



Climate Changes
- from global to local -

FOOD WASTE



TEAM NAME: SustainAbility Ambassadors

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Understanding Circular Economy

The goal of a circular economy is to reduce waste by extending the life cycle of products and materials. In a circular economy, instead of following the traditional “take, make, throw away” model, as in a linear economy, products are designed to be reused, repaired, renewed and recycled so that materials stay in the economy for as long as possible. This approach not only reduces negative impacts on the environment but also offers new opportunities for innovation and efficiency in the use of resources.



OUR PROBLEM

Society nowadays confronts indubitable with climate changes. We have discovered one of its main causes, that of food waste.

Food "waste" refers to all ingredients and cooked meals that are still fit for consumption, but consciously discarded at the retail or consumption phases.





CONSEQUENCES

Food waste accounts for 1/3 of all human-caused greenhouse gas emissions and 8% of greenhouse gases annually.

Romania generates 5 million tons of food waste every year. Compared to EU Member States, it ranks 9th in the waste ranking. Romanians waste around 6,000 tonnes of food daily, equivalent to one portion for every Romanian, and that is more than 2.2 billion kg of food end up in Romanian landfills every year, causing pressure on the environment.

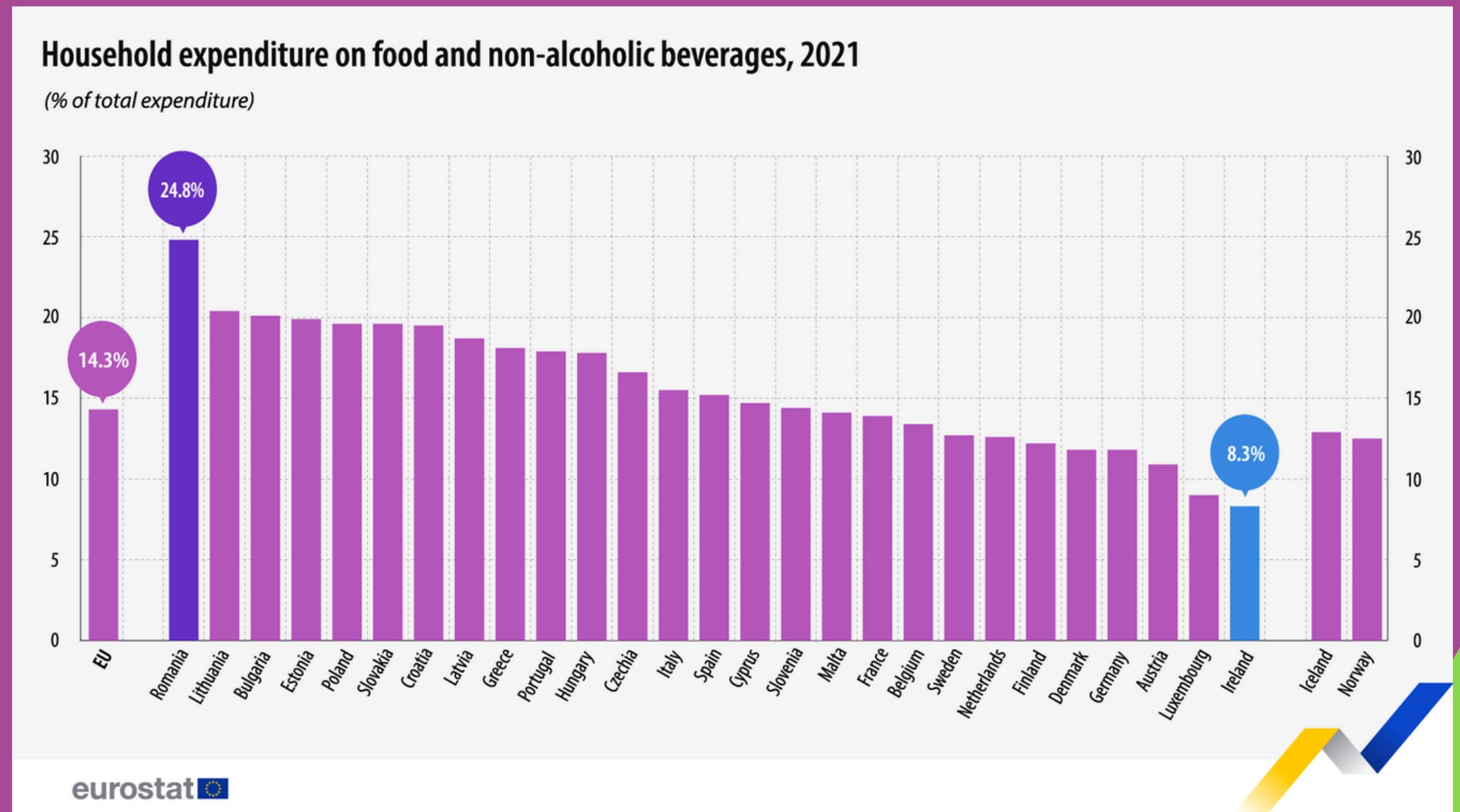
Therefore the demand for fresh food, fruits and vegetables increases every year, which destroys the soil by aggressive and inappropriate agriculture.



