



Multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste

LOWINFOOD

PRACTICE ABSTRACT No: 13

Innovative education reducing food waste in Austrian schools

The innovative educational concept for school canteen staff and pupils helps to avoid food waste in schools. In Austria's catering sector, there is often a lack of awareness and sensitisation to the issue of food waste. Food is wasted in Austrian canteens from purchasing, over preparation and serving, to consumption. In order to build the necessary knowledge and put it directly into practice, these subjects were introduced and discussed in workshops with the employees of the school canteens and pupils, and then put into practice in the common preparation of meals.

The overall goal was to identify avoidable food waste in preparation, serving, and consumption through the innovative educational concept and to reduce it in the long term. In addition to raising awareness, target group-specific practical measures are presented and positive incentives to become active are developed. A Michelin-star chef demonstrated the correct handling of food during preparation to strike up a discussion around food waste prevention practices in canteens. The common challenge in the workshop is to cook as many portions as possible from one shopping basket while producing a minimum amount of waste.

In order to test the impact of the educational concept, it will be carried out at up to 12 schools in Austria. The aim of this part of the project is to answer some questions about the potential to reduce food waste in canteens, save costs and create awareness. The concept will be used as a validated method and valuable tool for canteens and restaurants.

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LOWINFOOD has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 101000439.

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Additional Information

Austrian out-of-home catering sector

In Austrian canteens and restaurants, a significant amount of food is wasted. Compared to the food served, the avoidable food waste in these businesses ranges between 3 and 55 percent. Projected to the whole country this means that approximately 175.000 tons of food is wasted in Austrian canteens and restaurants.

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ABOUT LOWINFOOD

The LOWINFOOD project, launched in 2020 and coordinated by the University of Tuscia, Italy, is working to deploy and improve a set of 14 innovative solutions to the food waste problem, by demonstrating their effectiveness and market potential. The core activities of the project are all focused on the evaluation of the efficacy of these innovations in reducing food losses and waste, in terms of the amount of food waste avoided as well as their environmental and socio-economic impact.

CONSORTIUM



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Innovatives Bildungskonzept zur Vermeidung von Lebensmittelabfall

Das innovative Bildungskonzept für Schulen hilft Lebensmittelabfälle in Schulen zu vermeiden. In der Gastronomie fehlt es oft an Bewusstsein und Sensibilisierung zum Thema Lebensmittelabfall. Vom Einkauf über die Zubereitung bis hin zur Ausgabe der Speisen werden in österreichischen Kantinen Lebensmittel verschwendet. Um das benötigte Fachwissen direkt in die Praxis zu bringen wurde in Workshops mit den Mitarbeiterinnen und Mitarbeitern der Schulkantinen sowie den Schülerinnen und Schülern das notwendige Wissen vermittelt, diskutiert und im Anschluss beim gemeinsamen Kochen direkt umgesetzt.

Das übergreifende Ziel ist, durch das innovative Bildungskonzept vermeidbare Lebensmittelabfälle in der Zubereitung, Ausgabe und beim Verzehr zu identifizieren und langfristig zu reduzieren. Neben der Bewusstseinsbildung sollen zielgruppenspezifische Handlungsmaßnahmen vorgestellt und positive Anreize zum Aktivwerden geschaffen werden. Dabei zeigte ein Sternekoch den richtigen Umgang mit den Lebensmitteln bei der Zubereitung der Speisen. Gemeinsames Ziel im Workshop war es, aus einem Einkaufskorb so viele Portionen wie möglich zu kochen und dabei so wenig Abfall wie möglich zu produzieren.

Um die Wirksamkeit zu testen, wird das Konzept an bis zu 12 Schulen in Österreich durchgeführt. Dabei sollen Fragen über beispielsweise das Reduktionspotenzial der Lebensmittelabfälle in Kantinen, Kosteneinsparungen und Bewusstseinsbildung beantwortet werden. Das Konzept wurde gemeinsam mit Kolleginnen und Kollegen der Schwedischen Universität für Agrarwissenschaften (SLU) entwickelt und dann an nationale Unterschiede angepasst. Das Bildungskonzept soll als validierte Methode und wertvolles Werkzeug für Schulkantinen und Restaurantbetriebe eingesetzt werden.

This Practice abstract reflects only the author's view. The LOWINFOOD project is not responsible for any use that might be made of the information it contains.



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