

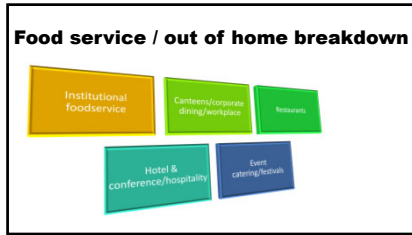
### Facts & figures

- 641 millions meals served annually
- 80.000 ton per år.
- Previous projects in Danish food service has indicated a substantial potential
- Ministry of Food & Environment succeeded in reducing food waste in 15 of 22 kitchens despite the fact that they already had taken measures
- Average reduction was 40 %

MFVM "the food waste hunters", 2016

### Advantages of the public plate as a sector

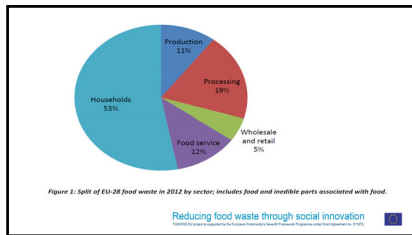
- A majority of food service is owned by the public
- The public is in front with climate mitigation policies
- Public food service is a well structured professional space
- With a well educated & skilled workforce
- Standard Operational Procedures (SOP's) for "everything"
- Has come a long way in SDG thinking and organic foods
- Tradition of cooperation and alliance building



### Objectives

**MiMi's**

- Develop standards for stating food waste in the kitchen area
- Develop and test methods for collecting food waste data in the kitchen area
- Testing digital methods based on machine learning and artificial intelligence for automatic data collection
- Develop standards for exchange of data between software platforms in the large kitchen area
- Make data accessible in an Open Access format and be able to include it in Smart City data initiatives.
- Suggest how a national statistic could be developed and maintained



### When a policy window is open – action is imperative

- Practitioners
- Organisations
- Software suppliers
- Academia
- Statisticians

## Vision

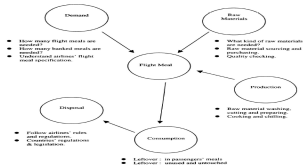
- Help reduce food waste in the large kitchens
- Develop a use case of an industry-driven effort
- Assist large kitchens on their way to becoming data-driven when it comes to food waste.
- Help municipalities, regions and the state on their way to achieving some of the important development goals for sustainable development (SDG's)
- Develop AI assisted technology and know-how when it comes to monitoring food waste
- Contribute to develop nation wide statistic for better benchmarking

## Actions suggested

1. Develop standards for measuring. Both plate & batch
2. Define "functional units" and "internal value chains"
3. Test methods for cloud datastorage
4. Develop artificial intelligence & computer vision for data acquisition
5. Develop API's for dataexchange between software
6. Develop training for foodservice workers
7. Test awareness raising for kids & consumers



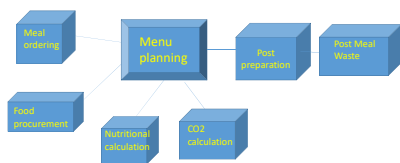
## Internal value streams



## Next steps

- Synthesize a summary of today
- Create an international adv board?
- Meet with Chair of Danish Parliament Food Committee
- Prepare event for next years Bite and CPH WFS

## Foodservice value chain



## Who we are

- **Partners (coregroup)**  
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