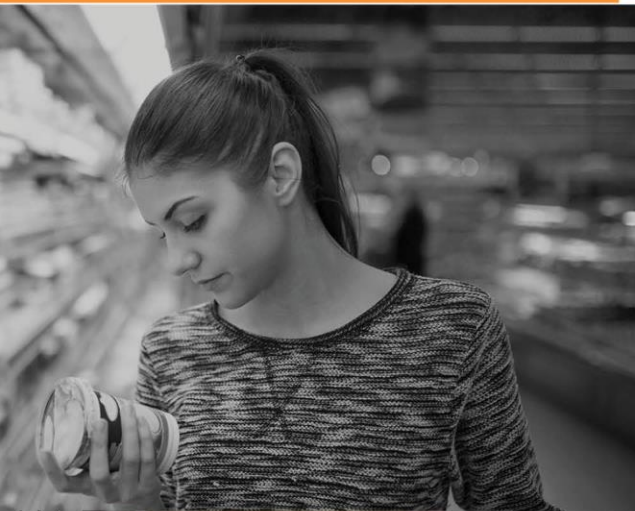




Fund for European Aid to the Most Deprived

Meeting Report

**7th FEAD Network Meeting: 'PREVENTING FOOD WASTE THROUGH
FEAD ACTIONS'**

21 September 2017, Event Lounge, Brussels

Social Europe

This document has been prepared for the European Commission however it reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.

This service is provided by Ecorys on behalf of the European Commission. It is financed by FEAD technical assistance, DG Employment, Social Affairs and Inclusion.

© European Union, 2017

Acknowledgements

On behalf of the European Commission, Directorate-General for Employment, Social Affairs and Inclusion, the organisers would like to thank all speakers, presenters, rapporteurs, panellists and delegates whose active participation, input and support made this event possible.

Contents

Session 1 – Introduction and ‘Network News’	5
Session 2 – Welcome from the Commission	6
Session 3 – Panel discussion on the experience of foodbanks	7
Session 4 – Panel discussion on practical implementation of food waste prevention initiatives	9
Sessions 5 and 6 – Workshops (in parallel)	10
Session 7 – Closing plenary session	16
Keep in touch! – Join the FEAD Network	18

7th FEAD Network Meeting, Event Lounge Brussels, 21 September 2017

On 21 September 2017, the European Commission hosted the 7th Network Meeting of the Fund for European Aid to the Most Deprived (FEAD). The meeting brought together the EU-wide network of actors involved in FEAD to discuss issues related to the prevention of food waste through FEAD actions. The meeting was organised by Ecorys UK on behalf of the European Commission. 88 delegates from 21 European Union countries attended the event, held at Event Lounge in Brussels, representing a range of stakeholders, including Managing Authorities, partner organisations, other local, regional and national actors, European Commission representatives, EU-level partner organisations and the wider EU community.

Session 1 – Introduction and ‘Network News’

Jan Aulehle, Director, Programme Management and Communications at Ecorys UK opened the 7th FEAD Network Meeting by welcoming guests to the event, praising the high number of attendees and giving an overview of recent FEAD ‘Network News’. Jan highlighted that more than 350 members have now joined the online FEAD Yammer platform. He invited the participants to share updates on their projects on the platform, and to send



through innovative FEAD projects to complete the 2017 edition of the FEAD Case Study Catalogue, which is currently being prepared by Ecorys. He also provided an overview of the upcoming activities of the network: the next FEAD Network Meeting – the last one of the year – will take place in Paris on 13-14 November, and on 10 October, a ‘live Yammer chat’ will take place on the topic of ‘Sustainable social inclusion’, moderated by Leo Williams (Director, European Anti-Poverty Network). Jan invited the participants to take a look at the first FEAD Thematic Dossier, which deals with the topic of sustainable social inclusion, during the event, and to keep this theme in mind to inform their discussions throughout the day. Following this, Jan introduced the event’s two European Commission representatives, Marie-Anne Paraskevas (DG EMPL) and Anne-Laure Gassin (DG SANTE), to officially kick-start the meeting.

Session 2 – Welcome from the Commission

Marie-Anne Paraskevas, Senior Policy Officer, Directorate General for Employment, Social Affairs and Inclusion, European Commission welcomed the participants to Brussels, announcing she had now taken over from Boris Kandziora as the new FEAD Network coordinator for the European Commission. Next, she invited Anne-Laure Gassin, Policy Officer, Directorate General for Health and Food Safety, European Commission to the stage as the keynote speaker of the day to set the scene for the meeting and its topic.

Anne-Laure gave an overview of the European Commission's activities in the field of food waste prevention, focusing on the EU's *Action Plan for the Circular Economy* (2015)¹. She started her presentation by saying that, across the EU-28, around 88 million tonnes of food is wasted each year. This corresponds to a net value of 143 million euros, or 20% of the total amount of food produce at EU level. The need for action to tackle food waste was highlighted as being important, not only from an ecological or social inclusion point of view, but also from an economic one.

