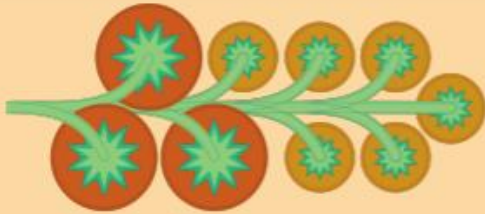


Webinar



Take-Aways

Multifunctionality of Food Sharing and Saving:

We want to see what different forms of Food Saving and Sharing are out there and how we can combine them with each other. This Webinar will focus on a practical approach on integrating learning, co-creation, technical solutions and sharing with each other and discuss where these efforts make sense. FSI's can be multifunctional: combining efforts of education with for profit production or dealing with logistics on the one hand but advocacy work on the other. We want to think about: How do you practically combine different forms of sharing and saving food, but also knowledge, culture and empowerment? What and how do you provide services for different groups? Do different ways of sharing and saving food stimulate each other or do they create silo's in your teams?



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1. Speaker: Raquel Díaz Ruiz

Summary of the Presentation

About Espigoladors: Espigoladors was born to prevent food loss and food waste, to guarantee the right to access to food and to give job opportunities. Since the very beginning Espigoladors implements a multifunctional perspective.

We believe is the unique path to tackle a structural problem of food loss and food waste and the lack to access to food. Only by changing and activating different spheres of our society, will it be possible to achieve a sustainable food system.

Breakout - Session

Challenge of the speaker

How do we prepare or **train professionals** for multifunctionality?

Three Solutions

1. introduce multi-perspective to university: To have professionals that can react to the multifunctionality of food sharing there must be ways of studying it through e.g. a university degree. One could look at interdisciplinary studies at universities but at the same time defining the areas food sharing operates in could help universities shape their programmes
2. optimise recruitment process: One has to be flexible in the hiring process and take into account that there is no “perfect match”. What skill does an employee have to bring? E.g. does it have to be a problem solver? Also: share job advertisements through networks and plan enough time to find the right person (at least three months)
3. educational training through the entity: Organisations could provide training on the job and let employees train fellow employees. Sometimes training can also be offered through the municipalities.



2. Speaker: Barbara Arita & Tiago Sá Gomes, Upfarming

Summary of the Presentation

About Upfarming: Upfarming is a young NGO that explores the multifunctionality of food sharing through the implementation of holistic urban farming projects in schools, prisons and disadvantaged communities.

We use food as a tool to learn, to connect, to help and to develop. Our aim is to create healthy, resilient and sustainable cities.

Breakout - Session

Challenge of the speaker

We want to have clarity and set priorities in the multifunctional food sharing system as a very young NGO.

How to have clarity in such a broad field of choices, methodologies, issues to tackle and target groups?

Three Solutions

1. Evaluate all plans and dreams with this “recipe”: It is very difficult to do everything and once and by oneself. Therefore ask yourself: Is it feasible? Is it desirable? Is it viably? Is it sustainable?
2. The measurements we use to look at something influence very heavily if a project is financed and which story will be told about it. Therefore there has to be indicators for measuring the real outcome an interaction has – ask yourself: What is the outcome you want to measure?
3. Related to this one has to be aware that in Food Sharing





CULTIVATE

and Saving we could be talking about Quantities (as in how many units of a food are distributed) or the awareness that has been created and knowledge that has been shared. Both are measured differently and one should consider which is the main priority



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