Action Programme "Lebensmittel sind kostbar!" (Food is precious!)

Measures for the sustainable reduction of food waste
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Vienna, 2019
Imprint

Media proprietor and publisher:
Federal Ministry for Sustainability and Tourism
Stubenring 1, 1010 Vienna
bmnt.gv.at
Editorial staff: department V/6
Picture credits: BMNT/Pixabay (cover), BMNT/Andy Wenzel (p. 5)

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Vienna 2019
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Food is precious! We Austrians are often unaware of this fact as most of us have access to sufficient healthy food. We take food for granted. Nevertheless, it is worth thinking about whether we use this resource sustainably, how we value food and where we waste it – even though it constitutes a precious commodity. There are many ways to reduce food waste. In Austria, food worth more than one billion euros ends up in residual waste every year. The reasons are multifaceted, such as the high optical demand of consumers, poor storage or careless shopping behaviour. The Federal Ministry for Sustainability and Tourism launched in cooperation with food producers, trading companies, state representatives, social institutions and all Austrian social partners the Action Programme "Lebensmittel sind kostbar!" in 2013. Numerous measures are included, waiting to be implemented by all of us. Let us stop the waste of food!
**Austrian Trade Union Federation (ÖGB)**

Food is too valuable to be wasted unnecessarily. It is therefore essential that there are initiatives that raise awareness of the need to handle food responsibly. While there are surpluses in many areas of food trade, gastronomy and private households, there are unfortunately still people for whom food supply is a major hurdle. Making good and fresh food affordable and accessible for everyone in Austria is an absolute must for us. In order to be able to guarantee this, Austria has a well-established food law and the food codex. All measures that can be taken in accordance with these laws and principles to avoid food waste are welcome. We are thankful for the commitment of the past years and wish the project continued success!

President of the Austrian Trade Union Federation

Wolfgang Katzian

**Austrian Chamber of Labour (AK)**

In recent decades, Austria – like all other industrial nations – reached an affluent society. In other words, we are doing fine. Unfortunately, there are still too many people whose incomes are near the poverty line and who depend on social markets for their food. On the other hand, if you look at the fact that food waste is becoming more and more relevant, you realize what a tremendous issue it is when food is simply thrown away. The responsibility for the careful handling of food concerns not only the individual household, but also the field of production and trade. That is why the AK is very happy to support the Action Programme of the Federal Ministry for Sustainability and Tourism.

President of the Austrian Chamber of Labour

Renate Anderl
Austrian Federal Economic Chamber (WKO)

Food is too valuable to be wasted. The ecological effects of throwing away, but also ethical, social and economic reasons urge for a new approach to this issue. The initiative "Lebensmittel sind kostbar!" shows how such an approach can be successful. We are delighted that so many actors are bringing the Action Programme to life and that it is constantly being developed. For Austrian companies in food trade and food industry, the focus continues to be on reducing avoidable food waste, as the voluntary agreements among the sectors show. The Austrian Federal Economic Chamber will continue to actively support this exemplary initiative.

President of the Austrian Federal Economic Chamber

Harald Mahrer

Austrian Chamber of Agriculture (LKÖ)

What a farmer harvests on the field or produces in the stable is marketed in the best possible way. Even if supermarkets only buy the best quality because of high market demands, farmers have always looked for economically interesting alternative uses for remaining products, such as further processing, the use as food for cattle or the use as fertiliser. Austrian farmers are happy when their food is valued and not thrown away. Hence, numerous activities inform consumers about the origin and value of their food and give them tips on how to use it. If consumers realise that food is precious, they will enjoy it responsibly and respectfully.

President of the Austrian Chamber of Agriculture

Josef Moosbrugger
Food waste – a global issue

According to estimates by the Food and Agriculture Organization (FAO) of the United Nations, about one third of the food produced disappears worldwide, in which the waste of food takes place along the entire value chain: production, distribution and consumption in shops, restaurants, catering companies and the private field. Measured in calories, this would be enough to feed around 3.5 billion people.

Food is definitely too precious to be wasted. The ecological effects justify new approaches: not only are resources wasted that are necessary for production, processing, transport, etc., but this mismanagement also leads to avoidable emissions and serious climate effects! According to the FAO\(^1\) report, global food waste ranks third after the US and China in the ranking of the largest CO\(_2\) emitters. While in developing countries food is usually lost at the beginning of the value chain, it is mainly wasted in later phases in industrialised economies. The consumer behaviour plays an important role and in addition to abundance, it is considered to be the main cause in industrialised countries.

