



from farm to fork

FOOD WASTE AT THE PLATE

A national perspective: Introducing the topic of food waste and the LIFE project Wasteless

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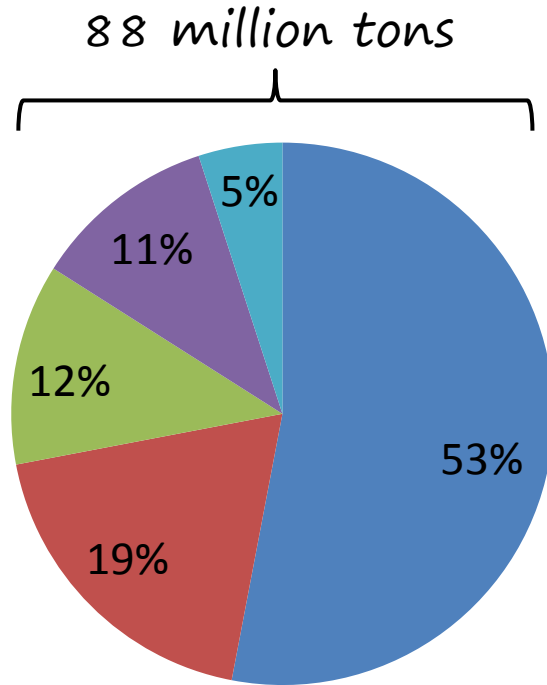
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Directorate for Food Risk Assessment

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European situation in a nutshell



- Households
- Processing
- Catering
- Production
- Retail

46.5 million tons



EU estimation

Average:
92 kg/capita/year

HUN:
39 kg/capita/year

For every complex problem there is an
answer
that is **clear**,
simple,
and **wrong**.

H. L. Mencken



National Food Chain Safety Office

- Central (national level) authority
- Authority control of the whole food chain (from soil to retails and restaurants)
- Also deals with risk communication
- 116 press releases annually
- 1388 press inquiries annually
- Well known, popular and credible organization amongst Hungarians (EFSA, 2018)

Typical ***simple, clear and wrong*** answers:

- Why not to give leftovers from event catering to poor people?
- Why not to give expired food to the poor?
- Why not to give all restaurant leftovers to animals as feed?
- Why destroying all those fine food stuffs that were confiscated by the authority instead of charity?

Further details: Kasza, G., Szabó-Bódi, B., Lakner, Z., & Izsó, T. (2018). Balancing the desire to decrease food waste with requirements of food safety. Trends in Food Science & Technology.

After years of answering press and NGO inquiries and suggestions
one-by-one,
we have decided to start a **public campaign** and
invite all interested partners as stakeholders:



Timeline:

- 2005: Hungarian Food Bank Association
- 2014: Start of 'The Food is Value Forum'
- 2015: Concept of WASTELESS programme created
- 2016: WASTELESS received support from EASME, LIFE Framework
- 2017: Governmental decree on the extension of WASTELESS programme
- 2018: Participation in the EU Platform on Food Losses and Food Waste
- 2018: EU LIFE Platform Conference in Budapest (8-9 October)

