.europa.eu/food/food/sustainability/index_en.htm)).

More worrisome are the consequences: food waste contributes to excess consumption of fresh water and fossil fuels which, along with methane and CO<sub>2</sub> emissions from decomposing food, impacts global climate change. Most of wasted food goes to landfills, which emits a big quantity of methane, a greenhouse gas estimated to be 20 times worse for the atmosphere than carbon dioxide (Global Warming Potential by International Panel on Climate Change). In terms of GHG emissions, the study estimates the overall impact of food waste at 170 Mt CO<sub>2</sub>eq./year, i.e. 3% of total EU27 emissions in 2008.



### Outputs and target groups of the project:

The project will produce two main outputs: on one hand a training pathway for food suppliers and NGOs and charitable associations, on the other a food recovery simple IT solution. Also the target group is twofold: the representatives of the food supply chain (such as agro chain, manufacturing, supermarkets, the catering sector, hospitals, restaurants, food preparation companies, hotels) and NGOs and charitable associations.

The two groups will benefit from the project because participants will be trained as food waste managers: they'll be able to identify where and how waste is produced and the best solutions to reduce and collect it, saving money, pollution and time.

### PROJECT COORDINATOR



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About **90 million tonnes of food is wasted annually** or 180 kg per capita per year in Europe, excluding agricultural food waste and fish discards. About a **third of the food for human consumption is wasted globally** - around 1.3 billion tons per year, according to FAO;

Food waste in **industrialized countries is as high as in developing countries**:

In developing countries, over 40% of food losses happen after harvest and during processing;

In industrialised countries, over 40% occurs at retail and consumer level.

### Responsibility for food waste:

- households: 42% (60% of which is avoidable)
- manufacturers: 39%
- retailers: 5%
- catering sector: 14%