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Newsletter



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ADVANCE

Advancing Municipal Circular Economy

In this second newsletter of the ADVANCE project we want to

- ✓ give you an overview of what has been done in the project so far
- ✓ present you the deliverables of the project.



Implementation Of Surveys

With this report we wanted to investigate the role of households, HORECA SMEs and Municipalities in food waste production, e.g., how much food is bought and wasted, which types of food are more susceptible to food waste, which are the main reasons that food is wasted, whether there are programs for separate food waste collection, etc.

For the purposes of the project, three surveys were conducted by means of questionnaires, which were filled through online platforms and personal interviews. The main findings of the three surveys are summarized here below

- ✓ The Households' Survey
- ✓ The HORECA Survey
- ✓ The Municipalities Survey

They were used for the baseline assessment as well as for the design of the roadmaps.



THE HOUSEHOLDS' SURVEY

- ✓ collected 149 responses from Greece, Serbia, Croatia, and other countries (e.g., Italy and Germany).
- ✓ Overall, the food that is more susceptible to wastage is vegetables, followed by fruits, starchy, pastries and desserts.
- ✓ More than half of the food is wasted post-kitchen, about 30% is wasted pre-kitchen, and the rest during food preparation.
- ✓ There is a clear indication that when the households do not plan their meal properly, they tend to forget to consume the old meals that are stored in the fridge. As a result, a large proportion of leftover food (more than 35%), although suitable for consumption, ends up into trash bins.
- ✓ The management of unavoidable food waste follows similar patterns like the leftover food. Most of the households do not separate their food waste from other wastages because there is no organised waste management in their municipality to handle this stream.
- ✓ Although, there are differences between the three participating countries, it seems that food waste at the consumption stage is a direct consequence of consumer buying behavior.



THE HORECA SURVEY

- ✓ 127 questionnaires were collected from Greece, Belgium and Cyprus, including 1 questionnaire from another country.
- ✓ Food waste production in the HORECA industry is in accordance with the amount of food purchased, that is the more food is purchased the bigger the amount of waste.
- ✓ Meat is the food waste leader, followed by vegetables and starchy food.
- ✓ Almost half of the total food waste arises during consumption, 25% during food preparation, and 25% during maintenance.
- ✓ Focusing on waste management issues, only one-third of the respondents said that customers are provided with packages containing their leftovers often or very often.
- ✓ The food waste that is not suitable for consumption is usually thrown away (around 75%).
- ✓ As for the management of leftover food, more than half of the businesses also throw it away, about 45% state that they donate it to charity, 9% that they compost it, 7% that they collaborate with external factors and 16% that they follow another practice.
- ✓ About 35% of the businesses stated that they have a separate collection system for organics/biowaste. However, there are major differences between the three partner countries. The lack of available space is one of the most important barriers in separate collection.
- ✓ Food waste in the HORECA industry has decreased compared to 10 years ago. The main reasons are the increased experience regarding food waste management and the increased attention for cost management, followed by the augmented environmental awareness.
- ✓ The incentives of companies in the HORECA sector to reduce food waste are environmental and cost reduction motives and legislation requirements. According to the participants, the most preferable action to reduce food waste is the employee training.



THE MUNICIPALITIES SURVEY

- ✓ involved 21 municipalities (18 from Croatia and 3 from Serbia, respectively).
- ✓ Within the Croatian municipalities, none has implemented separate collection of food waste. Yet around 45% of them have implemented separate collection of mixed biowaste.

A small part, less than 40% conduct compositional analysis, but none is keeping a track of the collected food waste.

- ✓ Collected mixed biowaste is mostly disposed of at landfills, and less than 30% is composted. However, the vast majority of the sampled municipalities intend to upgrade their existing waste management system relating to biowaste.
- ✓ From the sample of Serbian municipalities, it is concluded that there is no data regarding food waste quantities and composition because there is no legal obligation for them to keep track of the food being wasted. Further, there isn't any program for separate collection of food waste and the main reasons for that is the lack of funding and infrastructure.
- ✓ All municipalities use composting as a recovery method for food waste, but they need to improve this process.
- ✓ Finally, it seems that there is awareness about the food waste problem and municipalities have intention to upgrade their existing waste management system related to biowaste.





Gap analysis tools

The ADVANCE Gap analysis tools are ready!

The ADVANCE team developed four different tools to assess the knowledge of employees in municipalities and HORECA enterprises, as well as the deviation of the performance of the above-mentioned organisations from the achievement of food waste management targets.

The Gap Analysis tools are interactive and user friendly and can be used as a mechanism in which target groups will be enabled to assess their overall competences, capability and skills on Circular Economy and Food Waste Management processes, comparing current and required EU targets. Through the tools the target groups will have the chance to be redirected to what actions shall be taken and what theory and practice should study and follow, in order to approach more to the EU targets and waste management practices.