In September 2015, the United Nations General Assembly adopted the Agenda 2030 for sustainable development. This agenda includes 17 global sustainability targets with 169 sub-targets, one of which has been dedicated to the reduction of food waste. The aim is to halve per capita avoidable food waste at retail and consumer level by 2030 and to reduce food losses along the production and supply chain. Austria committed itself to implement these targets and confirms them in the 2017 Waste Prevention Programme. At European level, the Council of the European Union set the target of reducing the 89 million tonnes of food waste per year\(^2\) within EU Member States by 30% by 2025. Because of its ecological, economic and social relevance, a special focus was set on the prevention of food waste in the context of the action plan concerning the circular economy. A common approach for recording data on food waste, the definition of appropriate indicators, the establishment of a platform for Member States and stakeholders, the clarification of waste legislation with regard to food donations and the use in food production and the evaluation of dates are listed as a relevant indicator for success in this context. In the meantime, the first measures have been implemented.

Because of the amendment adopted in May 2018, the prevention of food waste is now explicitly mentioned in the Waste Framework Directive.

\(^1\) FAO, Global food losses and food waste – Extent, causes and prevention, Rome, 2011
\(^2\) European Commission, Preparatory study on food waste across EU 27, Final Report, Bio Intelligence Service (BIOS) in association with AEA Energy&Environment and Umweltbundesamt, 2010
"Lebensmittel sind kostbar!" – the initiative and its objective

Compared internationally, Austrian groceries are of high quality and contain a large proportion of fresh products. They are worth being treated with care. Nevertheless, considerable quantities are wasted or thrown away every day in Austria – during harvesting, transportation, storage, further processing and consumption.

"Lebensmittel sind kostbar!" is an initiative of the Federal Ministry for Sustainability and Tourism (BMNT), which has been striving for the sustainable prevention and reduction of food waste in close cooperation with the industry, federal provinces, municipalities and waste management associations, employees, consumers and social institutions for many years. The aim was and is to reduce food waste and losses along the entire value chain. In the meantime, around 100 organisations and companies from a wide variety of sectors have been won as cooperation partners, which consistently take action against food waste.

Data on potentially avoidable food waste in Austria

- Every year, Austrian households dispose around 157,000 tonnes of preventable food waste through residual waste. For 2020, an update of the mass of this waste in residual waste based on harmonized residual waste analyses is planned for the federal provinces.
- Around 86,200 tonnes of food waste are generated during domestic food production. Around 35,600 tonnes of bread and pastries are returned goods from trade.
- The food retail trade produces around 74,100 tonnes of non-marketable food. In the meantime, around 12,250 tonnes of edible food are passed on every year.
- Further 175,000 tonnes of food waste are destined for catering, communal catering and the hotel business.

The careful handling of food – in the household as well as in food production, trade and gastronomy – is not only essential for ecological and financial but also for ethical and social reasons urgently necessary.

The annual stakeholder dialogues since 2013 have served to get to know the views and thinking of the individual sectors, to query the expertise and interests of stakeholders and to inform about the activities and plans in this area. They were accepted by the actors as communication and exchange platforms and have established themselves well. As part of
these stakeholder dialogues, the action programme for the prevention of food waste was developed and published in 2013. The purpose of this update is to set out the further roadmap to meet international targets, taking into account the achievements of the 2017 Waste Prevention Programme.

**Setting priorities for the prevention and reduction of food waste**

The aim is to implement measures to avoid and reduce food waste and losses which are as high as possible in the hierarchy shown in figure 1 and maintain Austria's high food quality standards. However, measures must be adopted by a way of derogation where public and animal health or legal requirements, in particular in regard to food hygiene or where an overall assessment of the effects justifies it in regard to the environmental, economic and social aspects.

1. Supply for food production or provision for human consumption (e.g. supply of fruits not meeting the quality criteria for sale for juice production, adaptation of size and quality requirements, transfer of food suitable for consumption that can no longer be sold to social institutions).
2. Use as animal feed, for the production of animal feed, for technical purposes (e.g. production of raw materials).
3. Use in a biogas or composting plant.
4. Disposal via residual waste and industrial waste collection (incineration or treatment in a mechanical-biological plant).

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3 not included is agricultural production for animal feed, energy crops or technical purposes.
According to the definition of waste prevention in the Federal Waste Management Act 2002, the marginal issue to be addressed in the prevention of food waste is the qualitative prevention or pollution caused by eutrophication, liquid manure or municipal sewage sludge. Because of the existing legal framework, no national measures are necessary.