Anne-Laure highlighted that evidence shows that every dollar invested in food waste prevention has the potential of having a 14 dollar return on investments for companies. In line with the UN Sustainable Development Goal 12.3 calling for a reduction in food waste at global level by 2030², the Commission adopted its Action Plan for the Circular Economy in 2015. The key consideration underpinning the Action Plan is that – whilst it is important to ensure food and feed safety – people are the 'best end destination' for food. In cases where food is not fit for people to consume, measures should be implemented to use the surplus food for either animals or innovative recycling. The Action Plan includes six main areas of work to prevent food waste:



- Taking measures aimed at **measuring and monitoring** food waste across EU Member States, which will be included in a new EU Directive on Waste³ which is currently being adopted by the EU;
- Establishing an **EU platform on food waste prevention** to facilitate the dissemination and transfer of good practices;
- Adopting **guidelines to facilitate food donation**. Anne-Laure highlighted that DG SANTE is working very closely with DG EMPL on these guidelines, which are projected to be adopted by the end of 2017 or early 2018, and will take into account the FEAD Network outputs;
- Optimising the **safe use of food in consumption**. The Flash Eurobarometer 425 on Food waste and date marking⁴ highlights that the understanding of 'best before' on food packaging – which is to be read as a flexible recommendation of when food can be consumed by – is understood differently in different European countries. To improve the understanding and use of date marking, the Commission has launched a new study on data mapping practices;
- To **improve the understanding on safe use of food**, the Commission set up an online platform called 'Digital Refresh Community', which will be officially launched on 16 October 2017 and hosted on the following web page: www.refrescoe.eu. Anne-Laure invited the FEAD Network to join the platform once launched and to contribute to it with their ideas and projects;
- **Raising awareness** of the importance of preventing food waste in order to reach all layers of society and make a difference at grassroots level to tackle food waste.

¹ European Commission (COM(2015) 614 final). *Communication on "Closing the loop – An EU action plan for the Circular Economy"*. Brussels. Available at: http://eur-lex.europa.eu/resource.html?uri=cellar:8a8ef5e8-99a0-11e5-b3b7-01aa75ed71a1.0012.02/DOC_1&format=PDF

² UN Sustainable Development Goal 12.3: "By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses" (add reference).

³ <http://www.europarl.europa.eu/legislative-train/theme-new-boost-for-jobs-growth-and-investment/file-directive-on-waste>

⁴ https://data.europa.eu/euodp/data/dataset/S2095_425_ENG

Session 3 – Panel discussion on the experience of foodbanks

Leo Williams, Director of the European Anti-Poverty Network (EAPN) and moderator of the panel discussion introduced the third session by stating that, with 25% of people across the EU being at risk of poverty, and 10% of these people not being guaranteed to be able to consume a proper meal on a daily basis, the importance of having this discussion cannot be underestimated. He also praised the composition of the panel, stating that this was a unique opportunity for the participants to hear more from the perspective of prominent foodbank representatives on the challenges in tackling food waste. He subsequently introduced the panellists: Patrick Alix and Leopoldo Pérez Suárez.

Some of the key learning points from their discussions, including feedback from the participants, are presented below.

Patrick Alix, Secretary General of the European Federation of Food Banks (FEBA) outlined the work of his network, which consists of 326 foodbanks from 23 countries across Europe working to help people in need. Patrick started his presentation by highlighting that, in 2016, the network supported 6.1 million people, providing 2.9 million meals per day through 3,722 charities and 16,400 so-called ‘regular’ volunteers.⁵ However, of the 23 million tonnes of edible surplus food, which amounts to a capacity to feed 50 to 60 million people a day, FEAD-funded foodbanks are only able to save 0.3 million tonnes, which amounts to 1.4% of the total amount of food available. Even including the food recovered by all other foodbanks in Europe, he estimates that we are currently barely able to recover 10%.



Patrick argued that *‘we need more measures if we want to rescue more food [and that] we need to be efficient in the way we organise this recovery’*. He argued that it is particularly important to do more to: raise awareness on food waste and people in need in general; train people in charities in picking up food and at home in families (e.g. through cooking classes to learn the value of food); and secure funding for innovation and capacity building of volunteers and employees. He also argued that it is important to

encourage organisations to get involved in FEAD-funded projects; to ensure national operational programmes reflect article 26 on food waste so it can be applied in order to receive FEAD funding;⁶ and for funding arrangements to be more flexible in order to make it possible to obtain FEAD funding to cover expenses of partner organisations related to the transportation of food, for example.

