



# BEST PRACTICES COLLECTION

**about worldwide sustainable food  
in the context of a circular economy**



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## WHAT IS FOOD LOSS AND WASTE?

### WHAT IS FOOD LOSS AND WASTE?

**Food waste** is the decrease in the quantity or quality of food resulting from decisions and actions by retailers, food services and consumers.

Source: <http://www.fao.org/3/ca9692en/online/ca9692en.html>

Food waste occurs at the retail and consumption levels.

Source: <http://www.fao.org/state-of-food-agriculture/en/>

Food waste is the result of purchasing decisions by consumers, or decisions by retailers and food service providers that affect consumer behaviour.

Source: <http://www.fao.org/3/ca9692en/online/ca9692en.html>

Food is lost or wasted throughout the **food supply chain**, from initial agricultural production down to final household consumption. Food losses in developing countries are more than 40 % at postharvest and processing levels, in industrialized countries more than 40 % occur at retail and consumer levels.

## GREEN AND SUSTAINABLE FOOD EDUCATORS PROJECT

Food loss and waste is a global issue. According to the UN Food and Agriculture Organization report, the food losses and waste, at consumption and pre-consumption stage shows that one third of all the food produced ends up in a bin somewhere as waste.

That amounts to 1.3 billion tons per year. And food isn't the only thing that is wasted when it goes uneaten: all of the resources (like seeds, water, feed, etc.), money and labour that go into making it are also lost.

In the EU, an estimated 20% of the total food produced each year is lost or wasted, costing us approximately € 143 billion. The European consumers throw away 280 kg of food each year. This result gives the Europeans the second position after North America.

The UN Sustainable Development Goals set a target of reducing global food waste by half at the retail and consumer level by 2030. Everyone has a part to play in meeting these goals, from farmers to households. Food waste is the result of purchasing decisions by consumers, or decisions by retailers and food service providers that affect consumer behaviour. Consumers

may not have enough reliable information about choice options and the impacts of their rational decisions ("bounded rationality"); this may result in food losses or waste that are greater than if caused by perfectly rational decisions.

To solve the problem, we need to take action by food waste education.

There are several direct benefits for society, coming from food waste education:

- less waste
- responsible consumption - foster free choice and moral responsibility
- protecting the environment
- saving resources and money
- less CO2 emissions
- sustainable lifestyles

The project aims to educate the consumers in food waste prevention by preparing informative toolkits and training materials. Project is needed, because there is no extended consumer education in order to prevent food waste at European level.

The project wants to change the consumer attitudes and behaviours to more sustainable ones.

Source: <http://www.fao.org/food-loss-and-food-waste/en>

Sources

<http://www.fao.org/food-loss-and-food-waste/en>

[https://ec.europa.eu/food/safety/food\\_waste\\_en](https://ec.europa.eu/food/safety/food_waste_en)

<http://www.fao.org/3/ca6030en/ca6030en.pdf>

Link to the ecological footprint webpage

<https://www.footprintnetwork.org/our-work/ecological-footprint/>

## CASE SOCIAL WAREHOUSES, YES

**Name of the project:** Social Warehouses

**Promoter organisation:**

Io Potentino Onlus.

Io Potentino Onlus is an Italian non-profit organization of social utility founded in 2015 in Potenza by young people who have always been attentive to the issue of needy citizens of the aforementioned city.

**Country:** Italy

## DESCRIPTION OF THE GOOD PRACTICE

**What**

The project “Social Warehouses” (Magazzini Sociali) was born in 2014 to fight poverty. For this reason his motto became "Power against poverty".

The project carries out various initiatives, events and activities to collect long-life food and support people in need.

The project works by realizing:

- generic and specific food collections (such as milk or bread);
- organization of specific events to promote food collection (for example dance events, cultural events, festivals or awareness-raising activities aimed at involving schools and young people);
- recovery and distribution of food surpluses from the food supply chain, from small and large-scale distribution, or after culinary events.

## How

Magazzini Sociali can be considered a circular economy project, because solidarity is a fundamental element for the entire project.

Magazzini Sociali:

- is a network made up of 26 partners from the public, private and third sectors;
- can count on the help of over 156 donors;
- operates thanks to the help of 34 volunteers, who work on weekly shifts.

## When

From 2015 and still active.