Figure 1: Hierarchy for the use of food and food waste
Evaluation of the 2013 Action Programme – key activities

1. Awareness and information campaigns

In many cases, the self-assessment of consumers and companies regarding the amount of food disposed is at odds with reality. The aim of this key activity was to raise awareness of the extent to which food is wasted, the consequences of the careless handling of animal and plant products and the alternatives available. It was necessary to explain how many resources (land, water, labour and other resources) are needed to produce certain products, to inform about the correct use of food, about the meaning of the best before date, the date of sale and the date of consumption and possibilities of extending the shelf life and thus the edibility. If the best before date is handled correctly, an avoidance potential of around 10% is assumed. This information was prepared for different target groups (young adults, young families, children and young people, working people, single households).

Furthermore, employees of food-related companies were trained in the proper handling of food (ordering, storage and transfer to social institutions).

Implementation

Focused on different target groups, a broad communication of facts and tips for the handling of food (homepages, folders, action leaflets) took place at national and regional level, e.g.

- Preparation and distribution of information material regarding purchasing, correct storage, quality characteristics or sensory testing, difference between the best before and consumption date (e.g. brochures "Lebensmittelabfälle – Fakten statt Mythen", "Die besten Restl-Rezepte", "Lebensmittel sind kostbar – 100 Fakten und Tipps")
- Information platforms have been established (bmnt.gv.at/lebensmittelsindkostbar, www.isnuguat.at or facebook.com/lebensmittelsindkostbar)
- Farmer action days for sustainable consumption
- Environmental booklet "Alfons Trennfix" on the subject of food waste, "Rikki's Tipps gegen Lebensmittelabfälle", Pixi book "Die lange Reise des Roggenkorns Roger"
- Promoting esteem from an early age: healthy snack in schools
- Shopping projects in schools – "Augen auf beim Einkauf"
• Arranging a painting competition "Lebensmittel sind kostbar!" in a daily newspaper (Kurier)
• Cooperation with the theatre club "Heuschreck" (theatre bag, programme booklet) and "Karli Printi" (school case for children)
• Media initiative "MUTTER ERDE" (Mother Earth)
• Publication of the progress report on food waste and losses in Austria
• Development of teaching materials for primary and secondary school (downloads)
• Promotion and distribution of snack boxes
• Support at relevant fairs, e.g. Interpädagogica, Rieder Fair, Welser Fair, Genussfestival in Vienna
• Presentation of all cooperation partners on the Ministry’s website and facebook
• Awarding of the VIKTUALIA Award in the years 2013–2016 for the best ideas and projects against food waste in the categories economy, canteen kitchens and gastronomy, agriculture and regional projects, school and youth projects, social initiatives and private commitment.
• Projects like "Stop Waste – Save Food"
• About 100 cooperation partners use the logo "Lebensmittel sind kostbar!" for their measures and projects and thus make it known to the public.

2. Expansion of food distribution and food sharing

The principle is simple and has already been implemented many times: edible, but no longer marketable products are made available free of charge by production and processing companies, wholesalers, retailers or restaurants and are collected, stored and distributed or sold to people in need free of charge or for a small fee by a social organisation. Food that would have become unsuitable for human consumption if it had been stored for a longer time is thus put to a meaningful use and, in addition, a social component is covered.

The fact that voluntary initiatives can be successful is demonstrated in the case of food waste. In recent years, a voluntary cooperation between companies and social institutions to pass on food has been established. Therefore, as it has already been the case in other EU Member States, a legal regulation on the obligation to transfer is not currently under discussion.

The food pact is a voluntary agreement on the prevention of food waste in food businesses (exemplary and possible measures) between the Federal Ministry for Sustainability and Tourism and food retailers. It can also be seen as a step in the right direction. The first development report and data were published in autumn 2018.
The food retail trade has around 100 cooperation partners. The amount of food passed on almost doubled from 6,600 tonnes in 2013 to 12,250 tonnes in 2017. In total, more than 20% of food could be used.

In addition to passing them on to social institutions, the sale of food that is about to exceed the best before date or of bakery products (bread, pastries and cakes) from the previous day is promoted. Another approach is to increase the supply of unneeded food (e.g. fruit from one's own garden) in a private setting (food sharing). In particular, social media could be used for this purpose.