GAP ANALYSIS TOOL

HORECA SMEs



HORECA SMEs Decision
Makers

Start quiz



Horeca SMEs Employees/
Workers

Start quiz

MUNICIPALITIES



Municipalities Decision
Makers

Start quiz



Municipalities Employees/
Worker

Start quiz

Test your knowledge and your organisation practices now: <https://www.advance-foodwaste.eu/index.php/gap-analysis-methodology-and-tool/?showtask=0>

Roadmaps

ADVANCE has prepared two different roadmaps for Municipalities and HORECA businesses in the form of online interactive presentations!

The Roadmaps include several steps, e.g., conducting food waste (FW) surveys to understand the scale and scope of FW in municipalities and HORECA businesses and to identify where, how, and why FW occurs, developing a FW reduction plan that will include the vision, targets, and priorities of the plan, the strategies and actions for reducing FW, raising awareness about the importance of reducing FW, implementing FW reduction practices and defining a timeline, and monitoring the progress towards FW reduction targets regularly and adjust strategies as necessary.

By following these steps and continually refining and expanding efforts, municipalities and HORECA businesses can make significant progress in reducing FW!

Check the roadmaps here: <https://www.advance-foodwaste.eu/index.php/pr3-development-of-advance-roadmap/?showtask=0>

SELECT THE ROADMAP

ADVANCE has prepared two different roadmaps for Municipalities and HORECA SMEs in the form of online interactive presentations. You can navigate along the roadmap path, and you can also zoom in and out. For more details you can refer to the ADVANCE Roadmaps:



Roadmap for Municipalities



Roadmap for HORECA



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Training course

The ADVANCE course includes three different modules provided in the form of online interactive presentations. Users can navigate between slides and teaching units and may also test their knowledge with self-assessment questions at the end of each teaching unit.

- ✓ The first teaching module provides an overview of food waste, highlighting its generation across the food supply chain. It explores the environmental, economic, and social impacts of food waste, as well as the legal framework and initiatives at the European and national levels.
- ✓ The second teaching module focuses on food waste generation and management within HORECA businesses. It covers food waste creation before, during, and after food preparation and highlights the benefits and obstacles of implementing zero waste strategies.
- ✓ Finally, it offers practical measures to prevent avoidable food waste and manage unavoidable food waste effectively in the HORECA sector.

The last module is tailored for training personnel employed in municipalities. It addresses the measurement and monitoring aspects of food waste and emphasizes the importance of separate collection for proper waste management. This module also elaborates on the establishment of food donation networks, such as food banks, as a means to redistribute surplus food. It further

discusses the significance of educational campaigns to raise awareness among residents, and concludes by presenting additional strategies not covered in the previous units.

ADVANCE Course

ADVANCE course includes three different modules provided in the form of online interactive presentations. You can navigate between slides and teaching units. You may also test your knowledge with self-assessment questions at the end of each teaching unit. You may navigate forward only when you feel ready, and you can always go back to study again a specific topic. For more details you can refer to the [ADVANCE training handbook](#). In order to deepen your knowledge, it is recommended to make use of the "Sources for further reading" given at the end of each teaching unit.



Module 1: Food Waste



Module 2: Food Waste in the HoReCa sector



Module 3: Food waste management at municipal level

Discover more here: <https://www.advance-foodwaste.eu/index.php/pr4-advance-course/?showtask=0>



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The above-mentioned results are expected to

- ✓ Contribute, on a European level, to the development of indicators that can be used in other countries too, for the adaptation of municipalities and SMEs from the HORECA sector in the new context of circular economy
- ✓ Contribute, on a European level, to the development of tools and training packages that can be used in other countries too for the adaptation of municipalities and SMEs from the HORECA sector in the new context of circular economy
- ✓ Help Municipalities to develop and use tools that will allow them to identify the changes required to achieve the targets regarding food waste
- ✓ Help HORECA SMEs to develop and use tools that will allow them to identify the changes required to achieve the targets regarding food waste
- ✓ Prepare a core set of people, from municipalities and the HORECA sector, that can act as trainers for other people, thus stimulating the project's results dissemination and multiply its impacts
- ✓ Prepare a basis for the development of more advanced and in-depth training programs that will cover the current gap in skills and know-how regarding circularities in the food supply chain



Let's work towards a shared vision of a greener waste-free world!



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www.advance-foodwaste.eu

FACEBOOK

www.facebook.com/AdvanceFoodWaste/

LINKEDIN

<https://www.linkedin.com/company/86036392/admin/feed/posts/>

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