## Why it is relevant

The project also involves research: challenges linked to the sustainability of agriculture, relationships within food supply chains, the structure of urban and peri-urban agricultural areas, connections between city and countryside, interpretation of new models of food consumption, management of natural resources intended for food production, nutritional problems related to food, waste management and prevention of food waste, food culture, distribution models, relationship between short supply chains and large-scale retail trade, balancing local products with those geographically more distant are the topics related to food and culture food that are explored within the project by students, researchers and industry experts.

Magazzini Sociali has also launched a project to transform unsold and surplus bread into beer, giving life to the "LA166" beer produced with food in application of the Law against food waste 166/2016. This product received the "Non Sprecare" ("Do not waste") award from Nonsprecare.it and the LUISS Guido Carli University

## Target group

All the people facing financial hardships and people in need living in Potenza and in its hinterland.

## RESULTS OF THE GOOD PRACTICE

From 2015 to today, Magazzini Sociali has recovered and redistributed more than 103,000 kg of uneaten food through over 8,100 donations.

Magazzini Sociali has been a member of the Circular Economy Stakeholder Platform (ICESP) of ENEA (research institute and coordinator of the platform) since 2020: this platform allows the collection and exchange of best practices on the circular economy at a national level and presentation of them to interested parties.

In March 2021 the Agriculture magazine (international scientific journal) published an article on the results achieved by the project which was indicated as an excellent example of social innovation that can also be replicated in other contexts other than the city of Potenza.

WEBSITE, PROMOTIONAL MATERIALS

[www.magazzinisociali.com/](http://www.magazzinisociali.com/)



Name of the project: Food Bank

Promoter organisation:

Banco Alimentare Onlus.

Banco Alimentare is an Italian nonprofit organization of social utility founded in 1989 with the social objectives of collecting production surpluses from the food supply chain, from the agricultural, industrial, large-scale retail and catering sectors and redistributing them to charitable institutions that provide assistance, support and aid to the poor, the marginalized and in general anyone in need in Italy

Country: Italy

## DESCRIPTION OF THE GOOD PRACTICE

### What

The project Food Bank, developed by Banco Alimentare Onlus, promotes policies to fight food waste and support poverty and social exclusion with the support of European and national institutions.

From 1990 the Food Bank collects unused, intact and expired foods in Italy, which generally should have been destined for destruction because they were considered unmarketable, allowing these products to acquire a new value and represent new wealth for those who have less.

Banco Alimentare is one of the charitable organizations recognized and registered in the register established by the Agency for Agricultural Disbursements (Agea) through which foodstuffs are distributed free of charge to people in need as part of the European Union aid programs.

It has also many sponsors. Among them there are: Poste Italiane, Unipol Sai Assicurazioni, Intesa SanPaolo – Banca Prossima, Eni, the patronage of the Presidency of the Italian Republic and the collaboration with the Army, CDO Opere Sociali, Società San Vincenzo de Paoli, National Alpini Association.

### How

The Food Bank's primary aim is the social valorisation of food surpluses for charitable purposes.

### When

From 1990 and still active.

### Why it is relevant

The project led to the establishment of a real network against food waste which is engaged every day throughout Italy through 21 Italian Food Banks coordinated by Banco Alimentare Onlus with the help of Territorial Partner Organizations.

Its activity aims to contribute to alleviating the problem of hunger, marginalization and poverty, as well as promoting the fight against food waste, in collaboration with national and European institutions. To do this, it coordinates donations and helps organize the recovery of surpluses from the agri-food chain, distributing them to the

Food Bank Organizations which, in turn, distribute the food free of charge to the Territorial Partner Organizations.

### Target group

All citizens

### RESULTS OF THE GOOD PRACTICE

- The project in 2022 has:
  - recovered more than 112,700 tons of food;
  - helped more than 1,680,000 people;
  - involved 1,872 stable volunteers-
  - involved 7,587 Territorial Partner Organizations.

### WEBSITE, PROMOTIONAL MATERIALS

[www.bancoalimentare.it/](http://www.bancoalimentare.it/)



**Name of the project:** Fiksuruoka

**Promoter organisation:** Foodello, also known as Fiksuruoka.fi in Finland, is a start-up that challenges traditional grocery market by selling surplus batches of food with large discounts in web store. Their main goal is to reduce food waste originating from mistakes in demand forecasting, changes in packages or short best before dates.

Team of +50 people helping customers and suppliers to reduce food waste

**Country:** Finland, also in Belgium and The Netherlands by the name of Foodello

## DESCRIPTION OF THE GOOD PRACTICE

### What

Fiksuruoka buys surplus food from manufacturers and sells it online to consumers at affordable prices. The company has already reduced food waste by millions of kilograms. CEO and co-founder Juhani Järvensivu is taking the online surplus food shop to the global market.!