**Implementation**

- Signing of the agreement "Vereinbarung 2017 bis 2030 zur Vermeidung von Lebensmittelabfällen bei Lebensmittelunternehmen" (regarding the prevention of food waste in food companies)
- Rescue of food from trade, production, agriculture, e.g. by "Lebensmittel retten am Großgrünmarkt" to sort out fruits and vegetables still suitable for human consumption with volunteers at the wholesale market
- Marketing of "B-goods" (broken goods, returned goods) in own shops, factory outlets, collection markets or company kitchens
- Establishment of the first food sorting centre and storage location in Vienna in cooperation with the food bank "Wiener Tafel"
- Supply, distribution or sale of food to people experiencing poverty, asylum seekers etc. in social institutions (with and without proof of income)
- Introduction of "Tafelbox" and "GenussBox" (special "doogy bags" to prevent leftovers on the plates)
- Education, information and publication of a brochure about the best before date "Ist das noch gut? Lebensmittel sicher gut genießen – Eine Gebrauchsanweisung zur sicheren Nutzung von Lebensmitteln und für einen sinnvollen Umgang mit dem Mindesthaltbarkeitsdatum"
- Cooking workshops for and with people experiencing poverty in social institutions
- Recipe transfer for processing the food received or donated
- Association of food banks to form the "Verband der österreichischen Tafeln" as a lobby group
- Promotion of the establishment of food sharing, the first online food exchange in Austria and the establishment of “Fairteilers” (facilities for the exchange of food from private individuals, e.g. in Graz, Vienna, Linz, Salzburg).
- Accession of the Food Bank Association to the FEBA – Fédération Européenne des Banques Alimentaires and to the Global Foodbanking Network GFN
3. Optimizations along the whole value chain

Potentials for the reduction of food waste still exist along the entire value chain. According to studies, the majority of avoidable food waste is generated in the area of food production by bakery products, which are predominantly returned goods from retailers and bakeries. Depending on the sector, in addition to the increased transfer to social institutions or to the company's own personnel, the further processing of by-products, investments in efficient technologies, stock control, monitoring of returned goods, processing in the company canteen, training of personnel and feeding were found as suitable solutions.

Optimised, automatic order and inventory management, which uses comparative values from previous periods or takes current circumstances such as weather conditions or public holidays into account, helped to minimise unsaleable surpluses in the retail sector. Likewise, an adjustment of the range of goods offered around closing time and an optimisation of packaging sizes (the ecological effects of food waste dominate) can contribute to the reduction of food waste.

Consumers were offered the opportunity to purchase the appropriate quantity thanks to a demand-oriented offer. In the field of gastronomy and communal catering, consultancy programmes have been successful in recent years. Based on individual quantity and cause analyses, savings potentials were monetarised and compared with other companies. Ultimately, costs were optimised by implementing effective measures such as flexible portion sizes to take account of different requirements.

Implementation

• Support of the "United Against Waste" project for the away from home consumption: consultancy offer "Küchenprofi[t]" for gastronomy and hotel businesses (majoritarian 50% of the consultancy costs are covered thanks to regional funding)
• Management system "Moneytor" for canteen kitchens (food waste monitoring in combination with training and coaching offers)
• SMART KITCHEN: training courses for resource-efficient kitchen management with a focus on avoiding food waste in Vienna
- ECR working group "Waste Management" to create a "Best Practice Guide" for the prevention and reduction of food waste in industry and trade
- Signing of the agreement "Vereinbarung 2017 bis 2030 zur Vermeidung von Lebensmittelabfällen bei Lebensmittelunternehmen" (regarding the prevention of food waste in food companies)
- Sensitising guests, customers and staff to the production and value of food products
- Training of employees in how to handle food properly
- Incentives for guests to make greater use of reservations in the gastronomy sector
- Consumption-oriented serving of food in gastronomy
- Promotion of the possibility of taking along leftovers in the gastronomy (e.g. "GenussBox", "Tafelbox")
- Demand-oriented supply of fresh baked goods
- Internal processes for minimizing surplus goods through precise ordering
- Price reduction of products before expiry of the best before date
- Marketing of "B-goods" partly in the form of own brands or use in gastronomy
- Sorting out packaged fruits and vegetables instead of disposing them completely (e.g. lemons)
- Restricted offer of goods before closing time
- Bread and pastries from the previous day are offered at a lower price
- Discounted sales to employees
- Donation of still edible food to social institutions
- No multi-pack offers or volume discounts in the fresh product sector
- Offering different portion sizes and consumption-oriented serving of meals
- Free replacement of accompaniments
- Cooperation with agriculture in the region – a return to seasonality
- Any remaining bread goes back to the baker and is processed into breadcrumbs and dry bread cubes.
- Processing of remaining fruits into compote and jam
- Cooking courses for guests
- Improved communication regarding the number of guests between service and kitchen or hospital and kitchen
- Use of remaining stock in the in-house restaurant
- At late hour only front cooking
- Monitoring of returned goods
- Distribution of overproduced meals in the company canteen
- Use of products near the best before date in the company canteen
- Checking stock levels
4. Promotion of research activities

