Overview

- **Fusions WP4** – Objectives and Progress
- **Feasibility Studies** Overview & Outcome
- **Replication** – What’s already underway
- **Replication package** - Resources being developed
WP4 Progress to date

WP1 - Data and information
WP2 - Multi-stakeholder Platform
WP3 - EU Policy
WP4* - Feasibility Studies
WP5 - Dissemination
WP6 - Management

WP4 objectives:
- Identify solutions to prevent food waste through social innovation projects.
- Test solutions through feasibility studies / projects.
- Evaluate the FS projects and encourage replication of projects as applicable.

* Note: WP4 covers not just the FS projects, but other social innovation projects too.

Ongoing

Feasibility studies evaluated

- Surplus Food
- Disco Bôcô
- Hungarian Foodbank Association
- Cr-EAT-ive
- Gleaning
- Social Supermarkets
- Order-Cook-Pay
Surplus Food Project – Denmark
Communiqué

**Objective:**
IT service that connects local organisations (shelters, crisis & refugee centres), with businesses with surplus food (retailers, restaurants, catering companies etc.)

**Outcomes:**
- Online system in place (test mode)
- Handbook and guides created (in danish)

**NOTE:** following the end of project, Overskudsmad has taken the lead and received funding to run a Surplus Food pilot test. The pilot will run till May 2016 with 3 retailers and will be rolled-out in five Danish cities.

---

Foodbank Project – Hungary
The Hungarian Foodbank Association

**Objectives:**
Develop new relationships between food service & hospitality companies (hotels, restaurants, catering companies) and food banks

Provide a replicable model for collaboration.

**Outcomes:**
- More than 35k portions of food re-distributed (EUR70k, 14k Kg)
Disco Bôcô Project – France
Jams & chutneys to the sound of music

**Objectives:**
A second life to delicious unsold food by cooking jams & chutneys to the sound of music
Pilot different formats to build best practice

**Outcomes:**
- 20 Disco Bôcô sessions, 9 cities
- 825 kg fruits & veg turned into 1093 jars
- 700 participants - 578 volunteer hrs
- Detailed guidelines
- Tool kit for project managers

Gleaning Project – Several countries
Gleaning Network EU

**Objectives**
- Bring together & support existing gleaning projects and understand the opportunities and challenges to further catalyse gleaning movements across Europe
- Develop guidance & dissemination tool

**Outcomes:**
- Support provided to 4 countries (Belgium, Spain, France, Greece)
- Gleaning guide and website set up
Social Supermarkets Study
Several countries

Objectives
• Identify social supermarkets and types of models currently in the EU.
• Review good practice and create recommendations for replication.

Outcomes
• 1500 social supermarkets in operation in the 5 selected study
• Guidance in place for setting up social supermarkets and their networks
• Case studies

Cr-EAT-ive Project – Greece
Raise awareness and influence behaviour

Objectives
• Raise awareness on food waste and influence behaviour of kindergarten children, their parents, teachers & canteen staff

Outcomes
• Food waste diaries (30 families)
• Teaching materials for children (teacher guides, fun exercises & a board game)
• Educational guidelines aimed at parents
• Guidance & training aimed at canteen staff
Replication: what's already happening

**Cr-EAT-ive Project**
Further roll-out being discussed in Greece and Italy

**Gleaning Project**
Further Gleaning activities undertaken in the Czech Republic

**Hungarian Foodbank Association**
Discussions underway to further develop in other areas

**Disco Bôcô Project**
Concept being replicated throughout EU in various formats

**Surplus Food Project**
Overskudsmad has received funding to run a Surplus Food pilot test.

Replication package (being developed)

- Brochure
- Presentations (Power-point & Prezi)
- Evaluation mini-reports
- Final project reports
- USB Stick with Reports & Toolkits
For more information

FUSIONS Website
http://www.eu-fusions.org/index.php

FUSIONS Social Innovation projects (reports & resources developed)

Contact info:
David Rogers: david.rogers@wrap.org.uk
Bojana Bajzelj: bojana.bajzelj@wrap.org.uk

Reducing food waste through social innovation