Webinar | Reducing food waste in the healthcare sector and beyond

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Germany’s current approach to preventing food waste

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Waste Prevention Programme in Germany

- in line with **art. 29 WFD** the German Waste Prevention Programme (WPP) has been adopted by the German Federal Government in July 2013

- The German WPP is a national Programme of the Federal level and the States (Länder) based on scientific research studies; s. Substantive implementation of art. 29 WFD

- WPP adresses the public sector entities to initiate waste prevention measures along the whole product chain throughout the phases: resource depletion - design - production - use/consumption - waste

- The WPP names **around 300 measures** and identifies several important thematic fields of action as for example to strengthen
  - Repair and ReUse
  - Prevention and Reduction of Food Waste
  - Support acceptance of social innovative sharing systems (i.e. car-sharing)
Need for action and suggestions for development of prevention measures

**Need for action**

- particularly in the field of private households and on the level of Food Service (relatively high waste quote in OHC) action should be taken
- data basis needs to be improved

**With a view to the consumer perspective we need to**

- remove barriers (for example „best before“ dates)
- enforce consumer education
- support and enlarge initiatives

**Suggested prevention measures**

- National Waste Prevention Programme (AVP)

  - voluntary agreements *(MN 17, 18)*
  - concerted actions *(MN 28)*
Process of implementation of the German WPP –2013-2017

**Stakeholder-Dialogues**

- Dialogue-Cycles consisting of three days of discussions in four fields:
  - Repair and Reuse 2014/2015
  - **Food Waste prevention** 2015/2016
  - Sharing “using instead of owning” 2016
  - Waste prevention within companies 2017

**Framework settings of Dialogue-Cycles**

- Participants: *relevant Stakeholders* of the named field to openly *exchange views on ideas and best practice* to move forward in waste prevention
- Results of the Dialogues have been evaluated and have supported ongoing activities in the thematic field (i.e. integrate waste prevention aspects into self-regulatory sector guidances on compliance with food safety regulations)
- are taken into account for *further development* of the WPP, 2019 >
Initiatives in Germany (Selection)

Campaigning: „Too good for the bin!“ (since 3/2012)

Subjects of the campaign:
- Information brochures
- Studies on food waste
- Recipes for cooking with leftovers
- Booklet for taking action
- Education material (for 8-14 year old children)

Civil initiatives, such as:
- Foodsharing
- Culinary misfits
- Apps like foodloop, too good to go, mealsaver
- Restaurant: „restlos glücklich“ (“completely happy“ - cooking only with „rescued food“)
- „Second bäck“ (bakeries selling yesterday's bread)

https://www.zugutfuerdietonne.de/start/
http://foodsharing.de/
http://www.culinarymisfits.de/
https://www.foodloop.net
https://toogoodtogo.de
http://mealsaver.de/
http://restlos-gluecklich.berlin/
EWWR 2014 – Thematic Day of Food Waste

- Food waste information day, Saxonian Professional School, Riesa Nov./14

Starting point for the guideline:

-A relatively high share of food waste can be found in the sector of „out-of-home“ consumption: about 33 % of food product input becomes waste

(s. UBA-Text 86/2016)

Catering-Guideline:

Focussing on Event-Catering:

What?
- Tips and tricks Kniffe to prevent food waste along the various steps of the catering

Who is addressed?
- Caterers, kitchen and service staff and suppliers
- Customers of catering services
- Interested private persons
- Event managers and event management agencies

Events addressed:
- public events such as: city festivals, public festival and fairs;
- private occasions: family festivities and corporation events

Download here
Fact Sheets summarizing different steps of the catering process

Ten **Fact Sheets** pointing out crucial points of food waste prevention:

**Including tips regarding:**
- up to date storage rules of food
- clearly organized serving of food
- Implementation of feedback-systems for guests and customers
- possibilities of food donations to non profit and charitable organisations
Expert Forum 2017 – Effectively Reducing Food Waste – Achieving more together
Berlin, September 5th 2017

Goals
- Broaden knowledge base and spread good examples
- Identify and highlight interfaces between different actors along the food value chain and understand them as starting points to prevent food waste
- Discuss and stimulate ideas on new measures for food waste prevention

Small Group discussions on five thematic issues:

with Tanja Krakowski, Culinary Misfits

# 2 – Innovative logistic systems: Logistic as an aid to preventing food waste,
with Jonas Bieber, Dörrwerk

# 3 – Catering: The contribution of commercial kitchens and bulk consumers in practice,
with Michael Schieferstein, Food Fighters

# 4 – Strengthening Food Donations: Eating instead of wasting,
with Teresa Sophie Rath, Too Good To Go

# 5 – Target group consumers: Effective approaches for preventing food waste,
with Dr. Jana Diels, ConPolicy

More Information here
Next steps

Project Evaluation and input to different running procedures, such as:

- Implementation and Update of German Waste Prevention Programme
- Implementation of the National Programme for Sustainable Consumption, i.e.
  2nd network-Conference of the Centre of Competence on 12.12. in Berlin
- National Strategy on Food Waste Prevention
  (FF: BMEL)
In March 2016 the German Federal government adopted a National Programme for Sustainable Consumption

**Goal**: providing a framework to support and promote sustainable consumption in different fields (Ministry for Environment, Ministry for Cooperation and Development, Ministry for Food & Agriculture, Ministry for Justice & Consumer Protection)

Describes seven thematic fields and related fields of action, i.e.

- Food
- Housing
- Mobility
Thank you very much!

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