### How

The food in grocery stores comes from suppliers. Sometimes they can't sell all of their products to grocery stores and the products are at risk of ending up in waste. These are the products Foodello sell and by buying them people can help reduce food waste! All of the products are discounted up to 90%. On average the regular customers can save hundreds of euros per year by doing a part of their shopping with Foodello, while helping the environment. The customer selects and pays for the product, and Foodello's partner delivers the order to the customer's doorstep. The difference between Foodello and other online food stores is that the food we deliver would otherwise go to waste and costs only just over half of their prices.

### When

Founded 2016 -

### Why it is relevant

Promoting the circular economy by making sure that products that have already added a burden to the climate and the environment by being manufactured do not end up as waste. With /FoodelloFiksuruoka, we have already managed to reduce food waste by over 13 million kilograms together with our customers.

Share of the circular economy solution of all business operations: 100%

## SUSTAINABILITY

Reduce global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses

Substantially reduce waste generation through prevention, reduction, recycling and reuse

Ensure that people everywhere have the relevant information and awareness for sustainable development and lifestyles in harmony with nature.

### EFFICIENCY

The social and financial objectives were reached.

The design and implementation of the practice answers to real problems of the target group or specific challenges that the country is facing (nationally, regionally, locally).

### TRANSFERABILITY

The practice may be repeated in the same or other geographical and / or sector level using the same methods.

The practice may be a model for similar actions in other geographical and / or

### Target Groups

Suppliers/Consumers

### RESULTS OF THE GOOD PRACTICE

Fiksuruoka has already managed to reduce food waste over 13 million kilograms together with their customers

### IMPACT

- less waste
- responsible consumption - foster free choice and moral responsibility
- protecting the environment
- saving resources and money
- sustainable lifestyles

This practice led to improvement in environmental status, social or financial status, provision of services in the respective sector.

The practice covered the needs of the target group.

The changes brought about by the practice offered an added value to national, regional or local level.

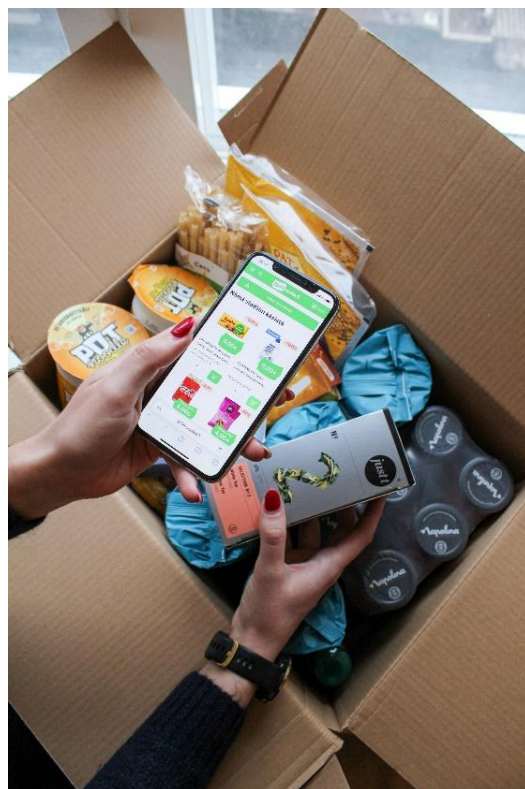
The results of the practice can be evaluated.

### WEBSITE, PROMOTIONAL MATERIALS

<https://www.fiksuruoka.fi/>

<https://www.foodello.com/>

# Foodello



**Name of the project:** The Chef's Manifesto

**Promoter organisation:** The SDG2 Advocacy Hub Secretariat. The SDG2 Advocacy Hub coordinates global campaigning and advocacy to achieve SDG2: To end hunger, achieve food security and improved nutrition, and promote sustainable agriculture by 2030.

The Hub's mission is to bring together NGOs, advocacy groups, civil society, the private sector and UN agencies to share expertise, ideas and to collaborate on campaigns, so that our overall impact as a community of influencers is increased. Formed in 2016, the Hub has grown to include over 120 organisations

**Country:** World wide

## DESCRIPTION OF THE GOOD PRACTICE

### What

The Chefs' Manifesto is a chef-led project that brings together 1300+ chefs from around the world to explore how they can help deliver a sustainable food system. As chefs bridge the gap between farm and fork, the Chefs' Manifesto empowers chefs with a framework tied to the United Nations Sustainable Development Goals. The framework consists of simple, practical actions chefs can take and are grouped into 8 Thematic Areas.

