HORECA food surplus redistribution

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Reducing food waste through social innovation
Our goal

- Connecting food service and hospitality companies (hotels, restaurants, central kitchens, catering companies) having regular surpluses with charities ready to receive and distribute meals.
What we did

- Looked at the potential adaptation of redistribution processes of packaged surplus food
- Searched and visited/analysed existing initiatives
- Checked EU and some national regulations/adaptations
- Started a small pilot in Hungary to test logistics and saved already over 40,000 meals
- Prepared a guidance document
Main challenges

- Lack of information on whom/how to donate the edible surplus on the donor side
- Lack of logistics capacity and flexibility on the recipient side
- Unclear food safety requirements (better to discard food to be on the safe side…)

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Main learnings

• There is clear feasibility and a very high potential for growth in the domain
• Guidance on special/adapted processes is essential
• „Matchmakers” are key actors
• The potential ROI is very high but financial sustainability is still an issue
Guidelines content 1.

- Planning process (understanding the landscape, preparing your operational framework, pilot phase)
- Actors (donors, recipients, coordinators)
- Type of products to be redistributed
- Operation models (occasional vs. regular)
- Distribution models (delivery chain models, temperature chain)
- Partnerships (identification of actors, preparation, partner matching and launching, relationship management)
Guidelines content 2.

- Logistics process (packaging/labelling, shipping, storing, delivery, logistics material and devices)
- Information management (donor and recipient info database, logistics monitoring)
- Date/time limits of consumption
- Legal issues (food law, tax, contracts)
- Financing
- Quality assurance (main risks, main elements of quality assurance)
- Communication (target groups and messages, communication tools and channels, branding)
Exploitation plan

- We are ready to provide additional help (by consultation, workshops, project support, help in preparation of tools and templates, etc.) for those willing to start saving cooked food
Thank you for your attention!

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