Leopoldo Pérez Suárez, Secretary General of the Spanish Red Cross started his presentation by outlining the work of the Red Cross across the EU-28. While most national Red Cross societies use FEAD funding for food distribution, 16 EU Member States also use it to provide material support. Food assistance in Spain is provided by the Spanish Federation of Food Banks (FESBAL) and the Spanish Red Cross (SRC). Each association has 59 distribution centres across the country and together they have distributed over 87 tonnes of food so far in 2017. 50.5% of this figure comes from the work done by the SRC, which distributes food to the most deprived by working with more than 2,500 NGOs. Leopoldo highlighted that the food aid provided to the recipients is used as a way to get them involved in other support activities provided by the SRC. These include information and guidance on labour market integration, psychological and social support, and information on housing.

⁵ EU Fusions (2016). *Estimates of European Food Waste Levels*. Available at: <https://www.eu-fusions.org/phocadownload/Publications/Estimates%20of%20European%20food%20waste%20levels.pdf>

⁶ See Article 26 in Regulation (EU) No 223/2014 on the Fund for European Aid to the Most Deprived: “(26) Taking into account the date by which invitations to tender have to be issued, the time limits for adoption of this Regulation and the time needed for the preparation of operational programmes, rules should be put in place to permit a smooth transition so that there is no interruption in the supply of food aid. To this end, it is appropriate to allow eligibility of expenditure from 1 December 2013.” Available at: <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2014:072:0001:0041:EN:PDF>

Following this, Leopoldo went on to present some key legislative changes in Spain. Inspired by the 'Good Samaritan Law' (2003) in Italy, the national Congress in Spain is currently debating amendments to its law on food security and nutrition (17/2011) to include the donation of fresh and perishable food



to non-profit organisations, which should promote and facilitate food distribution. He also presented a few highlights from Red Cross activities in other European countries. In Slovenia, for example, the Red Cross works with local retailers to pick up and redistribute leftover food. Also, in Finland the Red Cross works closely with schools to redistribute surplus food.

An important challenge to food distribution, according to Leopoldo, is the lack of information on the location of food stores, the types of products available in

different stores, and when they are available. He also argued that we should try to promote a more bottom-up approach towards food distribution, with more horizontal cooperation between all stakeholders involved in the redistribution chain, instead of enforcing food distribution through more legislation. Finally, human resources and training, providing additional financing and material (e.g. warehouses, transport vehicles) are crucial to building the capacity of local charities.

Key learning points:

Following the presentations, the moderated Q&A session revealed that many participants considered food redistribution to be a key action to support the most deprived, because it functions as an important form of additional income support. FEAD funding is considered to be crucial for ensuring the sustainability of actions set up by the implementing organisations in Member States. However, many challenges persist in the implementation of redistribution processes:



- Attracting and retaining more **volunteers** was the first point the participants highlighted as crucial to collecting and redistributing more surplus food. Especially in eastern parts of Europe, it was felt to be difficult to motivate people to get engaged in FEAD-funded food redistribution networks.
- A second point related to **capacity building** for all actors and at all levels of the food redistribution chain. Part of the challenge to retain volunteers, including 'regular' employees, is related to their need for training when it comes to transporting food, e.g. on how to package and store surplus food. Partner organisations also need additional material support for storing and transporting the food, e.g. transport vehicles, warehouses and fridges.
- Finally, it was felt that **education** – from early childhood education and care (ECEC) to secondary education – should play a stronger role in raising awareness among young people on the importance of food waste prevention and the daily challenges for people in need. It was felt to be one of the most important drivers to encourage 'change on the ground', in addition to top-down regulation at national, regional or local level aimed at encouraging or facilitating action.

Session 4 – Panel discussion on practical implementation of food waste prevention initiatives

Leo Williams thanked the participants for their inputs during the first panel discussion and introduced the three supermarket representatives who made up the next panel: Alexia Macheras, Fabio Donà and Wojciech Sokol.

Some of the key learning points from their discussions, including feedback from the participants, are presented below.

Alexia Macheras, Head of Communications and Sustainability at AB Vassilopoulos (Greece) shared a [video](#) of her supermarket's 'Love Food' programme, which was put into action in 2013. Since then, the supermarket has started donating surplus food to local organisations, which in turn distribute it to people in need in the specific areas. They also transport food themselves from their three warehouses to the Greek Foodbank. The programme initially started with three supermarkets, but it was soon mainstreamed across all AB Vassilopoulos supermarkets across Greece. Since then, 3.7 tonnes of food has been redistributed, and in 2015 alone, 850,000 1-kilo packages of food worth more than one million euros were redistributed, covering the needs of more than 70,000 people in need.