### How

GET TO KNOW YOUR INGREDIENTS/ USE YOUR PURCHASING POWER/LEAD BY EXAMPLE/ SPREAD THE WORD/ BE A COMMUNITY FOOD CHAMPION

#### **Ingredients grown with respect for the earth and it's oceans.**

- Get to know your ingredients. How are they grown, reared or sourced? Choose ingredients with the lowest impact on the environment.
- Use your purchasing power. Choose producers and suppliers who work sustainably. Only buy from sources who share your values.
- Champion sustainable ingredients and producers through your menus and in your restaurants.

#### **Protection of biodiversity & improved animal welfare**

- Maintain the rich diversity of the world's natural larder by using different varieties of plants, grains and proteins. Champion 'wild' variants and avoid monoculture.
- Lead by example. Raise awareness about the importance of free-range eggs, sustainably sourced fish and animal welfare on your menus and in your restaurants.
- Use your purchasing power. Choose producers who commit to higher animal welfare standards. Avoid industrialised livestock production.
- Use your purchasing power. Only choose fish and seafood that is abundant and sourced sustainably.

#### **Investment in livelihoods**

- Get to know your ingredients. Who grows, harvests, sources and packages them? How do they get to you? Investigate the journey from farm to fork. Choose ingredients with as few intermediaries as possible between you and the farmer.
- Choose produce that is priced fairly to enable a viable livelihood for farmers and suppliers.
- Support more farmers to access marketplaces by choosing to buy from small-scale producers.
- Pay fair wages, promote equal opportunities and provide training within your restaurants.
- Provide training and mentoring to help your chefs.
- Promote the empowerment of women across the sector as they are often underserved and underrepresented. Support female farmers, female producers and female chefs.

### **Value natural resources and reduce waste**

- Separate, monitor and set targets to reduce food waste. Manage food safety processes and use-by dates to avoid wastage.
- Plan food orders and menus to minimise food waste. Offer smaller portion sizes.
- Use the whole ingredient and encourage nose to tail, root to leaf eating. Be creative: pickle, preserve, dehydrate and freeze.
- Divert waste from landfill. Investigate turning food waste into compost or bio-gas. Consider offsetting the carbon used in your restaurant or switching to renewable energy sources.
- Be resource efficient. Manage water usage to cut costs and protect the environment.
- Engage suppliers and producers to help incorporate surplus produce into menus.
- Work with producers and suppliers to avoid excess packaging. Use recycled, recyclable and biodegradable packaging.
- Re-distribute surplus food through community sharing and food bank programmes.

### **Celebration of local & seasonal food**

- Buy locally produced foods in season. Avoid air-freighted foods.
- Showcase local producers and traditional techniques on your menus and restaurants.
- Engage with your local community – work with schools and teach kids about nutritious food and how to cook it.
- Be the connection between producers and consumers. Help show people where their food comes from by championing farmers and connecting them to diners.
- Promote kitchen gardens and urban farming. Encourage people to start growing their own food.
- Organise events to bring people – young and old – together around good food.

### **A focus on plant-based ingredients**

- Make vegetables, beans and pulses the centre of your dishes.
- Use less, and better, animal protein.
- Champion plant-rich proteins on your menus and in your restaurants. Be creative in describing veg based dishes.
- Avoid using words like “vegan” and “vegetarian” which may be off-putting.

### **Education on food safety, healthy diets & nutritious cooking**

- Showcase best practise on food safety, allergens and nutrition in your kitchens and through your menus.
- Support good nutrition education for all – young and old. Volunteer to teach a nutritious cooking class in a school, community centre or care home.
- Educate diners about the importance of eating a colourful plate.
- Use annual events like International Chefs Day (20 October), World Food Day (16 October) and local holidays to get creative and engage people in nutritious cooking.
- Use technology as a tool for teaching others. Make videos, run web-casts and on line campaigns.

### **Nutritious food that is affordable & accessible for all**

- Support initiatives that provide access to nutritious meals in your communities – whether that be a soup kitchen, food bank or community garden project.
- Help raise awareness about what a nutritious meal looks like and how to cook well on a budget.
- Build a chef community across the world to share stories, best practice and learnings on how to help ensure good food is accessible and affordable for all. Use social media to raise awareness about food issues and how to be part of the solution.

