



World Food Summit - Better Food for More People 2018

30-31 August 2018 in Copenhagen, Denmark

Venue: The National Parliament

Preliminary Program for parallel sessions

31st 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 we hope to foster discussions on how to initiate and scale solutions to reduce food waste.

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 systems¹. 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”.

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).

The focus in this parallel session is the United Nations target on reduction of food waste, considering particularly how to empower consumers to maintain a sustainable way of living and how to re-think the food system with co-creation of solutions. The session focuses on gastronomy as a tool to provide critical leverage to enable us to better understand 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.

¹ 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

8.00-9.00 **Registration**

9.00-9.15 **Introduction by moderator**

9.15-9.45 **Status on the World Food Summit – Roadmap to 2030 and highlights since last year**

9.45-10.45 **Empowering consumers with gastronomy**

Consumers are part of the solution and part of the problem. We need to re-connect consumers with the complex systems behind what they eat and we must promote solutions that help consumers care more about our food: where it comes from, how it is produced and how to prepare it.

Follow up on the recommendations from 2017 with presentations on best practice

Open discussion.

10.45-11.15 **Break**

11.15-12.15 **Re-thinking the food system**

Follow up on the recommendations from 2017 with presentations on best practice

Open discussion.

12.15-13.15 **Overcoming the global food challenges with partnerships and concepts – creating shared value for business and civil society at global, national and local levels.**

Partnerships can provide mutual rewards for business and civil society. This session aims to foster discussions on how to get started and overcome typical challenges.

Guided workshops with focus on

1. Transparency on drivers and reasons for initiating a partnership or concept.
2. Governance and scoping
3. Effect and indicators.

13.15-13.30 **Wrap up and closing remarks by moderator**

13.30 **Lunch and networking**