Fabio Donà, Marketing Director at Spar (Italy) mentioned that Spar has a very long tradition of working with foodbanks to redistribute surplus food, and considered it to be a moral responsibility for supermarkets. Spar started cooperating with 'Banco Alimentare', the largest foodbank in Italy, in 2003. Since 2014, the supermarket has also been cooperating with 'Last Minute Market' and today, all Spar stores are connected. Food including fresh products such as milk, cheese and

yoghurt is collected twice a week from every store and transported to local organisations (such as Churches, NGOs and charities) within one kilometre of the shops. In 2016, around 5 million euros worth of food was redistributed, which corresponds to approximately 820 tonnes of food. Fabio ended his presentation by arguing that, in addition to improving individual business performance, creating stronger partnerships is key in ensuring the success and sustainability of food redistribution.

Wojciech Sokol, Head of Corporate Social Responsibility at Tesco (Central Europe) shared the 'No Time for Waste' [video](#) with the participants, presenting Tesco's approach to preventing food waste by working with foodbanks and local NGOs. Following the short screening, Wojciech listed a number of challenges related to food redistribution, including the capacity issue for local charities when it comes to picking up and conserving food from local supermarkets, and organisational issues related to matching the amount and types of food available in different local stores with the needs of the region.

Key learning points:

The individual presentations by Alexia, Fabio and Wojciech were followed by a panel discussion and Q&A session with the participants, moderated by Leo Williams. Four key take-home messages emerged during these discussions:

- The first key message related to the issue of **infrastructure**. Compared to larger warehouses, it is difficult for local supermarkets to transport surplus food to foodbanks and/or other local organisations taking care of the food distribution to end beneficiaries. They therefore rely on charities and volunteers to come and pick up the surplus food directly from their stores, who in turn need additional material support to transport and store the collected food.
- Many volunteers and charities also need **training** on how to best transport and store different types of food. At AB Vassilopoulos, for example, certain types of food receive stickers with information for the volunteers to inform them on how best to transport and/or store goods to avoid them perishing or being damaged.
- **Managing and coordinating** a large number of organisations in the food distribution process is also extremely challenging for many supermarkets.
- Finally, **matching legislation with supermarket approaches** was felt to be a challenge. Although the panellists and participants felt that only 'true engagement' on behalf of all actors can make the food redistribution process successful, they did agree that more could be done to further incentivise supermarkets to cooperate with local organisations to dispose of their surplus food in a meaningful way.



Sessions 5 and 6 – Workshops (in parallel)

For the following two sessions, participants were split into two groups and alternated to attend two consecutive workshops. In the first workshop, two FEAD case studies on food waste were presented, followed by group discussions in a World Café setting to explore challenges, success factors and issues related to ensuring the sustainability and transferability of FEAD initiatives. The second workshop started with a presentation on innovative, non-FEAD funded measures to tackle food waste, followed by an interactive assignment in which delegates were tasked to come up with their 'ideal FEAD project on tackling food waste'.

Workshop 1 – FEAD Examples of food waste prevention

Jan Aulehle welcomed the participants by explaining that the purpose of this workshop would be twofold: firstly, to showcase two good practice examples of FEAD-funded food waste initiatives; and secondly, to give participants the opportunity to discuss key learning points based both on the two presentations and on their own experiences in working with FEAD. The World Café methodology was selected for the second part of the workshop in order to engage all actors in active discussions.

FoodCloud Hub (Ireland)

Emma Walsh, COO of FoodCloud Hubs started her presentation by saying that over 1 million tonnes of food is wasted each year in Ireland. [FoodCloud Hubs](#) was founded in 2013 to address this issue, at a time when no solution had been set up at national level in Ireland to tackle food waste. The first solution developed by the organisation was the setting up of three foodbank networks – or so-called ‘FoodCloud Hubs’ – in Cork, Dublin and Galway, connecting 100 Irish food businesses to 130 charity partners to redistribute surplus food. The second initiative involves the use of technology to connect



supermarkets and charities directly, without the use of foodbanks. ‘FoodCloud’ is a technology platform which allows supermarkets to sign up and register any available food which local charities can come and pick up to redistribute. The application is rolled out across Ireland and the UK, and so far connects 2,486 supermarkets with over 6,300 charity partners. On a weekly basis, around 120 tonnes of food or 250,000 meals are provided through the initiative.

Suzanne Brown, COO of FoodCloud Hubs and FEAD project manager followed on by elaborating on the role of the Irish Managing Authority in the food distribution through the three FoodCloud Hubs. The FEAD Managing Authority funds 100% of the food costs of FoodCloud Hub, and also provides it with a 5% flat rate on the costs of purchased food. In addition to this, the Managing Authority is responsible for the selection, monitoring and reporting of charities who wish to be part of the FEAD programme. Charities are assessed based on the number of individuals being assisted and the level of support provided. Once they are selected, the Partner Organisation FoodCloud Hub sends products to the charities with additional funding received by the Department for Employment Affairs and Social Protection (DEASP). FoodCloud Hub also receives additional funding through a department scheme called ‘Community Services Programme’ to cover some of the staff costs. According to annual monitoring data, 50% of food in Ireland is now being redistributed with FEAD support, which highlights the importance of the programme for the country.