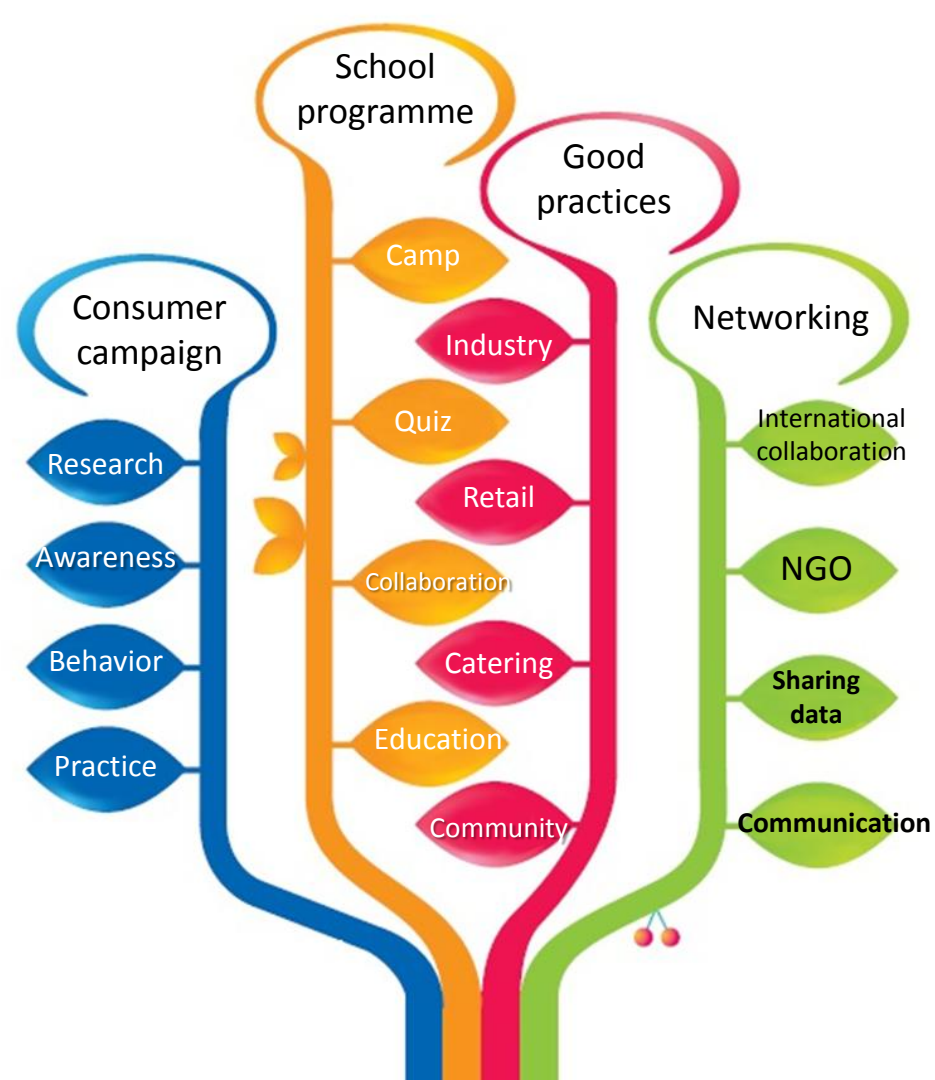
PROJECT REFERENCE	LIFE15 GIE/HU/001048
DURATION	07/07/2016 - 30/06/2020
TOTAL BUDGET	964,468.00 €
EU CONTRIBUTION	578,680.00 €

KEYWORDS

- Environmental education
- Public awareness campaign
- Waste reduction

TARGET EU LEGISLATION

- Waste
- Directive 2008/98 - Waste and repealing certain Directives (Waste Framework Directive) (19.11.2008)
- COM(2014)398 - "Towards a circular economy: a zero waste programme for Europe" (02.07.2014)



Wasteless

maradeknelkul.hu

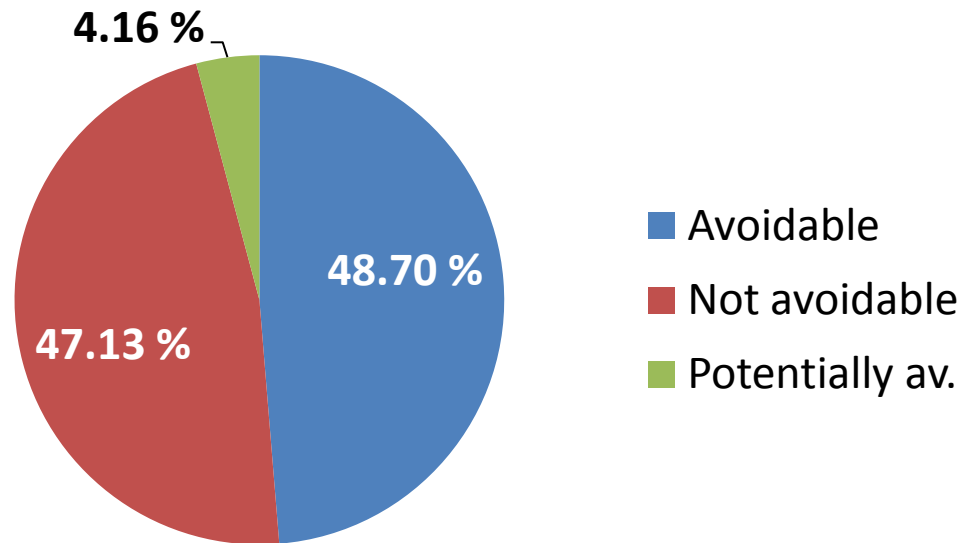
Wasteless activities in Hungary

- Measurement of households' food waste
- Awareness raising communication campaign
- School programme
- Working groups' good practices