#### When

2020 -

#### Why it is relevant

#### **SUSTAINABILITY**

Reduce global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses

Substantially reduce waste generation through prevention, reduction, recycling and reuse.

Support developing countries to strengthen their scientific and technological capacity to move towards more sustainable patterns of consumption and production

Ensure that people everywhere have the relevant information and awareness for sustainable development and lifestyles in harmony with nature

Increase the agricultural productivity and incomes of small-scale food producers, in particular women, indigenous peoples, family farmers, pastoralists and fishers, including through secure and equal access to land, other productive resources and inputs, knowledge, financial services, markets and opportunities for value addition and non-farm employment

### EFFICIENCY

The design and implementation of the practice answers to real problems of the target group or specific challenges that the country is facing (nationally, regionally, locally).

The means to achieve the social and financial objectives were appropriate and were adapted to the specific requirements of the practice.

### TRANSFERABILITY

The practice may be repeated in the same or other geographical and / or sector level using the same methods.

The practice may be a model for similar actions in other geographical and / or organizational environment.

### INNOVATION

New methods of design and implementation procedures were introduced which have not been applied before in the country/region.

The practice incorporated / promoted ICT use or solutions that reduce environmental impact (less CO2 emissions)

The practice has promoted new forms of partnership, cooperation and networking among stakeholders.

The practice utilized expertise and experiences from other countries.

### Target Groups

Chefs and through them all citizens.

### RESULTS OF THE GOOD PRACTICE

This practice led to improvement of educational status, environmental status, social or financial status, provision of services in the respective sector.

The practice covered the needs of the target group.

The changes brought about by the practice offered an added value to national, regional or local level.

The results of the practice can be evaluated (e.g. measurement survey of the beneficiaries).

WEBSITE, PROMOTIONAL MATERIALS

<https://sdg2advocacyhub.org/chefs-manifesto/>



# THE CHEFS' MANIFESTO



## CASE CIRCULAR SOLUTION FOR CITRUS PEELS, MMC

Name of the project: Circular solution for citrus peels

Promoter organisation: PeelPioneers

Country: Netherlands

### DESCRIPTION OF THE GOOD PRACTICE

#### What

The PeelPioneers is the first company in the world to use citrus peel to create new raw materials. The peels are left over for making fresh juice, collected from supermarkets at the catering industry. PeelPioneers working with Renewi, uses the peel to create dietary fiber antioxidants, orangeade and orange oil all of which are used in food, cosmetics and cleaning products. The pulp is sent to farmers for animal feed. Renewi is responsible for separate collection and transport, while PeelPioneer covers the specialist processing.

#### How

Constant research is taking place in the organization's innovation lab where constant research is taking place of how to obtain more value from the peels. As a result of that research the Finix citrus fiber was launched which provides firmness, structure and the right mouthfeel to, for example, meat substitutes and muffins. By using the ingredients derived from the orange peel an array of new products can be created ranging from food stuff, personal care products, house cleaning products and in a number of other applications.

#### When

2016

#### Why it is relevant

Reformulation of food products.

Reduction of environmental footprint and energy consumption.

Shape of the food market and influence consumers' dietary choices.

Paving the way for the creation of sustainable food options for animal and human consumption.

Clear business case- "where others see waste we see raw materials".

#### Target Groups

Retailers, consumers, food processors, Process waste companies

### RESULTS OF THE GOOD PRACTICE

The Netherlands produces about 250 million kilograms of citrus peel a year as a byproduct of making fresh juice, and this peel has potential for reuse.

Renewi has 34 vehicles that are currently used to pick up this organic waste from customers

During the production process, 100% of the peel is reused as a new circular ingredient

WEBSITE, PROMOTIONAL MATERIALS

[Home](#) • [PeelPioneers](#)



Name of the project: Rural food security in Southern Africa

Promoter organisation: TSURO

Country: South Africa

## DESCRIPTION OF THE GOOD PRACTICE

### What

Through the project it is attempted to develop food security through subsistence farming using low-input agriculture. This is the substance of the assistance. However, it works towards the increase of cash income by suggesting that households start by increasing food production for their own use and then go on to market the surplus.

### How

TSURO advises farmers on how to increase their yield using permaculture strategies. They also give advice on how to get a higher price from the surplus and engage beneficiaries in specific money-making projects, such as producing honey for sale. The project shows people how they can use the materials they have to hand and gradually improve their farming output. For example, the poorest farmers might be encouraged to store water by using discarded plastic containers, by digging a hole, or a contour bund. By increasing their agricultural production through these methods they could sell some surplus and buy polythene for a pond.