Den Cent Buttek asbl (Luxembourg)

Arthur Besch, Vice-President of the Cent Buttek presented the work of his not-for-profit organisation, based in Luxembourg. The Cent Buttek was set up in 2009, is responsible funding for both the collection of surplus food and the redistribution of the collected food to deprived families, and now also receives FEAD funding through the Ministry of Family and Integration for the purchase of alimentary and hygiene products. The organisation works with 220 volunteers, who directly collect surplus food from supermarkets on a daily basis, which is then sorted out and redistributed to families in need through three redistribution centres. Since 2009, the organisation has been able to collect over 5,750 tonnes of food; in 2016 alone, 948 deprived families were supported.

Following both presentations, the participants were asked to distil key learning points for implementing FEAD-funded initiatives. The outcomes from these discussions are presented below.

Table 1: Challenges in linking FEAD to food waste initiatives – What are the main challenges encountered when incorporating food waste prevention into FEAD initiatives?

At table 1, the participants were asked to discuss key challenges in preventing food waste in FEAD actions. Many similar points were raised in the two rounds of discussion, with the main issues relating to:

- **Administrative barriers** hindering the use of FEAD funding for food waste prevention. This includes complex public procurement rules and EU guidelines, and the strict application of financial support rules by Managing Authorities, which can complicate financial control by volunteer organisations.
- Ensuring **variety in the types of NGOs** eligible to engage with FEAD. This was felt to have an impact on the amount and diversity of end beneficiaries reached through the programme. Also, partner organisations receiving food often do not have the possibility to choose the type of food they receive.
- A perceived **lack of financial incentives for supermarkets** to reduce food waste. Some countries – e.g. Belgium – offer tax incentives for supermarkets to hand out surplus food. However, the participants felt that such measures also had the risk of being counter-productive, and could instead encourage supermarkets to buy in more food than necessary, hence increasing the amount of surplus food.
- **Lack of training** for both partner organisations and end beneficiaries on preventing food waste. This includes a lack of understanding by surplus food multipliers and end users of the ‘use by’ or ‘best before’ indications on food packages, and difficulties in obtaining, storing and distributing fresh food in line with health and safety measures.

Table 2: Success factors in linking FEAD to food waste initiatives – What are the main success factors to ensure that food waste prevention is linked to FEAD food distribution?

At this table, the delegates had the opportunity to discuss success factors in linking FEAD funding to food waste prevention initiatives. The sessions were very interactive and included many examples from different countries. The key learning points from the discussions are outlined below.

- Firstly, participants felt that **a clear division of roles and simplified procedures for FEAD monitoring and reporting** had a positive influence on successfully linking FEAD funding to existing food waste initiatives. This is linked to aligning all actors involved in the food distribution process in terms of their understanding of quality standards, both in terms of the food distributed and the way in which this is to be done.
- **Understanding the needs of different end recipients**, including the ability to **predict the types of food** different organisations can provide, as well as the flexibility in using them, were also seen as important factors contributing to efficient matching of food demands and availability.



Table 3: Creating partnerships and ensuring their sustainability – How do NGOs create partnerships with private actors and ensure that the partnerships last for longer periods of time?



At table 3, the delegates discussed key factors in ensuring sustainable partnerships between private actors, NGOs and charities for long-lasting effective food prevention initiatives. The participants identified the following four areas:

- Fostering personal relationships through **regular workshops, meetings and online platforms** was seen as particularly beneficial to ensuring long-term professional partnerships. One participant gave the example of the online platform www.labourseauxdons.be, aimed at facilitating encounters between food aid organisations in need of food supplies and food donors.
- **Mutual collaboration agreements** should also be sufficiently transparent, and include a clear division of roles and responsibilities of all actors involved to inspire accountability and long-lasting commitment.
- **Investments in infrastructure and training** were mentioned as key to developing capacity and thus crucial to ensuring all actors involved have the necessary resources and knowledge to engage in long-term partnerships.
- Finally, it was stressed that **reducing administrative burdens** to establish partnerships was essential.

Table 4: The transferability of food waste initiatives to local contexts – What concrete actions will be taken following the Network Meeting? Fill in the blank: “Following the meeting, when I go home I will...”

At this table, participants were asked to reflect on how they would concretely ‘take home’ and use the key learning points from the presentations, including the Network Meeting as a whole. Participants considered the following actions to be of particular importance to follow up on after the meeting:

- Playing a more active role in **raising awareness and disseminating good practices** at local, regional and national level;
- Increasing the number of **meetings between implementing bodies, partner organisations and all other relevant stakeholders** in order to mutually communicate needs on a regular basis;
- Increasing efforts to find actors willing to **invest in the infrastructure** needed to support charities for the redistribution of surplus food, e.g. by speaking with supermarket representatives;
- Reflecting on ways to **mobilise and support volunteers** across the charity base;
- Exploiting **unexploited opportunities to collect surplus food**. In the entire food chain, ‘from farm to fork’, there are still many such wasted opportunities. The participants mentioned they would continue to think about additional ‘forgotten areas’ of food waste. However, the participants also mentioned that the amount of food collected also needs to be able to be redistributed again afterwards, and a balance therefore needs to be ensured.