Only partially reliable data is available on food waste, in particular on the proportion of avoidable food waste. In the household sector, the best data is available on food waste in residual waste and in individual cases, analyses of biowaste bin contents were carried out. There is resilient data on food waste in the retail trade. In the field of out-of-home catering (canteen kitchens, gastronomy), projections based on statistical variables can be used. For agriculture, only estimates are available so far.

The research work was not limited to quantifying the food waste flows in the individual life cycles. New solutions (technical and logistical) to reduce food waste have also been the subject of research.

Implementation

• Elaboration of uniform formats for data collection (e.g. standardisation of residual waste analyses in cooperation with the federal provinces), e.g. for determining food waste in residual waste
• Collection and aggregation of data on food that was passed on to social institutions
• Further studies to improve the data situation on food losses in all areas and sectors of the value chain (e.g. orienting surveys of food waste in agriculture, survey on gastronomy and canteen kitchens, survey of masses in food markets, study on waste avoidance in Austrian food production)
• EU-project STREFOWA: project for the development of prevention and recovery strategies for food waste in Central Europe
• "Stop Waste – Save Food" project to clarify to what extent newly developed packaging and food processing can contribute to a reduction in food waste
• Representation of national interests in relevant EU bodies and participation in relevant conferences
• Survey of the potential of food suitable for distribution and examination of logistical possibilities (projects "UrbanFoodSpots", "Lebensmittelweitergabe in Wien (food redistribution in Vienna)" and "Lebensmittelweitergabe in Österreich" (food redistribution in Austria)
• EU-platform on food losses and food waste: EU-guidelines for food donations were published, work on monitoring has not been completed yet.
• Project "Moneytor" of the initiative "United Against Waste" for the establishment of a comprehensive monitoring of food waste data in the community catering sector
Future measures until 2025

Agriculture

- Surveys of food losses in agriculture
- Research demand for causal analysis and the development of alternatives
- New technological developments to avoid crop losses (fruit vegetables and soft fruits)

Production and processing

- Definition of responsibilities and communication of measures from the top level of management to each employee
- Broad information about the legal framework for the distribution of food to social institutions
- Intensification of food distribution
- Support in the logistics of food distribution
- Extension of the voluntary agreement on the prevention of food waste with food production, processing and finishing companies
- Publication of best-practice examples from selected industries
- Further research is needed to analyse the causes and to develop alternatives.
- Tender of the VIKTUALIA Award every two years
- Enhanced cooperation between cooperation partners – coordination of measures, mutual information and support

Trade

- Definition of responsibilities and communication of measures from the top level of management to each employee
- Regular staff training in the handling, storage and distribution of products
- Demand-oriented compilation of batches in the wholesale trade and production of demand-oriented packaging sizes for the retail trade
- Presentation of the products: smaller storage facilities should be able to present the products attractively despite a limited offer towards the end of the opening hours.
- Raising awareness that a limited range of goods is sustainable when shops close
• Incentives to pre-order goods by the end of the shopping day
• Presentation of the necessary logistics for the transfer of food to social institutions
• Increased promotion of the pact for retail companies that pass on food
• Support for the expansion of storage and refrigeration infrastructure in social facilities
• Support in the logistics of food distribution
• Continuation of the voluntary agreement on the prevention of food waste with food retailers
• Extension of the voluntary agreement on the prevention of food waste to wholesale trade
• Tender of the VIKTUALIA Award every two years
• Enhanced cooperation between cooperation partners – coordination of measures, mutual information and support

Gastronomy

The out-of-home catering tends to increase the amount of food waste. As out-of-home catering will tend to increase, special attention should therefore be paid to this area in campaigns.

