



Student name:

Date:



Reducing food waste in Europe

A resource-efficient Europe (flagship initiative of the Europe 2020 Strategy)

The main initiative for a resource-efficient Europe provides a long-term framework for actions in many areas:

- supporting policy agendas for climate change;
- energy;
- transport;
- industry;
- raw materials;
- agriculture;
- fisheries;
- biodiversity;
- regional development.

The European Commission's Roadmap to a Resource Efficient Europe targets the disposal of edible food waste to be halved in the EU by 2020.

Challenges for businesses are outlined:

- The manufacturing sector will have to increase use of its waste as by-products;
- The retail sector will need to improve its stock management and selling methods to prevent products reaching their end-of-life before being sold;
- The restaurant and catering sectors will need to manage their systems and services to reduce drastically their food waste losses.

Challenges for consumers are complicated. The reasons why people waste edible food are diverse and include:

- cultural attitudes;
- lack of knowledge of good conservation and storage practices;
- over-sized portions;
- lack of awareness about how to re-use leftovers.

This highlights the importance of giving the right information to consumers. The European Commission has the 'Generation Awake' Resource Efficiency Campaign (www.generationawake.eu) to help consumers understand how they can play an important part in reducing waste.

Activity

Small but simple actions by consumers and food retailers could dramatically cut the 1.3bn tonnes of food lost or wasted across the world each year. In food manufacturing and in retail shops, large quantities of food are wasted because of inefficient practices, quality standards that over-emphasise appearance and confusion over date labels. Consumers throw away edible food due to over-buying, inappropriate storage and preparing meals that are too large.

Per capita waste by consumers is estimated at between 95kg and 115kg a year in Europe.

1. In your group plan and produce a set of guidelines for consumers to explain how they can reduce food waste. The information should be clear and easy to follow.



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2. Make a dish that demonstrates how to reduce food waste. You might include for example, using up left-over rice or pasta or batch cooking using seasonal ingredients.
3. Consider other areas in which you can help conserve resources.