Workshop 2 – Innovative ways to prevent food waste

Workshop 2 began with a presentation by **Joris Depouillon, co-founder and co-director of FoodWIN**, a European Food Waste Innovation Network which supports European cities in reducing food waste. After discovering by chance the amount of food being thrown away by a local supermarket, Joris embarked on a journey to find solutions to make use of this food. He opened the workshop with a presentation on a number of innovative practices to tackle food waste, including:



- *Education about food waste:* the **'Disco Soup'** initiative in Belgium, for example, involved using surplus apples and pears produced at harvest time. The project was set up in a public place and invited people off the street to participate in making food, such as fruit compotes and fruit crumbles, using leftover ingredients. In order to entice more people to get involved, disco music was played and people chopped fruit to the music.
- *Using food surpluses:* the **'Krom Kommer'** initiative in the Netherlands makes soup from food which would otherwise be discarded, including surplus courgettes, fruit and 'wonky' carrots. The soups are sold at a relatively high cost (€4 per 500mg) in mainstream stores.
- *Re-using and distributing food:* the **'Allwin'** project in Sweden collects surplus food from supermarkets and makes some 2 million meals per year for people who do not have enough food.

Next, **Vicki Donlevy, Technical Director Policy and Research at Ecorys UK** invited the participants to be inspired by the innovative practices presented by Joris, and to come up with their own 'ideal FEAD project'. The participants were split into groups of between 5 and 10 people, and each group was given poster boards and pens to help design their project linking FEAD initiatives with food waste prevention measures. When designing their projects, participants were asked to keep in mind the following questions:

- What activity/ies will your project include?
- Who will be involved in this activity? Who is leading the initiative and who are the partner organisations?
- How is this activity funded?
- How many volunteers does the project require and how will the project recruit, train and retain volunteers?
- Who is the project's target audience?
- What likely challenges do you see arising and how will you overcome them?
- How will you ensure the long-term sustainability of the project?

At the end of the workshop, each group nominated a rapporteur to present their respective project designs to the other participants. Following these presentations, the delegates were asked to vote for the 'best project' proposed. The sections below provide an overview of the projects the delegates came up with, including the winners of the vote for each workshop session.

Workshop session 1

“If Kids Can Do It” – WINNER OF THE VOTE

The aim of this project idea is to broaden awareness and change behaviour regarding food waste, through working with children. The project would target all children, including children from disadvantaged backgrounds. It would involve cooking with them in school kitchens, using food products which would otherwise go to waste, as well as organising visits, for example to farms. The project would aim to have a wider impact on the community through the lessons learnt which the children would bring home to their families.

Projects developed by the other groups:

- **“Wasteless Cooking”**: the aim of this project idea was to develop cooking skills to reduce food waste, by implementing a series of workshops for different target groups. It would also include the production of a recipe book.
- **“Food Fest”**: the aim of this project idea was to use leftover food from supermarkets to make and eat food together in local neighbourhoods. The ‘food fests’ would take place in public places, for example in the street, and would include a focus on young people. The idea would be to both make and eat food together, and to create recipe cards. The project also included the option of organising a competition for the best dishes.
- **“From Store to Door”**: this project would aim to allow people in need (chosen by partner organisations) to get surplus food directly from shops, in particular small retailers. The selected people could access the shop in the last hour before closure, using their badges, and take unsold food home with them.
- **“Cooking and Learning Together”** or **“Cooking with [name of famous person/chef]”**: this project would involve cooking and carrying out other kitchen tasks together using surplus food, if possible involving a celebrity chef as extra motivation. Information would also be provided to educate people on food waste.
- **“Social Supermarket”** or **“Pay-What-You-Feel Supermarket”**: this project would involve setting up a social supermarket, using unwanted or surplus food from suppliers. People certified as deprived could then shop for food at the supermarket, paying what they are able to. The project would also involve social inclusion measures including signposting beneficiaries towards social services, employing deprived people as members of staff, and providing other support (e.g. psychological services, labour market advice).



