

Halmstad schools competing to reduce food waste in canteens (KliMatsmart)



pre-waste



Assessment of the effectiveness and transferability of the Good Practice “Halmstad schools competing to reduce food waste in canteens” (Sweden) in Marche Region

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Halmstad Best Practice

Main characteristics of the good practice “Reducing food waste in school canteens” are the following:

Objective	Decrease food wastage in school canteens
How the objective has been achieved?	<ul style="list-style-type: none">• Information and awareness campaign addressed to pupils, teachers and canteens personnel• Competition among different schools
Instruments	<ul style="list-style-type: none">• A Communication Plan, developed before the campaign• Web site and printed materials• A scale in each kitchen
Timeframe	<ul style="list-style-type: none">• 3 years



Halmstad Best Practice

Resultes:

During the campaign the food waste per portion diminished with 13 %

The reduction of food waste in Halmstad was obtained because the staff was able to prepare meals, day by day, to adapt the quantities prepared based on the experience of the previous days, a process of continuous adaptation as a function of decreased demand for food from pupils

Differentiating elements of the context

- In Italy, school menus are prepared on the basis of the indications of the levels of *daily recommended intake of energy and nutrients* for the different age groups: this means that you can operate between very strict boundaries
- in the Swedish practice the cost of the catering service is not supported by the family but is the sole responsibility of the community. This is important because, supposedly, makes it easier for Swedish families to accept actions aimed at proper portioning dishes

Target

- Primary schools (5 years, age range 5-10 years):
n. 461 schools in Marche region
- Junior high schools (3 years, age range 11-13 years):
n. 250 schools in Marche region

The research does not include:

- nursery schools, where the canteens are very common, but where it is considered less easy the training
- high schools, where the school catering service is almost never present.

Interest from schools in the region

A questionnaire was prepared for the acquisition of information on the "perception" and interest, and any experience of schools on the reduction of food waste in school canteens.

The answers enabled us to identify which schools of the Marche region are more sensitive and "ready" to take action in any future pilot transfer of good practice tested in Halmstad

n. 81 schools (74 questionnaires) with canteen have quickly expressed interest (within two weeks of receipt of the questionnaire)

Interest from schools in the region

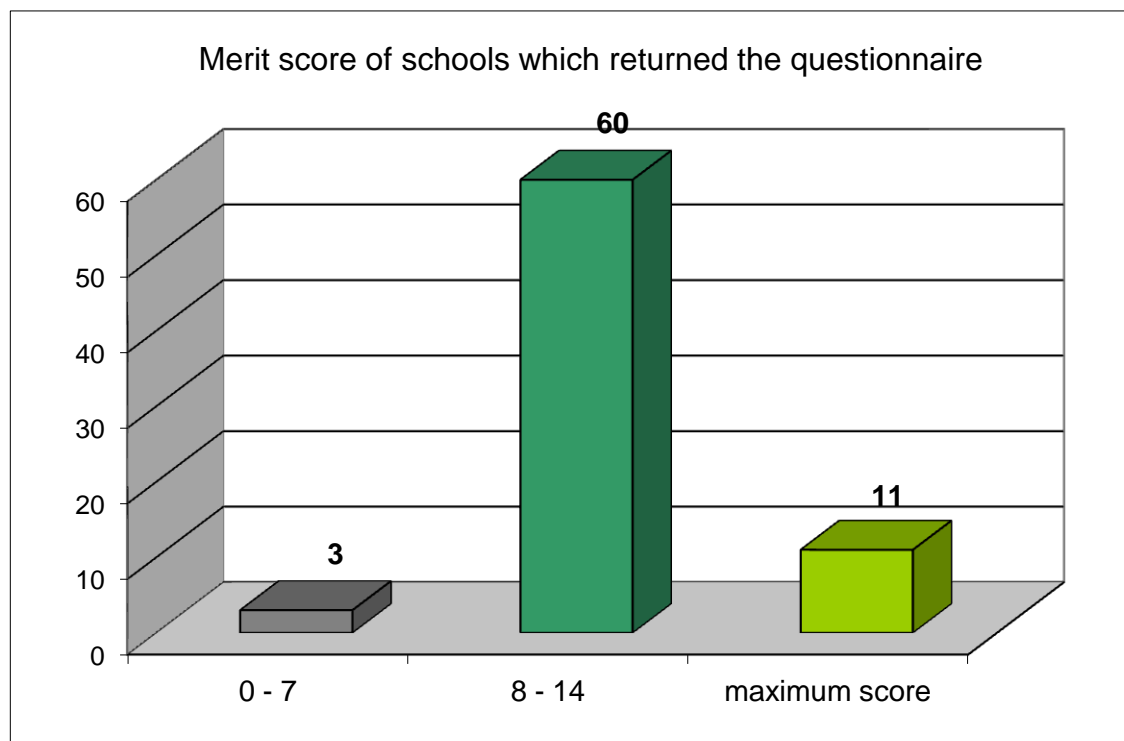
Ranking of schools based on 5 criteria (answers to questions + response time)

The evaluation criteria and their scores were as follows:

- Question on the importance of reducing waste in school canteens: score 5
- Question which asks whether the schools have already taken initiatives to promote food waste reduction in canteens: score 4
- Question "have already been promoted initiatives to raise awareness on waste issue?": score 3
- Question on which stakeholders should be involved (appropriate answer): score 2
- Return date of the questionnaires: score 1

Interest from schools in the region

Distribution of merit score of schools



Similar experiences already implemented in Marche region

project "CLEAN PLATE" (school year 2010/2011), involving all primary schools of Osimo Municipality

"CLEAN PLATE" objectives were:

- to reduce food waste in school canteens, considering that their origin is connected to different causes;
- to foster in the child an appropriate perception of the food value, in order to diffuse the concept that food is a good which cannot be "simply" dropped / thrown away;
- to promote the consumption of all child growth necessary foods (fruits and vegetables that is minerals, vitamins, antioxidants);
- to learn how to handle food waste for an appropriate separate collection;
- to evaluate objectively the satisfaction of the menu by scholars.

