

Surplus Food Redistribution The F Word(s): Feet, Fridges, Food, Fingers, Free.

Headline Sponsor





Surplus Food Redistribution Agenda

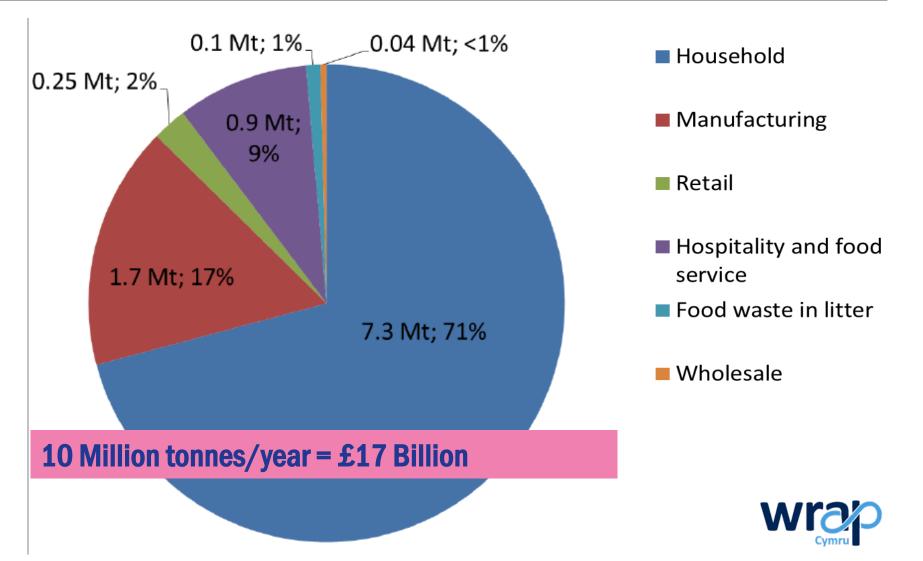


- 1. Introduction & background
- 2. Case Study 1: Swansea Student Volunteers Project
- 3. Discussion breaking down barriers
- 4. Resources
- 5. Case Study 2: Swansea Making it Happen
- 6. Discussion delivering against your CSR objectives
- 7. Call to Action

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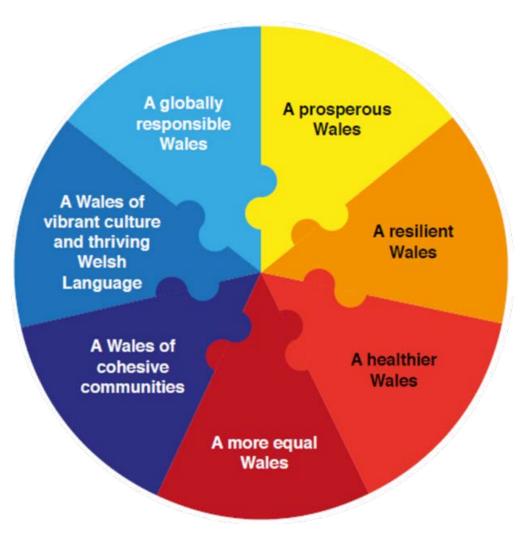
Food Waste Estimates of UK Arisings





The Well-being of Future Generations Act







Food Waste - Prevention Making it happen





Courtuald Commitment 2025 – C2025

- Delivery Partners Retailers, Supply Chain, Food Service
- Engagement Partners EAUC, TUCO, Local Authorities
- Development Partners Academia
- Consumer Food Waste Prevention
- Love Food Hate Waste
- UK Working Groups

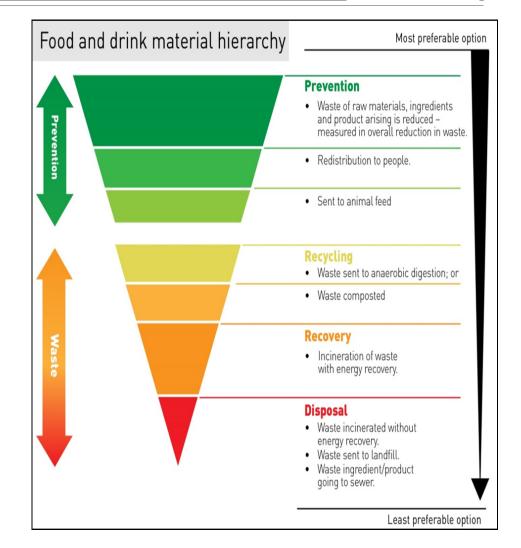


Food Waste - Hierarchy



Guiding Principles for the Redistribution of Surplus Food

- 1. Prevent food surpluses
- 2. Feed people first
- 3. Break down the barriers to redistribution
- 4. Measure and monitor