Workshop session 2

“United Colours of Food” – WINNER OF THE VOTE

This project idea had the dual objective of preventing food waste and supporting migrants/asylum seekers having recently arrived in Europe. It would involve working with volunteers from migrant camps who wished to be involved to pick fruit and vegetables which would otherwise be left to rot. The fruit and vegetables would then be transformed into dishes and jams by the migrants and other partners. Food festivals would then be organised where the food products could be sold, and the profits used for the migrant camps. The projects would aim to both provide valuable work experience for the migrants, and also to help them integrate socially, by meeting with local communities. The project funding could include crowd-funding, but also innovative means such as attempting a Guinness World Record, e.g.

the largest fruit pie in the world, and gaining publicity and funding through this type of activity. evaluation expert

Projects developed by the other groups:

- **“Drive my Dinner”**: this project idea would involve creating a local logistical platform to distribute leftover food in the evenings to people in need. People could come and collect the food, or it could be delivered, e.g. to people with disabilities.
- **“Save Food to Save Lives”**: the aim of this project idea was to raise awareness and provide education on food waste through workshops and study visits, e.g. to social canteens.
- **“Surplus Chef”**: this project idea would involve using surplus food to cook together with homeless people to produce ‘home style’ dinners. The project would run in 12 different locations, and would have its own YouTube channel to disseminate cooking events and advice. It would also obtain trucks to deliver surplus food.
- **“Second Chance”**: this project idea would entail setting up a community café involving a range of organisations (municipalities, food suppliers, NGOs, etc.). The community café would use rejected food produce and would aim to provide training opportunities for both NGO staff and beneficiaries. The aim would be to integrate this idea into existing FEAD projects in the short term.
- **“LCE+ (Learn, Cook and Eat) Project”**: the aim of this project idea was to create a cooperative of NGOs to provide training and cook leftover food products for deprived people. The project would include open days so that the general public could be educated and get involved, and would use seasonal and local produce. One of the key aims would be to empower beneficiaries, and would include work placements to aid labour market transitions.

Session 7 – Closing plenary session

Jan Aulehle opened the closing plenary session by thanking all the speakers, panellists, presenters and participants for their engagement in the discussions and workshops throughout the day. The day turned out to be extremely interactive, with many fruitful exchanges.

Following this, Jan invited both winning groups of the second workshop on stage to receive a certificate for **‘Best project idea for tackling food waste’**. Next, the rapporteurs from each winning group were asked to present their project to the entire Network – for more information on the winning projects, including all other projects developed by the other participants, please see p. 14 above.



Winner, Group 1: “If Kids Can Do It”



Winner, Group 2: “United Colours of Food”

Next, **Marili Parissaki, Independent Evaluation Expert**, was invited to the stage to present the results of the Open Public Consultation, which ran from February until May 2017, highlighting relevant outcomes related to food waste prevention. The consultation is part of the larger FEAD mid-term evaluation, which is being carried out by the Fondazione Giacomo Brodolini and Metis. Marili started by emphasising that, of the 1,129 responses received, 51% of the respondents were people directly

involved in FEAD management and 30% of responses came from the general public or FEAD end beneficiaries. The remaining 19% of responses came from people involved in FEAD-type activities, but not directly in FEAD.

In terms of the usefulness of FEAD to alleviate food deprivation, 86% of respondents either agreed or strongly agreed that FEAD was useful to support the alleviation of food deprivation. It was also felt to be useful to foster social inclusion and alleviate material deprivation, by 81% and 70% of respondents respectively. It was also felt to be making a meaningful difference and to provide a solid basis of support for the families and individuals most in need, especially for children and low work intensity households. However, Marili stressed that although food aid is crucial for these groups of people, it does not tackle the underlying causes or symptoms of poverty.

Marili then continued by highlighting a number of key messages emerging from the consultation in relation to FEAD food waste prevention:

- Respondents indicated that more should be done to establish direct links between supermarkets and foodbanks, which is seen as an effective model for food redistribution;
- The responses also indicated that more diverse food packages are needed, tailored to end beneficiaries' religion, health and dietary requirements;
- More material support was also highlighted as crucial, particularly to reaching difficult regions;
- Greater diversity in the types of support offered through FEAD was felt to be necessary in order to be able to tackle the real causes of poverty, in addition to alleviating the more direct needs for support in the form of food and material support;
- Finally, administrative simplification and simplified procedures for procurement and registration were seen as key action points for the Managing Authorities and European Commission to take into account to improve FEAD management and increase effectiveness 'on the ground'.

Jan Aulehle concluded the 7th FEAD Network Meeting by thanking delegates and noting the positive discussions that had taken place throughout the day. He recapped the 2017 Network activities so far and reminded participants of the live Yammer chat on 10 October as well as the next FEAD Network Meeting scheduled in Paris on 13-14 November 2017, which will include a day of on-site visits.

Keep in touch! – Join the FEAD Network

The FEAD Network is an active community of practice with lively exchange of experiences and shared learning. It allows the sharing of tools, ideas and resources that can help deliver the fund successfully.

The network discusses all aspects of planning, managing and delivering activities across Europe. Conversations within the FEAD Network can cover any theme related to the role of the FEAD in the fight against poverty, for example food aid, child poverty, issues relating to migration, access to social services or assistance for older people.