• Definition of responsibilities and communication of measures from the top level of management to each employee
• Staff training in the handling and storage of products
• Clarification of open questions (e.g. distribution of food left over from buffets or catering, Austrian Codex guideline "Hygiene für Caterer" (regarding the hygiene for caterers), which is about to be published
• Revision of the existing guideline for food distribution
• Further research is needed to analyse the causes and to develop alternatives.
• Promotion of the Austrian Eco-label in the area of system catering, gastronomy and accommodation
• In the context of public procurement or green events or eco-label certification, increased consideration of the avoidance of food waste.
• Implementation of the topic into guidelines for the process organisation of public facilities (e.g. canteens, hospitals)
• Enhanced cooperation between cooperation partners – coordination of measures, mutual information and support
• Support in logistics for the transfer of food to social institutions
• Tender of the VIKTUALIA Award every two years
• Promotion of kitchen concepts that avoid food waste, such as "nose to tail" or "root to leaf"

**Household**

• Raising awareness of the need for more sustainable food consumption
• Ongoing broad communication of facts and tips for the handling of food (homepages, folders, action brochures) with special consideration of the peculiarities of out-of-home consumption
• Tender of the VIKTUALIA Award every two years
• Enhanced cooperation between the federal government and the federal states – coordination of measures, mutual information and support
• Enhanced cooperation between cooperation partners – coordination of measures, mutual information and support

**Social facilities**

• Acceptance of food from trade, production and agriculture
• Support in the logistics of food distribution
• Supply, distribution or sale of food to people experiencing poverty, asylum seekers etc. in social institutions (with and without proof of income)
• Further advertising of the "Tafelbox" (special doggy bag)
• Transfer of recipes for the processing of fresh food
• Cooking workshops in social institutions for and with people experiencing poverty
• Enhanced cooperation between cooperation partners – coordination of measures, mutual information and support

**Education and training**

In Austria, out-of-home consumption produces around 175,000 tonnes of food waste every year, of which a large proportion could be avoided. For this reason, the curricula of Austrian tourism schools should also focus on the prevention of food waste. As multipliers, students should contribute to a more sustainable handling of food and future responsible persons should learn to manage their businesses in a resource-saving way. In addition, the training at
agriculturally oriented institutions should accordingly be extended in order to reduce losses in production and processing.

In the medium term, all education and training establishments involved in the production, processing and marketing of food, as well as cookery courses in compulsory schools, should teach the problems of food waste and the alternatives. The impact and relevance of out-of-home consumption should be addressed separately.

Since education is an essential key to success, the necessity of an appreciative handling of food should be generally conveyed within the framework of general educational work and integrated into everyday kindergarten and school life. Even the joint lunch for children and young people offers a variety of possibilities for implementation. Some schools have already implemented the topic and teaching materials for different school levels are available. A comprehensive adaptation of the curricula is the aim.

Furthermore, the staff of companies dealing with food should be regularly trained in the correct handling (ordering, storage, passing on to social institutions). These employees are also part of the consumer society, which means that this information should also make an important contribution to the appreciation and correct use of food in private households.

**Measures**

- Integration of the topic into the education and training of teachers and educationalists (including kindergartens)
- To promote appreciation even among the smallest children (e.g. healthy snacks in kindergartens and schools, taking into account the regionality of products).
- Implementation of the topic in the curricula of relevant vocational schools (e.g. with a focus on agriculture, nutrition, food and biotechnology or tourism).
- Teaching and training of the appreciative handling of food in the apprenticeships for cooks, e.g. in vocational school
- Stand supervision at Interpädagogica
- Promotion of the inclusion of the topic of food in school and youth projects
- Staff training in the handling and storage of food
- Raising awareness in training courses in the field of further education (e.g. adult education centres)
- Development of training offers such as coaching and peer-to-peer workshops for kitchen businesses as part of the "United Against Waste" initiative.
Promotion of research activities

The aim of this action line is to enhance the data situation, which requires a generally applicable definition of food waste, including food losses, as well as avoidable and unavoidable food waste. The reporting requirement to the European Union must be taken into account.

In addition, there is still a broad field of research for identification of more sustainable production and consumption patterns and the need for further pilot projects to optimise the implementation of prevention potentials.

Measures

- Further studies on cause analysis and to improve data on food losses and food waste in all sectors and along the value chain.
- Representation of national interests in relevant EU bodies and participation in relevant conferences
- Support of research activities for the implementation of new food waste-reducing production and consumption methods
- Pilot projects to optimise the implementation of prevention potentials in production, processing, trade and out-of-home consumption