



## World Food Summit - Better Food for More People 2018

30-31 August 2018 in Copenhagen, Denmark

Venue: Danish Chamber of Commerce

### Preliminary Program for parallel sessions

**31<sup>st</sup> August 2018**

#### **#4: Prevention of Food Waste: Focus on resources rather than waste**

In this parallel session, we aim to inspire new global, regional, national and local action, and to foster discussions on how to initiate and scale solutions to reduce food waste.

The focus in this parallel session is the United Nations target on reduction of food waste, considering particularly 1) how to empower consumers to maintain a sustainable way of living and how gastronomy can be a tool to provide critical leverage to enable us to better understand and value our food – where it comes from and how it is made, all the way from farm to fork, and thus help us focus on food as a resource rather than waste, and 2) how to re-think the food system with co-creation of solutions and increase predictability in the food value chain.

In a world with limited resources, it is important to focus on efficient and sustainable consumption systems and production methods. Consumers as well as the food industry can influence and contribute to reducing food waste. Through gastronomic know-how, opportunities will arise to make use of leftovers, ugly and over-ripe fruit and vegetables, and other waste food products, so that these can be transformed into delicious dishes instead of ending in the dumpster.

Almost one third of all food produced worldwide gets lost or is wasted each year in food production and consumption systems<sup>1</sup>. Every year, food that is ultimately lost or wasted consumes about one-quarter of all water used by agriculture, requires cropland area the size of China to be grown, and generates about eight percent of global greenhouse gas emissions.

The outcome of the World Food Summit in 2017 was the Roadmap to 2030 with a specific target on prevention of food waste and recommendations on how to achieve the target by 2030: “50% reduction of food waste at consumer level”. In this session we follow up on the recommendations from 2017 with presentations on best practice.

The United Nations Sustainable Development Goals include a target for 2030 about reducing food waste: “By 2030, halve per capita global food waste at the retail and consumer levels and reduce food loss along production and supply chains, including post-harvest losses.” (target 12.3).

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<sup>1</sup> FAO, Global Food Losses and Food Waste, 2011.

## Programme for Friday 31 August 2018

### #4 Prevention of Food Waste: Focus on resources rather than waste

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8.00-9.00	<b>Registration</b>
9.00-9.15	<b>Introduction by moderator: Craig Hanson, Global Director of Food, Forests and Water, World Resources Institute (CON)</b>
9.15-9.45	<b>Status on the World Food Summit – Roadmap to 2030 and highlights since last year</b> <ul style="list-style-type: none"><li>• Marcus Gover, CEO, WRAP (CON)</li><li>• Toine Timmermans, Program Manager Circular Economy in Food, Wageningen University (TBC)</li><li>• Michael Lacour, Managing Director, IKEA Food Services (CON)</li></ul>
9.45-10.45	<b>Empowering consumers with gastronomy</b> <p>In this part of the program we investigate how gastronomy can be a tool to provide critical leverage to enable us to better understand and value our food.</p> <ul style="list-style-type: none"><li>• Dan Barber, Chef and owner of Blue Hill, (TBC)</li><li>• Tristram Stuart, Activist, Founder of Feedback (TBC)</li><li>• Dan Felder, Co-founder of Pilot R&amp;D (TBC)</li></ul> <p>Open discussion.</p>
10.45-11.15	<b>Break</b>
11.15-12.15	<b>Re-thinking the food system</b> <p>In this part of the program we investigate how to re-think the food system with co-creation of solutions and increase predictability in the food value chain.</p> <ul style="list-style-type: none"><li>• Michiel Kernkamp, CEO, Nestlé Nordic (CON)</li><li>• Steve Abrahams, Principal Group Product Manager, Microsoft (TBC)</li><li>• Christine Mosely, Founder of Full Harvest (TBC)</li><li>• Kuryka Lucyna, Scientific Program Director, Foundation for Food and Agriculture Research (TBC)</li></ul> <p>Open discussion.</p>
12.15-13.15	<b>Overcoming the global food challenges with partnerships and concepts – creating shared value for business and civil society at global, national and local levels.</b> <p>In this part of the program we investigate what kind of collaboration and partnerships between stakeholders is needed in order to solve specific challenges.</p> <p>Guided workshops with focus on</p> <ul style="list-style-type: none"><li>• Collaboration and partnerships between stakeholders.</li><li>• Mutual rewards for business and civil society: transparency on drivers and reasons for initiating a partnership.</li><li>• Governance and scoping.</li><li>• Effect and indicators.</li></ul>

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Specific challenges:

1. Use the "ugly" and "wonky" farmers produce

Guided by Selina Juul, Founder of StopWasting Food Movement Denmark (CON)

2. Empower consumers to better understand and value food

Guided by Marcus Gover, CEO, WRAP (CON)

3. Increase predictability in the food value chain

Guided by Toine Timmermans, Program Manager Circular Economy in Food, Wageningen University (TBC)

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13.15-13.30

**Wrap up and closing remarks by moderator: Craig Hanson, Global Director of Food, Forests and Water, World Resources Institute**

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13.30

**Lunch and networking**

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