



ReS-Food



Co-funded by  
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# RES-FOOD-REDUCING FOOD WASTE AND RESCUING SURPLUS FOOD 2022-1-RS01-KA220-VET-00008846



## Foreword

### FOREWORD BY RES-FOOD PARTNERS

Dear ReS-Fooders,

You are reading the 2nd Newsletter of our ReS-Food project, There has been so much going on since our last Newsletter! We have conducted a Europe-wide survey, have tested and finalized the ReS-Food Methodological Framework and even met in person in Croatia, in the wonderful city of Osijek.

And we are here to tell you more about all of what has been happening in detail in the next pages!

Thank you for being with us!



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# RES-FOOD EUROPE-WIDE SURVEY

103 RESPONDENTS FROM 5 COUNTRIES

## »»» EUROPE-WIDE ONLINE SURVEY AND EXPERT INTERVIEWS

We are happy to share the results of the online Europe-wide assessment and interviews with environmental and food security experts that examined how organisations involved in food rescue through food donation and distribution manage or implement food distribution and donation in accordance with EU regulations and quality criteria.

## WHAT ABOUT AWARENESS?

Most businesses (32 out of 53) have very little or no policy for managing surplus food and donating it to those in need. This suggests a lack of awareness to reducing food waste and supporting social causes.

## »»» TARGET GROUPS

The ReS-Food online survey has been filled out by food donating and food distributing organisations or companies, coming from Serbia, Hungary, Greece, Croatia and Cyprus.

The vast majority of the respondents are in leadership or managerial positions in their respective companies or organisations.

The respondents are working in the following sectors: Ho.Re.Ca, food retailing and catering enterprises, charity organisations, but food banks, municipalities and NGOs were also among the respondents.





# THE MOST IMPORTANT FINDINGS

## »»» SURPLUS FOOD MANAGEMENT ASSESSMENT

Considering the answers to the question on how businesses currently manage surplus food, the most common methods are:

- to **dispose of or discard surplus food** (26%)
- **use it for staff meals** (25%) and
- **donate it** to charities (19%).

The least common methods are returning the food to the company and recycling it.

## »»» THE MOST COMMON REASONS FOR FOOD WASTE

**During maintenance:** is close-to-expiration items, followed by inventory management and packaging issues.

**During food preparation:** production overruns, miscalculations, quality control and human error.

**During retail or consumption:** low demand. This suggests that retailers are producing or ordering more food than they can sell, or customers ordering more food than they can eat.

## THE SURPLUS FOOD

## »»» PRODUCERS' PERSPECTIVE

Respondents primarily reported having surplus food suitable to eat at daily basis or reported having surplus food once a week and occasionally. This suggests that there is a **high demand for food donation services that can collect and distribute food on a regular basis**.

51% of respondents believe that **food donation and distribution is both a social and business issue**. This suggests that they recognise their own stake in the issue and the need for synergy between the two actors in the food donation chain. At the same time, the vast majority are interested in learning more about the food recovery approach. This suggests the **need for more awareness and information campaigns** to highlight the benefits and importance of food recovery.

## WHAT IS THE BIGGEST CHALLENGE?

most frequently identified difficulty in the food donation process is the lack of a coordinated system - there is no common platform on which the two actors, food donation companies (restaurants, supermarkets, hotels, cafes) on the one hand and charities/non-governmental organisations/municipalities on the other hand, could communicate with each other.





# THE FOOD DISTRIBUTORS' PERSPECTIVE

Based on the survey we see that food distribution organisation face a severe **lack of stable and reliable food sources**. Only 6 of the 39 organizations receive food donations daily, suggesting a high demand for food assistance in their communities.



there is not enough freely available and up- to-date information to inform charities on the issue of food distribution and dispensing



100 % of respondent interest in further information, training and awareness raising for the purpose of donating and redistributing edible food



There is high demand for educational programs or resources that can help raise awareness and provide guidance on how to safely and effectively donate surplus food to those in need.

