

Measurements and insights on food waste data - FoodOp

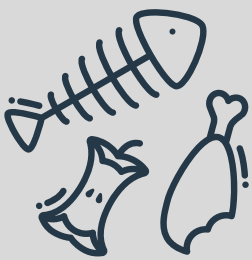
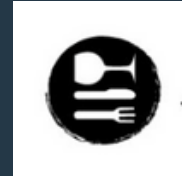


Author:

Michelle Rahbek and Katrine Bruun
Laursen
Jespers Torvekoekken
kala@torvekoekken.dk
miha@torvekoekken.dk

PRACTICE ABSTRACT NO.10

#FoodWasteData
#Techonlogy
#HowToMeasureFoodWaste



FoodOp, a digital platform aimed at professional kitchens, revolutionizes food waste management and guest satisfaction by seamlessly integrating measurement technology with insightful analytics. By tracking guest preferences and food waste patterns, FoodOp empowers kitchens to optimize meal quality while promoting environmental sustainability.

The FoodOp platform utilizes a comprehensive approach to measure various categories of food waste, including production waste, buffet waste, and plate waste, with and without meat distinctions. This nuanced measurement strategy enables targeted initiatives to minimize food waste, especially emphasizing opportunities for upcycling leftovers.

Utilizing data collected through the FoodOp weight measuring system, establishments can establish baselines to understand current food waste levels, make meaningful comparisons, and track the impact of interventions over time. Initial results from two locations demonstrate significant reductions in food waste fractions following the implementation of FoodOp. Moreover, insights into guest consumption patterns highlight the potential to introduce more environmentally friendly options, such as vegetarian dishes.

Lessons learned from FoodOp installations emphasize the importance of setting SMART goals for measurements, addressing data validation challenges, providing staff training for behavioral change, managing stakeholder expectations, and emphasizing long-term planning. Establishing specific, measurable, achievable, relevant, and time-bound objectives ensures effective interventions. Data validation challenges necessitate understanding the impact of increased data collection on waste measurements and the influence of staff and consumer behavior. Hence, staff training and behavioral adjustments are essential to foster a culture of waste reduction and accurate measurement. Managing stakeholders' expectations is crucial, emphasizing that FoodOp is a long-term solution focused on informed interventions and continuous improvement.



In conclusion, FoodOp presents a transformative solution for professional kitchens to minimize food waste and enhance sustainability while catering to guest preferences. By leveraging insights derived from comprehensive measurements, kitchens can streamline operations, reduce environmental impact, and meet evolving consumer demands for sustainable practices.

About

Coordinated by the University of Deusto and comprising 27 partners from 10 different European countries, the EU-funded FOODRUS project aims to limit food losses and waste, and to promote resource efficiency across all stages of the agri-food value chain. FOODRUS is working to tackle the food waste and losses by creating resilient food systems across nine European regions. To achieve this, the project will test 23 circular solutions through diverse forms of collaborative innovation.

Consortium



www.foodrus.eu



The FOODRUS project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement N°101000617.