Measurements and data

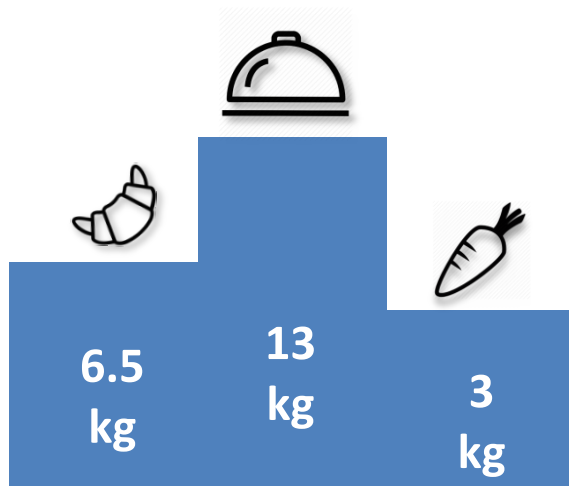
Consumer research related to **household food waste**, based on the **FUSIONS methodology** (EU recommendation)

68 kg/capita/year



Further details: Szabó-Bódi, B., Kasza, G., & Szakos, D. (2018). Assessment of household food waste in Hungary. British Food Journal, 120(3), 625-638.

Measurements and data



Top 3 categories



Events	
Presentations	43
Interviews and reports	32
News	58



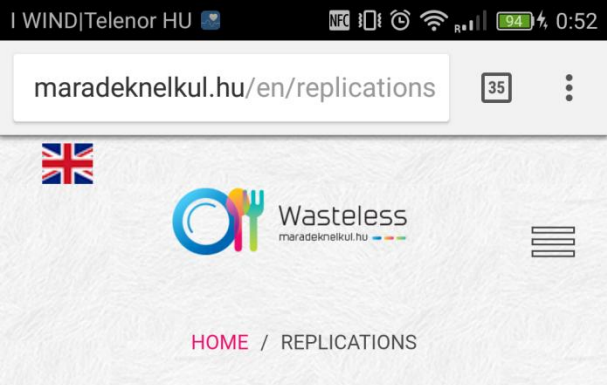
AWARENESS RAISING CAMPAIGN

Presence in the media	
Television appearances	20
Radio broadcasts	35
Printed articles	71
Online appearances	253



Total access
46 904 693





Several studies dealing with cognitive discipline confirm, that we are able to receive new knowledge in



Wasteless School Programme

Food waste prevention in primary school

Children's book

Teachers' guide

Workbook

Animated digital presentations

English versions soon (replicable)



CHILDREN'S BOOK

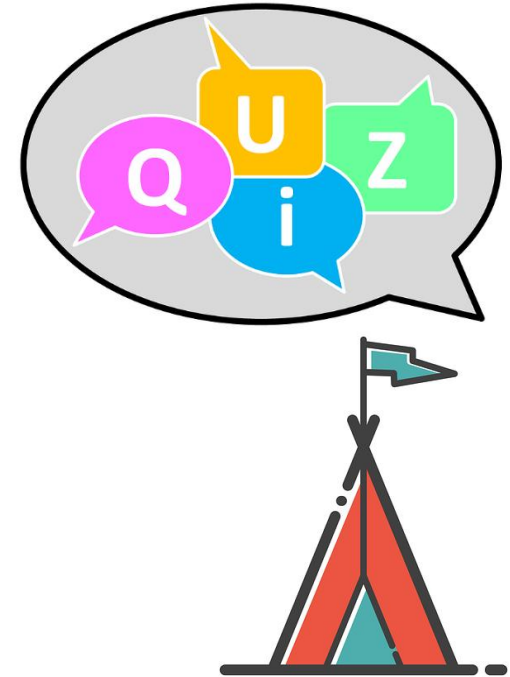
2666 primary schools

275 000 copies handed out



Online Quiz Competition 2018

- Based on the content of the student's book
- 1314 children participated
- 61 classes
- 4 rounds + 40 videos
- Award: a thematic Summer Camp (7 days) for the 2 winner classes



Summer Camp 2018





Working groups

Identification and development of good practices for food waste prevention in the food chain **(replicable)**



Food industry



Retail



Catering



Community

Practical result:

The most essential elements of the Guide has been **transplanted** into the *Guide for good hygiene practice (GHP) for hospitality and catering* based on the regulation (EC) No 852/2004

Thank you for your attention!

