



FooCom

# Module 6

Promotion of economic instruments by municipalities

# Description of Objectives and Content

## Objective 1



Introduce participants to the various initiatives put in place by local authorities.

## Objective 2



Emphasise the importance of everyone getting involved in the fight against food waste, whether at European, national, regional or local level.

## Content



This module aims to provide participants with an overview of the innovative solutions proposed by municipalities to prevent food waste.



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# Teaching Method

## Description

The participant in this training activity must read the slides carefully and follow the exercises proposed in order to gain an overview of the importance of the content proposed. At the end of this activity, a series of self-assessment tests will be used to check what has been learnt.



# EQF Definition

## Knowledge

- Find out about the tools offered by local authorities to tackle food waste.
- How to take action to reduce food waste at different levels.


## skills

- Use the tools put in place in towns and cities.
- Learn about the different ways of recycling.

## Competences

- To be able to recycle sensibly.
- Take part in initiatives to combat food waste





502 kilograms: that's the average amount of municipal waste produced by each European in 2019. What happened to the 220 million tons of municipal waste in the EU in the same year? Almost 25% was landfilled or disposed of/incinerated without recovery, less than 27% was recovered as energy (via incineration) and 48.6% was recycled.

The EU commits to recycling and reuse.

Source : <https://www.touteurope.eu/environnement/reduction-et-valorisation-des-dechets-que-fait-l-europe/>



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# The decrees



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Adopted in May 2018 following inter-institutional negotiations between the Parliament and the Council, four directives including the following key elements were voted.

Source : <https://eur-lex.europa.eu>



# The common European objective of reducing food waste

A common EU target of **recycling 65% of municipal waste by 2035** (55% by 2025 and 60% by 2030);

A common EU recycling target of **70% of packaging waste by 2030**;

A mandatory landfill target **to reduce landfill to a maximum of 10% of municipal waste by 2035**;



# The common European objective of reducing food waste

A ban on the landfilling of separately collected waste, with the obligation to set up **separate collection of bio-waste by 2023** as well as textile products and hazardous waste from households by 2025;

**Promoting economic instruments to discourage landfilling.**



# Proposals from local authorities

## Awareness-raising campaigns aimed at shops, restaurants and school canteens



Setting up programs to limit wastage in the region's canteens (for example, by introducing portions adapted to appetites)



Installation of tables or shared fridges to store uneaten products.



Development of platforms to link shops and restaurants with charities.



# Proposals from local authorities



Reusable tableware for canteens, offices and public events,



Water jugs and fountains on mains supply,



Reusable hygienic items in crèches and hospitals (washable nappies, cloth gowns, etc.), rechargeable batteries, etc.

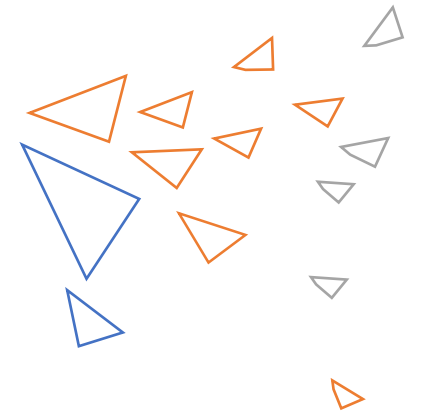




# EUROPEAN WEEK FOR WASTE REDUCTION



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The European Week for Waste Reduction is a week-long event organized across Europe to raise awareness of the need to reduce waste. The EWWR lasts nine days and takes place during the last full week of November, from Saturday to Sunday.

# Why take the plunge?



Reduce the amount of waste produced and treated: this saves natural resources and limits treatment costs for the local authority.



# Why take the plunge?



To comply with the French law on energy transition for green growth: "Before 1 September 2016, the State and its public establishments, as well as local and regional authorities, must implement an approach to combat food waste in the catering services they manage".



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# Why take the plunge?



Improving the nutritional balance of meals: working on taste education and knowledge of different foods means encouraging children to taste and eat a sufficient quantity of each dish, without ignoring those they don't like.



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# Why take the plunge?



Make savings by adapting the quantities to be prepared: for a primary school restaurant with 200 pupils, wastage represents an average of 3.4 tonnes over a year, or the equivalent of 13,800 wasted meals, at an average cost of €20,000.



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# Why take the plunge?



Involve teams and children in an active, collective approach: this collective action enables everyone to become aware of their impact on the environment and the levers available to them to change this.



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# Why take the plunge?



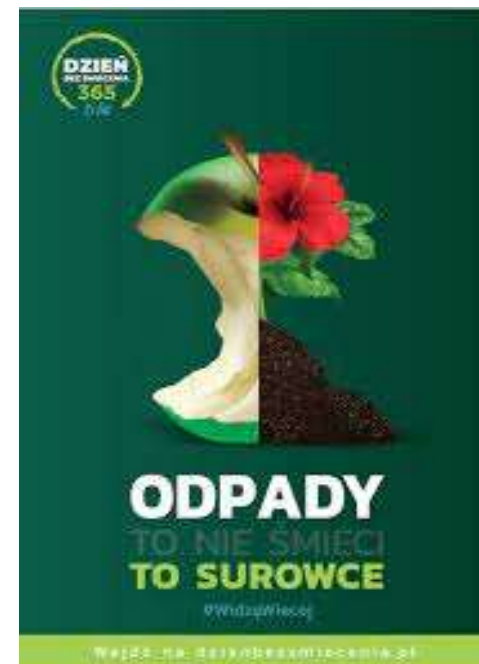
Improve the quality of products by buying less, but better: thanks to the savings made on quantities, you can opt for local, seasonal or organic produce.



# Advertising campaigns



Anti-waste advertising campaigns are being rolled out across Europe....



# COMPOSTING



The term "composting" refers to the biological process of transforming organic waste into a natural fertilizer: compost. It's a practice that dates back to ancient times and is as environmentally friendly as it is economical. **In many towns and cities, you can easily find places to put your rubbish and create your own compost or give it to your gardeners.**

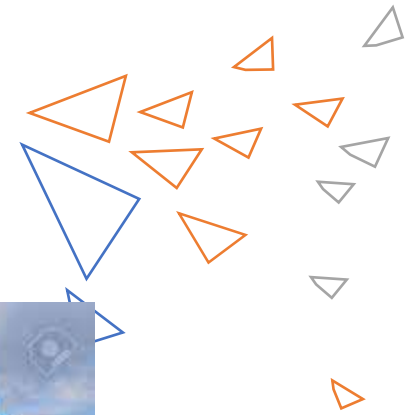


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# CRACKING DOWN ON ILLEGAL RUBBISH DUMPING



Selective sorting, which is the responsibility of local authorities, is applied in most European countries. However, the types of waste per container differ from one territory to another. This diversity prevents the introduction of colour standards at national or European level.



## Conclusion

Everyone is concerned

The fight against food waste is everyone's business...

By taking small steps, we can all do our bit to make life easier for ourselves and our children.

*Museums preserve our past; recycling preserves our future.*

**Theodor W. Adorno**



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# Thank you!

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