The project attempts first to increase the subsistence production of the poorest using the materials they already have. It also promises a surplus. With that comes an increasing ability to purchase inputs to their farming, ending up with a top-level commercial farm. This promise breaks through the stigma associated with subsistence. As a beneficiary of the project stated “before then I lacked some certain skills and knowledge on how to farm. But through TSURO I had to attend workshops and I would implement those skills that I was trained on. I have also improved in my yield from the farm. I am now getting enough to feed my family, and surplus to sell.”

### When

2009

### Why it is relevant

Increases the sustainability of local food producers which ultimately may increase their resilience.

### Target Groups

People of the Chimanimani district

## RESULTS OF THE GOOD PRACTICE

Use of land with environmentally friendly practices.

Creation of relevant skills to the local population so to be in the position to provide for themselves.

Helping the local community to build resilience by securing some levels of food surplus.  
Promote the sense of community and social cohesion.



#### CASE LESS FOOD WASTE IN RASEKO, RASEKO

**Name of The Project:** Less Food Waste in Raseko

**Promote Organisation:** Raisio Regional Training Consortium

**Country:** Finland

#### DESCRIPTION OF THE GOOD PRACTICE

**What**

Raseko is a training consortium in South – West of Finland with nearly 3500 students and 240 staff. The consortium aims at reducing the food waste within the organisation's food canteens where there are approximately 1000 people on a daily basis who are eating in the consortium's canteens. In addition to this the consortium is aiming at raising the awareness of a more sustainable attitudes towards consuming the food ie. within the students and staff paying more attention

to the food waste that is produced on an individual level. The project is realised in two different departments; Food Services / students and staff AND Restaurant and Catering industry / teaching

## How

Food services:

- Reducing the amount of bio-waste annually
- Transparent bio-waste containers, where you can see the amount of bio-waste
- Food line options, e.g. the size of the scoop with certain food ingredients
- Processing line meals so that they can also be offered the next day as an alternative
- “Don't throw away the future” and “Don't eat living space from nature”- posters from the city of Raisio have been attached near all canteens on campus.
- Information posters made in sustainable development education are still expected in autumn 2023
- Giving out the surplus food for free for students who are economically in a weaker position

Restaurant and catering industry/teaching:

- Waste cabinet to facilitate food recycling
- Increasing the teaching of vegetarian dishes
- Incorporating sustainable development into daily teaching
- Zero food restaurants, teaching the zero waste world of thought
- Grease project inquiries about food waste (coming in 2024), bioscale (=making food waste visible)
- Eating good waste food competition in Raseko 18.11.2023 (second class ingredients, e.g. two-pronged carrot)

## When

The project started 2022 and is ongoing

## Why it is relevant

**Environmental impact:** Environmentally it will diminish the greenhouse gas emissions, as for every 1kg of food waste, just over 2.5kg of CO<sub>2</sub> is emitted. Also, when food ends up in landfill, it generates methane, a GHG 25 times more potent than CO<sub>2</sub>. In year 2022 Raseko received a sustainability certificate of OKKA-foundation for its significant steps towards a more sustainable actions within the organisation.

**Economic efficiency:** By reducing the food waste, there are some significant economical benefits with the project.

**Social impact:** The project has an enormous social impact as the project is taking place in an educational environment.

On the social level it promotes more responsible behaviour of students and school staff and also raises awareness regarding the food consumption / prevention of

food waste. Promote the sense of community and social cohesion as the project is done by every member of the organisation.

Giving away the surplus food for students who are in a weaker financial situation is also socially sustainable and works as an example for students of how a society can work in a socially sustainable way.

### Target Groups

School Staff, Students and future restaurant and catering professionals

**Transferability:** This model of raising the awareness of reducing the food waste in a school environment and making some concrete actions towards a more sustainable working methods within the theme is totally transferable to the other school environments globally.

**Innovations:** More innovative activities and actions can be created according to the organisation's working environment where the schools are located and what the resources in question are, for example, by utilizing artificial intelligence. Potential educational innovations.

### RESULTS OF THE GOOD PRACTICE

Raising the educational aspects and awareness of sustainability and fighting the food waste both within the organisation staff members and students as well as within the whole society.

Reducing the environmental impacts





# Kestävän kehityksen sertifioitu oppilaitos



Image; [www.raseko.fi](http://www.raseko.fi)

Sources; [Kestävä kehitys - Raseko](#)

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