Identified strategies for the reduction of food waste

- Adoption of techniques for the proper portioning (as Halmstad)
- Transfer to organizations working for social solidarity ONLUS (application of national law 155/2003 “Good Samaritan”)
- Transfer to shelters for pet animals (application of law 179/2002)
- On site composting

Results of feasibility study

Is the good practice transferable?

- YES

Which integrations or modifications?

When possible integration with food recovery:

- by application of “Good Samaritan” law for charitable canteens
- by application of law 179/2002 for pet animals shelters

Main design features of replication of BP of Halmstad

n. and type of schools to involve:

- n. 30 schools including 27 primary and 3 secondary
- average number of students in each school: 282
- average number of meals distributed: 189 per day

Main design features of replication of BP of Halmstad

Resources Indicators

(for an action on 30 schools in the region)

Financial resources (cost of the action):

- Staff : 15.000 € (senior technician)
36.000 € (junior technician)
- Communication: 39.000 €
- Equipment: 11.000 € (insulating containers, scales)
- Other costs: 6.000 €

Main design features of replication of BP of Halmstad

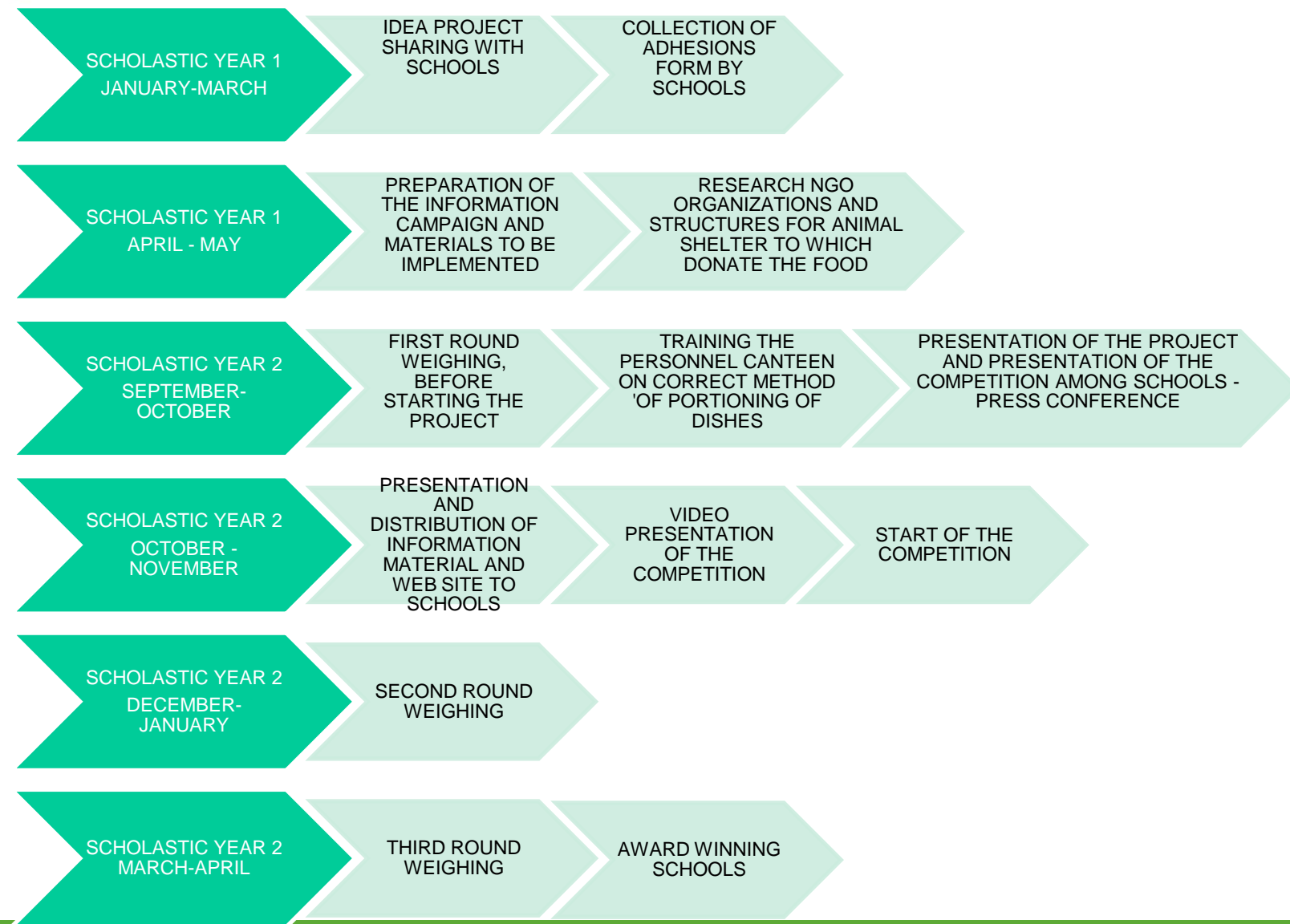
Results Indicators

- Change of behaviour (less leftovers of the dish of children)
- Avoided quantities

Impacts Indicators

- in addition to the environmental benefits (less wastes, less CO₂ emissions) possibility of social benefits in case of application of law “Good Samaritan” (n. of meals recovered)

hypothesized timing



THANK YOU!