

Feed the world – fight against food waste

9th October 2015, 12:45 – 14:15

Room HypoVereinsbank

CC Roland Chaillot, MD 103

Speakers

- DG Sylvie Dinneweth MD 103
 - DG Yves Tardy MD 103
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Content

What Lions in their local Districts can do to fight against food waste

Agenda

1. Variations in food budgets in the world
 2. How to feed more people better
 3. The fight against food waste
 4. The role of “food banks” in the French Districts
 5. Abolition of marketing norms and „good looks“ of fruits and vegetables
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Attachment: Powerpoint Presentation “Fight Against Food Waste”

Central Message

The best solution to feed more people better is to fight against food waste by stopping overproduction (excessive production in the developed countries) and to throw away less food from private households or directly from the production lands

Mr. Chaillot welcomed all the workshop participants and presented the speakers: Sylvie Dinneweth and Yves Tardy. The workshop aim is to have an interactive meeting about the fight against food waste.

Ms. Dinneweth did a presentation in August 2015 at EXPO in Milan and would like to share the main topics with the audience today.

Please refer to the presentation that was held, you will find many tables and graphics there.

One major problem in the world is the food inequality - quantitative and qualitative – between the different countries of the world and between different regions. The table (pls. see presentation) shows the differences in food budgets around the world. The amounts given are for one family per week. Examples: Chad: 1 US-dollar, China 155 US-dollar, USA 159 US-dollar, France 420 US-dollar, and Germany 500 US-dollar.

Assumption: By 2050, to feed 9 billion people, the food production will have to increase in order to maintain the average of 4000 calories consumption per day per person.

The developed countries shall reduce their calorie consumption to 3000 calories. Moreover, the inequalities between countries shall be reduced.

About 20% of the the European food is thrown away (in average). In France, the rate of food that is thrown away is approx. 30%, that is about 90 kilograms per year per person.

The role of “food banks” in the French Districts

- Food banks have been existing in France since 1984. Since then, 125,000 volunteers have been working on many food bank projects. In total, about 25 million meals were distributed.
- The number of beneficiary keeps increasing: asylum seekers, families, students.
- Some food that is donated is not needed, but some products that are needed are not donated enough.

There are recommendations so people do not buy too much food:

Do not go shopping when hungry, be aware of the date of expiry and the actual expiry, and watch the quantities you buy. Freeze vegetables that you do not cook immediately. Compost the biological waste in your garden. Pay attention to the difference between being hungry and feeling appetite – do not always eat when you are hungry.

The image of “doggy bags” in restaurant is often not popular – but that behavior should be promoted: get used to take away the food that you did not finish in a restaurant.

In France, there is an organization called “Resto du Coeur”. They collect food and money. The food quality is regularly examined and are distributed to needy people that are registered in their local village or city.

The Lions Club of Mr. Tardy regularly collects baby food and hygienic products in supermarkets. The Lions stand in front of supermarkets and handout shopping lists that shall be bought and donated by the shoppers. Not any product shall be bought and donated – only specific products that are actually needed. People can either donate what they have bought anyway – or buy extra products.

Note: In France, there is now a law against food waste. There are now TV advertisements against food waste.

Food waste in the large industrial productions is a problem, too. 39% of food waste occurs there.

Comment from the Netherlands: Some farmers throw away their production if they do not get the price they request for their harvest. This overproduction and waste aggravates the problem.

Comment from MD Croatia: Some organizations in Croatia and Slovenia are picking up products from supermarkets that expire the same day, and are therefore allowed to distribute them to the poor. Thus, they prevent this food from being thrown away by the supermarket chains.

Comment from Germany, Netherlands and Denmark: Donating food or money to the poor is often not enough – it is not a holistic approach. Needy people should be taken care of in a holistic approach (cf. Salvation Army).

Another aspect of food is water! Access to clean waste is a prerequisite for a healthy population.

There was a project in France: Needy people gave their skills (e.g., computer or language skills) against a donation of food. Great idea because it allowed the participants to keep their dignity in this “exchange program”.

Ethical ideas and questions:

A donation has a greater value if it costs you something.

Do not only give away what you do not want or need – give valuable items.

Examine yourself – what do I really need? Do I really need that much?

As Lions, we should be conscious about our consumption behaviors.

Workshop participants:

Yves Tary, Pierre Chatel, Claudette Cornet, Georges Tart, Frederique Rousset, Emilie Martens, Ole Rubaen, Jimmy Noalbo, Inge Bluch-Wineser, Annemieke Aris, Carien Paijmans, Nelly Schultman, Renate Kruyff, Susanne Pöttig, Darko Curuvija, Taiani Rahkd, Julius Guttesen, Hervé Vizzolini, Armand Nedjib, Mark Wijngaarde, Maus Westerbaan, Samson Robert, Roland Chaillot, Kerstin Anne Becker.s

Minutes by Kerstin Anne Becker, LC Unitas Mundi, MD 111-Germany

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