

The Food Loss and Waste Prevention
Unit of the Municipality of Halandri
(Athens, Greece)

FOODRUS

Authors:

PRACTICE ABSTRACT NO.7

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#Food Waste Prevention
#Local Authorities #Food Loss



It is estimated that annually 1.3 billion tons of food are lost or discarded to become waste. The Municipality of Halandri has established best practices for circular economy and sustainable management of household biowaste since 2016 during the implementation of EU funded HORIZON Waste4Think.

When food waste was separately collected and valorized to produce biogas, among other products for fueling the collection trucks, demonstrating the way for food waste management for a circular economy. In recent years, the Municipality has adopted the UN DG 12.3 strategic goal and committed to combat food waste by engaging the local society as well as local and national stakeholders.

The venture is coordinated by the newly founded Food Loss and Waste Prevention Unit. The primary activity is to set the baseline and identify food loss and wasting hotspots, as well as to optimize the separate collection and valorization of the kitchen biowaste fraction in the Municipality.

Several actions of research and awareness raising have been already carried out. More specifically, food waste monitoring has been performed in two public nurseries using diaries; household food waste has been monitored by means of diaries, questionnaires and compositional analysis; seven workshops in public schools, one regional FoodRUs project workshop, one zero waste cooking event and several stakeholder meetings have taken place in order to disseminate information, engage citizens and strategically plan the follow up activities.

The intended outcomes are the following:



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

- a. Create awareness on food waste
- b. Employ citizen science tools to educate citizens on food waste prevention
- c. Create a living lab for socially responsible citizens that take actions in preventing and reducing food waste
- d. Explore and employ the best implications of food waste valorization for local community
- e. Save surplus food via redistribution, in order to support socially vulnerable groups and promote the involvement of these groups in the process

The FooDRUs solutions and the replication roadmap developed by the associated region of Halandri will act as a guideline in achieving the intended outcomes. The Municipality aims to create long term and sustainable strategies to consistently battle Food Wasting.

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



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