THE IMPACT

Romanians spend, on average, more than 40% of their household income on food.

The Ministry of Education launched an information campaign entitled ‘You can protect the planet as well! Together we start reducing food waste’, which aims to educate students about the economical, social and environmental impacts of food waste.





EXAMPLES

Kaufland Romania has launched the first integrated anti-food waste campaign with Social Canteens for low-income families and the homeless. The company provides the necessary products for the preparation of community meals. Some of the food comes from stocks in accelerated sales, and the daily menu is set following the optimal use of all resources. To date, 48 tonnes of food have been salvaged, mainly meat, fruits and vegetables. Over 100,000 servings were offered to those in need.



EXAMPLES

Romanian bonapp.eco launched mobile app to combat food waste. To turn the sustainability challenge around food waste into an economically, feasible business opportunity, Romanian startup bonapp.eco for purchasing food close to the expiration date from retailers.

The Food Bank is a combat project aimed at food disposal prevention developed in three cities: Bucharest, Cluj and Roman, in which over 15 companies are involved. They distribute food from traders to disadvantaged people.



bonapp.eco



**Banca
pentru
alimente
București**



OUR PROPOSAL

Being a national problem, to significantly reduce food waste, it is necessary to involve both people and business owners.

As restaurants are mainly where the bigger amount of food is thrown away, our initiative proposes them to be the starting point. It is more and more clear that this kind of business increased the size of the portions along with prices to be able to say that they have quality in relation to the price. However, restaurants owner have only succeeded in producing more food waste.



SOLUTIONS

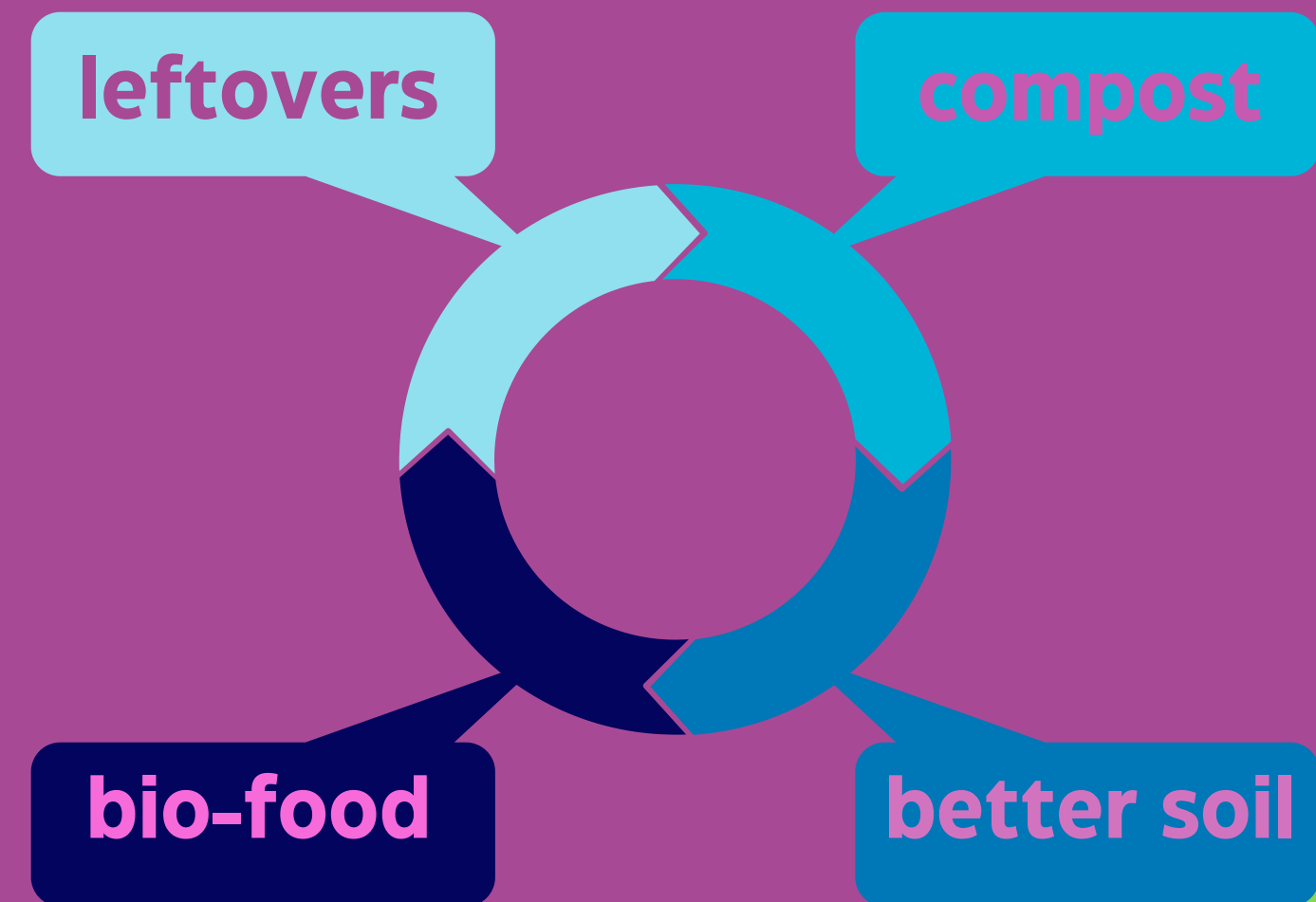
We are proposing the implementation of sized dishes in every restaurant. In this manner, people could choose the amount of food they consider appropriate, being responsible for the leftovers.

