FOODCLIM STAKEHOLDER-WORKSHOP
Outcomes of Discussion Groups

Outcomes of the discussion group on policy:

POLICY		
Measures	Barriers	What has to be done?
(Incentives for) Mandatory re-distribution of food	Lack of infrastructure for re-distribution Lack of motivation among food producers Insecurities with regards hygiene and liabilities Lack of cooperation between ministries (interdisciplinary matter)	Establishing infrastructures (storage rooms) for re-distribution on a local level (centralized storage of food has ecological consequences due to increased transportation) Tax reliefs, financial support (e.g. Italy) as incentives; penalties for non-compliance Clear criteria and guidelines for the re-distribution of food
Mandatory documentation of food waste	Lack of documentation standards Lack of central organizing body Lack of resources (time and personnel) Difficult to do for households	Mandatory and continuous documentation Provision of incentives Closing lacks of data by ministries
Educational programs	Lack of interest from schools HWL for 10-14 year olds: household management education cut from curricula	Integrating household/food management in the curricula of agricultural schools and tourism schools Applied training programs (e.g. cooking) in schools National coordinating platform for educational/training programs

Outcomes of the discussion group on civil society:

CIVIL SOCIETY		
Measures	Barriers	What has to be done?
Participating in food-sharing / becoming a "food-saver"	(Perceived) Lack of time	Economic incentives Awareness raising in households Targeted communication campaigns e.g. to young families
Participating in community gardens		
Informing and educating oneself on how the durability of food can be prolonged		
Supporting role models		Social media apps
Encouraging the use of public fridges / "fair-teilers"	Pioneers are needed	Considering sharing and storing facilities in the planning and construction of (apartment) buildings

Outcomes of the discussion group on business:

BUSINESS (Retailers)		
Measures	Barriers	What has to be done?
Date labels (Best before date)	Issues of liability Status-effects (products that passed the best-before date are less appealing to consumers)	Improving the image of products that passed the best before-date Clear communication and information about what date labels mean New name for "best-before date" (MHD)
Packaging	No packaging makes products more susceptible to be touched by consumers; contradicting objectives: less packaging potentially decreases durability of food and thus might increase food waste	Research need: which effect does packaging have on food waste generation in households?
Cooperation between different retailers	Competition (for consumers and revenues)	Research need: what are the "real" costs of food waste for retailers?
Social food market operated by retailers	Potential negative image effects Fostering a "Two-class society"	
Training store managers on the issue of re-distribution of food	Small decision-making scope of store manager	Investing in trainings and apprentice trainings Adapting the guidelines for the re-distribution of food

New supply chains for imperfect food products (i.e. products that do not fulfill the industry standards)		Establishing infrastructure to re-distribute imperfect food products
BUSINESS (Caterers, Hotels, Restaurants, Company Canteens)		
Passing-on leftover-food to employees (e.g. leftovers in hotels or from company canteen)	Lack of trust (e.g. employees exploiting the system) Issues of liability	Anticipating a certain amount of shrinkage Clear communication and transparency to employees
Re-distribution of food by caterers (e.g. app "too good")	Regulatory barriers From perspective of food sharing: long working hours (i.e. events take place in the evening), lack of necessary equipment (fridges, transportation, etc.)	Awareness raising
Taking home leftovers from buffets or catering (ex. Tafel-Box)	Status-effects (e.g. people do not want to be seen as someone who takes home food from catering)	Clear communication by caterer and event agency
Buffets – paying extra for leftovers (e.g. "all you can eat buffets")		
Smaller (i.e. less variety) menus in restaurants		