



ReS-Food



Co-funded by
the European Union

ReS-Food-Reducing Food Waste and Rescuing Surplus Food



ReS-Food Project is ON!

FOREWORD BY RES-FOOD PARTNERS

We are thrilled to announce that our **ReS-Food** project (2022-1-RS01-KA220-VET-00008846) was awarded funding from the European Commission, so we have started its implementation, with all our efforts and hearts!

ReS-Food is an Erasmus+ project that **aims at supporting hotels, restaurants, supermarkets, and cafes to reduce the quantity of food waste**, on one hand, on the other, **giving the surplus food with the help of charities and NGOs to those in need.**

Pretty cool, isn't it? Learn more about the project, and many many interesting things about food rescue and sustainable consumption in our Newsletters!

Happy to have you with us!



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So Nice to Meet You!



ReS-Food Kick-Off Meeting in Athens

Even though the partners met already a couple of times online, it was in February 2024, in Athens, Greece, that the project teams coming from Greece, Serbia, Croatia, Cyprus and Hungary met in person for the first time .

Following the introductory session dedicated for getting to know each other, the partners overveiwed the activities that have been thus far completed and the forthcoming tasks and deadlines. After discussing the project management plan, work package leaders presented in detail the project results, that will be developed during the forthcoming period, namely the:

- ReS-Food Methodological Framework
- ReS-Food Educational Package
- ReS-Food e-Learning Hub



Next big tasks

The first big task partners will be carrying out with joint efforts is the Europe-wide Assessment on Food Rescue, whereby at least 96 primary target group members: restaurants, cafes, catering SMEs, supermarkets, cafes – on one hand, and charity organisations and NGOs on the other – will be surveyed. The data gathered will be analysed in national reports, which will be used for developing a Europe-wide summary report on the current status of surplus food and the food rescue practices and potentials.



Peek behind the curtains - Meet Nikola :)

Nikola, tell us something about who you are and how are you connected to the topic of the ReS-Food project?

I work at the University of Novi Sad, which is the second biggest academic institution in Republic of Serbia. Our University includes several different Faculties and Institutes as well as around 50,000 students. Research group which is involved in the implementation of ReS-Food project is coming from Faculty of Technology, more precisely, Department of Food Engineering. Therefore, Food Science related teaching and research activities have been the core of our research for 60 years now. We can proudly say that our group is composed of probably the best Food Experts in our country. We are strongly involved in the implementation of multiple international projects, as well as in various socially responsible initiatives.



How did you select the partners with whom you are implementing the ReS-Food project?

Well, since we have a long and successful collaboration with our partners from Hungary (CSMKIK) and Croatia (UNIOS) in implementation of different EU and state funded projects, the selection of the partners appeared to be an outcome of spontaneous multiplying effect of numerous factors. But if we would have to choose one specific answer to this question it would be - networking between already established consortiums.



“CUTTING FOOD WASTE IS A DELICIOUS WAY OF SAVING MONEY, HELPING TO FEED THE WORLD AND PROTECT THE PLANET.” - TRISTRAM STUART

How did this exciting idea of ReS-Food project come to your mind?

The idea for this project actually came from one of our partners from Greece, SIGMA Business Network, which have solid expertise in the implementation of similar project idea. SIGMA had the big picture idea and together we have assembled our project consortium. The main idea follows the a centuries-old problem to lower the food waste and redistribute all available food to people in need. Day by day, digital revolutions offers new solutions for old problems and following that wind direction we have ended up here – ReS-Food project!

Why is the project important?

Project implementation should offer some solutions and could potentially impact every part of the food supply chain. Successful implementation of ReS-Food methods and initiatives could contribute to final Sustainable Development Goal of EU, which targets 50% reduced food waste per capita by 2030.

Who can benefit from participating in the project and how?

We believe that all stakeholders, both food donators (Ho.Re.Ca, Supermarkets, Business Support Organizations) and Food Distributors (Charity Organizations) could benefit either through marketing, self-promotion or fulfillment of organization pillar goals. In the end, final beneficiaries, people in need, would benefit the most through implementation of our Project.

What are the first impressions and feedback from the target groups to the project?

We are currently interviewing experts and conducting a Europe-wide online assessment, thus we have met in person many representatives of the target groups. I must say that there is a huge interest both from the side of charity organisations and from the side of restaurants, cafes, hotels and supermarket. It is clear that our project offers a solution to an existing problem that there is no coordinated and well organised food rescue chain. Hopefully our ReS-Food project will improve the situation and offer a sustainable solution for this issue of utmost importance.



*but first
coffee*

Related Projects

ECOffee Consumers: Creating Conscious Coffee Consumers with Sustainable Habits for Enhancing the Sustainable Coffee Industry

FOR ALL COFFEE LOVERS, WHO CARE ABOUT THE ENVIRONMENT

The ECOffee Erasmus+ project is promoting the sustainable consumption patterns when it comes to coffee drinking and increasing sustainability in the coffee industry.

Partners implementing the project are coming from Hungary, Greece, Cyprus, Portugal, the Netherlands and Slovenia, the project will be ongoing until October 2024.

The project will be offering not just a training for coffee consumers towards sustainable habits and provide incentives to follow such profile, but on the project's website, you will be able to find a database of sustainable cafeterias in all project partner countries.

More information at the project's website:
<https://tudasalapitvany.hu/ecoffee/>





ReS-Food

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