Moreover, as no one can fully eliminate leftovers, food waste could be transformed into aliments for people in need. For example, canteens could donate the extra food to charity associations that can provide meals for homeless people, disadvantaged children's centers, and nursing homes.



FORMING A CIRCULAR ECONOMY

To encourage a circular economy, the useless leftovers from restaurants, canteens, or even people's houses, can be collected in special centers for being transformed into compost. Afterwards, it will be given to farms and agriculture associations to be used as a soil amendment, seed starter, or natural fertilizer. In exchange, farms will provide more natural and less processed ingredients for future meals.





THE PARTICIPANTS AND THE IMPACT ON THEIR LIVES

People are the actors with the most important role in reducing food waste and stopping climate change. Their decisions influence the quality of life and, with no doubt, they have to be informed and conscious that the environment can be saved.

Being part of our initiative, business owners will only gain from the changes brought in the administration of sized dishes and the circular economy movement which continues to reuse food.

Apart from this, the environment will be cleaner and less polluted which leads to less carbon emissions, trapping heat, respiratory diseases and better quality of food.



HOW TO EDUCATE CHILDREN TOWARDS A SUSTAINABLE LIFE?

Helping children become aware of the problem of food waste and climate changes would make the new generation conscious about the environment they live in and what they could do to improve them. In order to do that we organised two informative sessions with the sixth grade students, in our high school, and created an event on Environment Day, in which the idea of a circular economy was brought forward.





5 BASIC ACTIONS FOR CIRCULARITY

- Looping– We propose a circular process in which leftovers will be turned into compost that will have as final destination farms and agriculture associations where it will help the soil regenerate and produce bio-products;
- Localization – We support local communities (like restaurants and associations) to donate food to people in need and to collaborate with local communities for creating more natural and less processed aliments;



5 BASIC ACTIONS FOR CIRCULARITY

- Sharing – We encourage people to share their leftovers (fruits, vegetables, and even cooked food) with others to reduce food waste;
- Substitution – We want to replace chemical fertilizers with natural ones made from compost/food waste;
- Adaptation – We wish people to be aware of their potential in reducing food waste, pollution and climate changes causes.



CONCLUSION

Through this project we want to make people aware of the danger we confront with, through an action that is within everyone's reach: to reduce the amount of food we usually throw away. This has already been started through the informative sessions we had made with the children of sixth grade.



Thank You!