[www.res-food.eu](http://www.res-food.eu)

Most charities that completed the survey collect surplus food within the city and its surrounding areas (approximately 10 km-30 km). Most respondents redistribute donated food on the same day or within two days of receipt. Most respondents prioritise freshness and safety of donated food over storage and availability.

## MAIN NEEDS

1

- to provide training and awareness raising for all stakeholders from food production to food consumption in order to provide them with a comprehensive plan with the necessary skills to assess food loss, plan food loss prevention measures

2

- to bridge the communication gap between companies throughout the supply chain that potentially generate food losses with humanitarian actors that have established food donation activities and could redistribute surplus food for human consumption to needy people.



# TRANSNATIONAL PARTNER MEETING IN OSIJEK

Project partners from Serbia, Greece, Cyprus and Hungary met in Osijek, Croatia at the end of September 2023, to discuss and work on the development of the project results.

Already curious about what are the useful products we have been working on to support you in implementing your food rescue processes end to end in the most efficient way? So, here is the list!

The **ReS-Food Methodological Framework** will assist your companies/organizations to optimize generating food loss, as well as the humanitarian actors distributing donated food.

The **ReS-Food Educational Package** will provide Charity Organizations with a course with all the required knowledge and methods to manage the food rescue chain end-to-end on one hand, on the other, it will increase the training level of humanitarian actors' personnel and Ho.Re.Ca and Supermarkets employees and top management.

But that's not all! As an extra useful feature, we are developing a: **"Measure My Food Waste Status" Tool**, with the help of which you will be able to assess the quantity of surplus food they waste and their environmental impact.

How cool is that! Stay tuned, as we will be publishing the Framework shortly! Follow our ReS-Food project and check out the project [website](#).

A special thank you goes to our amazing hosts from the Josip Juraj Strossmayer University of Osijek for ensuring optimal working conditions and for the warm hospitality.





## Testing before finalizing

Before finalizing the ReS-Food Methodological Framework, we wanted to make sure that it is perfectly aligned with the target groups' needs.

For this reason, the framework has been tested both internally and externally, and improved in areas such as style, language, design and content.

The internal testing has been completed by 21 experts from partner organisations from Serbia, Hungary, Croatia, Greece and Cyprus.

We wish to thank our external testers, the **Red Cross Hungary Csongrad-Csanad County**, and the **Korinta Foundation**. Both charity organisations provided invaluable feedback for improving the Framework in the best possible way.



## Related projects

We know how much you are devoted to social issues, so come and meet the SENIMA project!

With the SENIMA Erasmus+ project we aim to promote social entrepreneurship and support the skills needed to become a social entrepreneur.

### SENIMA Course

Enhance the learning process by integrating the syllabus with tools and other resources.

STUDY

### Certification

Apply for the "SENIMA certification" examination on the learning areas of the SENIMA Course.

START

The first deliverable of the project, the [SENIMA Syllabus](#), is a comprehensive curriculum for social enterprises to address operational, economic and organisational challenges. But if you prefer more interactive ways of learning, let the [SENIMA e-platform](#) guide you through the content of the material. With the help of educational slides you can learn about:

- Social Enterprises' business models and legal forms,
- Corporate Social responsibility,
- Corporate Governance for Social Enterprises,
- Concept of Social Innovation,
- Financial management for Social Enterprises.

In order to start the SENIMA Training Course, only a simple registration process is required. It is completely free and easy. You can start, stop, continue or restart the learning process whenever you want to. Once you have finished with one topic, mark it as complete so that you can check on your progress with the material.

The educational slides are downloadable in free PDF format. You can choose from the following language options: English, Greek, Italian, Polish, Hungarian.

Having finished each module, go for the knowledge assessment and test what you have learnt with quizzes. Successfully completed all modules of the SENIMA Training material? Prove your knowledge on social entrepreneurship and get the SENIMA Certificate!

We wish you good luck with your SENIMA studies, and hope that we have managed to boost your skills of social entrepreneurship.





**ReS-Food**

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