By joining the network, you'll be able to interact with people who do similar work to you in different European countries – wherever you are. You will also have the opportunity to continue the discussions arising in the Network Meetings in the subsequent **live chats** on Yammer, where a number of speakers from the events will be available to answer questions.

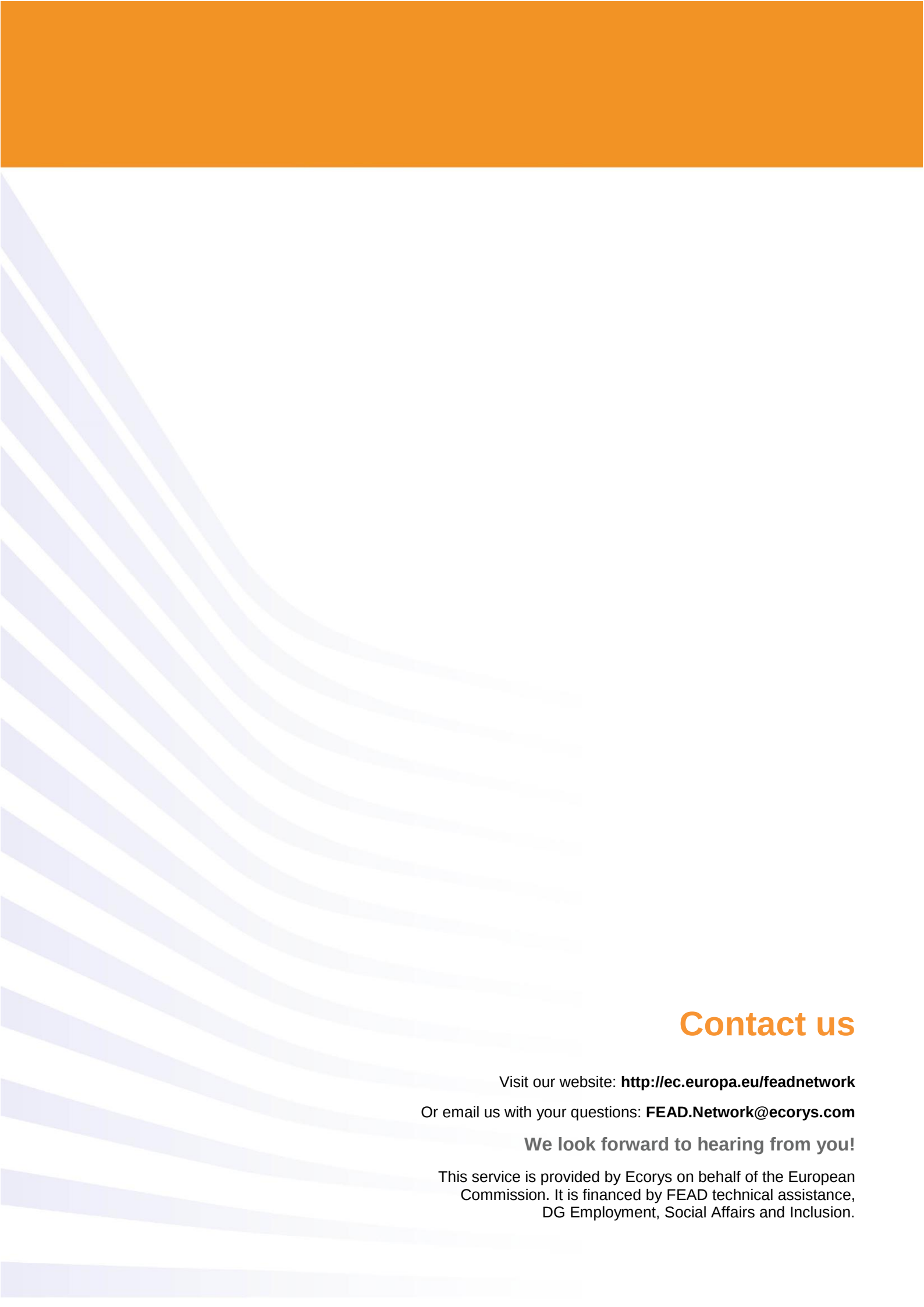
To join the online network and stay up to date with news, sign up at:

<http://uk.ecorys.com/feadnetwork>

Join the FEAD Network on Yammer:

<https://www.yammer.com/feadnetwork/>

Email us: Fead.Network@ecorys.com



Contact us

Visit our website: **<http://ec.europa.eu/feadnetwork>**

Or email us with your questions: **FEAD.Network@ecorys.com**

We look forward to hearing from you!

This service is provided by Ecorys on behalf of the European Commission. It is financed by FEAD technical assistance, DG Employment, Social Affairs and Inclusion.