Redistribution – Making it happen



Who's involve	d?			Governments WRAP FareShare	
				Neighbourly	
				Community Shop Plan Zheroes Food Cycle	
	Fr	ablers	Love Food Hate Waste		
Large retailers			OLIO		
Food Manufacturers				VOLUNTEERS	
Convenience stores Hospitality Business					
Food Service				National Charities	
Agriculture and allotments	Supply	Dem	nand	Local Charities	
				Community Food	
				Members	
				Community Hubs	
				Community Cafes	
			-	STUDENTS?	

Redistribution -Making it happen



C2025 Redistribution Working Group

As part of C2025, business signatories including leading retailers, manufacturers, and food redistribution organisations have agreed an ambition to work collaboratively with WRAP to double the amount of surplus food they redistribute by 2020 against a 2015 baseline'.

- Compliance & Regulation
- Communications
- Measurement & Reporting



Redistribution -Making it happen



Examples

- Retail
- Food Connection Programme Bristol Pilot
- Sainsbury's back of store
- Morrisons student volunteer
- Community cafés





Project looking at student volunteering in Wales:

- How could students support food surplus redistribution?
- Facilitating food pick ups and delivering to charities/end users
- Consistent supply of volunteers
- Good geographical spread of Universities in Wales and UK so could make a significant impact





Looked at schemes in Wales, UK and USA -

- USA Campus Kitchens Project
- 53 universities and colleges involved
- Sponsored by Sodexo
- Students given access to university kitchens at offpeak time to cook/prepare food
- Surplus food provided from university cafes and local suppliers/supermarkets
- Prepared food delivered to disadvantaged groups







Swansea University set up similar scheme from April 2016, working with University charity 'Discovery'

- University provided storage, freezers, transport
- Discovery provided volunteers
- University supplemented staffing resources during vacation periods
- Worked with Morrisons in pilot supplying surplus food to two local charities
- £3K worth surplus food redistributed in four month pilot



Redistribution What's stopping you?



Breaking down barriers – capturing best practice

- What are you already doing that you can share?
- Identifying surpluses direct contacts, via apps
- Securing enough recipients charities, facilitators, via apps; Facebook
- Logistics volunteers, transport, storage, fridges, freezers, cooking facilities
- Rules and perceptions chilled foods, BB dates (Best Before), SLA (Service Level Agreements)
- Policy and Finance CSR (Corporate Social Responsibility), funding

Redistribution Resources

- Case Studies
- "How to" Guides
 - Student Volunteer Organisations
 - Charities
 - Retailers
 - Hospitality Businesses
- Templates
 - Service Level Agreements
 - Summary Collection & Contact Details
 - Meeting Agendas
- Guidance
 - What foods can be redistributed
 - Legal and regulatory links





Redistribution Case Study Community Café



Next stages for Swansea University -

'Waste Free Wednesdays'

- Wednesday afternoon meal at University for students
- Run since September 2016
- All surplus food from University cafes and supermarket
- 'Pay as you Feel' proceeds to Discovery
- Uses University kitchen on Wednesday afternoon when kitchens at lowest capacity (Wednesday student sports)
- Chefs motivated, enthused, use innovative recipes
- Simple, straightforward every University can do it!

Redistribution Case Study Community Café



Other Initiatives -

- Monthly Community Meal for disadvantaged groups working with Swansea Council and local schools
- Community Fridge food 'swap shop' for residential students
- Increased work by Discovery with supermarkets
- Sustainable café using surplus food based in city centre due to open summer 2017

Redistribution What's stopping you?



Delivering against your CSR and SDG objectives

- What is currently included?
- What needs to be included?
- What are the priorities?
- Who are the stakeholders?
- What steps do you need to take place?
- Support required and how to get it?
- Best Practice Examples?





What are you going to do? Make a pledge

- Who you are?
- Who do you represent?
- Contact details
- What do you propose to do?
- By when?
- What support if any do you need to implement?
- Share your success with EAUC and WRAP

Redistribution Making it happen



Summary

- It can be done
- It is worthwhile
- Win, win, win
- Resources and guidance available
- Share best practice
- Make it happen

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