



Toolkit - Resources for trainers

# Good Practice - SDG Nr. 2

## EcoWaste4Food

The Sustainable Development Goals (SDGs), also known as the Global Goals, were adopted by the United Nations in 2015 as a universal call to action to end poverty, protect the planet, and ensure that by 2030 all people enjoy peace and prosperity.

Goal number 2 relates to zero hunger. It aims to end all forms of hunger and malnutrition by 2030, making sure all people – especially children – have sufficient and nutritious food all year.

### Social Goals

The aim of the EcoWaste4Food project is to support ecological and innovative solutions that will lead to the reduction of food waste by promoting a resource-efficient economy.

### What need does it cover?

Food waste is a problem that we are more and more aware of, but we still do not know how to effectively fight it. We buy more and more products and prepare too large portions that we are unable to eat, and we do not have sufficient knowledge about the proper storage of food. Later, it all ends up in the bin, though it should be used otherwise. In addition, not only food is wasted, but also the raw materials needed to produce it - water and energy consumption. The environment is losing out, and we are all losing out. Waste is also an inefficient use of resources or their large losses in processing, both of the raw material and the media used for food production. There are also tons of food transferred for disposal, both withdrawn from retail trade or related to packaging or labelling errors.

Europeans are wasting 88 million tons of food a year [FUSIONS, UE project, 2016]. According to research, the food products most often discarded are sausages, bread, vegetables and fruits. the highest percentage of wasted food concerns wealthy people living in big cities, while older people, students, and people living in rural areas definitely waste less food. Thus, an average of 20% of food is wasted in the EU, of which the largest share 72% can be attributed to households.



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| <p><b>How was it founded?</b></p>        | <p>The ECOWASTE4FOOD project brought together seven local and regional authorities from seven countries throughout Europe, aware of the needs arising from growing food waste in various regions of the European Union. Its ambition was to address the crucial issue of food waste, not only to stop an unacceptable situation which causes the loss of up to 50% of the agricultural production that keeps not consumed or is consumed in a wrong way regarding health concerns, but also to demonstrate that food waste could be at source of a resource efficient and environmentally friendly economy for the territories.</p> <p>The leading partner of the project was CIHEAM-IAMM (International Centre for Advanced Mediterranean Agronomic Studies - Mediterranean Agronomic Institute in Montpellier, France.) The project included representatives from the French Provence-Alpes-Cote d'Azur region, the Italian city of Ferrara, the Greek region of Western Macedonia, the Finnish region of Southern Ostrobothnia, English Devon County, the Spanish region of Catalonia represented by the Waste Agency of Catalonia and Wielkopolska Region with the seat of the Marshal Office of the Wielkopolska Region in Poznań.</p> <p>Local and regional authorities partners of the project worked together, exchanging their experiences and learning from each other, to promote in their territories eco-innovations to reduce food waste, as a way to move toward a smart sustainable and inclusive growth.</p> |
| <p><b>How does it relate to SDGs</b></p> | <p>It is directly related to the SDG 2 and helps in the problem solutions related to food waste reduction through different eco-initiatives and eco-innovations, as well as social campaigns related to this topic.</p>   |



### Good practices

There are two examples of the initiatives of the ECOWASTE4FOOD project:

**Food waste campaign in the municipal kitchens.** Municipality of Ilmajoki (Finland). The aim of the campaign was to improve the food waste prevention actions in the kitchens and to advise the customers to avoid food waste.

**FrigOK - virtual fridge (Italy)** Bofrost, an Italian leader in door-to-door frozen food, invented an app to take care of food products and to reduce food waste. Starting from the insertion of some information (a photo of the product, the quantity and expiry dates when available) the app builds up a “virtual fridge” where each product is associated with semaphore colours (red, yellow and green) according to the closeness of expiry.

### How to work on it

The Inclusion teachers can use examples of good practice from the project

ECOWASTE4FOOD to show The Inclusion students practical examples of eco-innovative solutions to reduce food waste and promote a more resource-efficient economy.

