

*World Food Summit 2019 International side event
Thursday August 29, 2019 8:30 – 11.00 Børsen Copenhagen*

Big Foodservice - Big Foodwaste - Time to Rethink

Food waste is significant problem and its estimated that in the EU, 20% of the total food produced is lost or wasted. It is known that households generate more than half of the total of the 47 million tonnes of food waste with a majority of 70% of it arising at household, food service and retail. Public and commercial foodservice is an area where it has been clearly demonstrated that public policy and action can make a difference. In Denmark for instance with an annual number of 641 million meals served in large kitchens including public catering, canteen dining and hotels & restaurants, it is estimated that approx. 80,000 tonnes of food is wasted per year. Previous projects have shown great potential for reducing food waste in Danish large kitchens. In a recent project it was shown that 15 out of 22 kitchens succeeded in cutting food waste by an average of 40 % despite the fact that kitchens had already initiated food waste mitigation efforts. In another project it was demonstrated that a standardised method based on artificial intelligence and computer vision could significantly reduce the workload of routine food waste monitoring in hospital food service. The Danish Big Food – Less Waste network now invites for a mini seminar that uses the Danish case as a point of departure to foster action, innovation and policymaking focused on food waste mitigation in the out of home eating industry. The seminar focuses on the potentials of data driven strategies – the idea that effective action and policy must be based on realtime datainsight and evidence of what works for whom where. It consists of 7 short talks and a concluding round table and will be web broadcasted and graphically harvested.

- Opening talk: A strategy for fighting food waste in foodservice – is there a Danish model?
- An industry standard for measuring & monitoring of food waste in foodservice – the Big Foodservice Less Foodwaste alliance, Bent Egberg Mikkelsen, Professor, Aalborg University
- How to measure food waste in foodservice the smart way, Mette Toftegaard Rasmussen, chief consultant eSmiley
- Converting food waste data into climate equivalents – a walk in the park? Michael Søgård Jørgensen, assoc professor, AAU - CPH
- Setting up a national metric for food waste data in large scale food service? – lessons learnt from the case of the Danish organic foodservice monitoring, Martin Lundø, Senior Consultant, Statistics Denmark
- Artificial intelligence and big data as your assistant in food waste monitoring in out of home eating sector. Flemming Adersen, Alexandra Institute
- Food waste in big scale kitchens – the Brazilian experience. Maria Beatriz Bley Martins Costa, CEO of Planeta Organico and chair of Green Rio & Antonia Regina Pinho, Executive Director, Mesa Brasil, SESC RIO

Round table: Can large scale food service and out of home eating lead the way to better governance of food waste?

Registration: Please register [here](#).

The Big Food – Less Waste alliance is a industry academia network that aims to develop methods, standards, formats, statistics and interfaces for food waste monitoring in the out of home eating sector. It includes software developers, large scale kitchen operators, data storage experts, consultancies and university. Chair: Bent Egberg Mikkelsen, Professor, Digital Foodscape Labs, AAU, bemi@learning.aau.dk