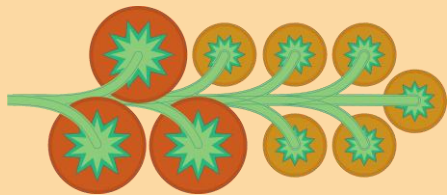


Webinar



**Take-
Aways**

The Why Webinar:

Why do we save AND share food? On the one hand this webinar looked at shortcomings of the current food systems in a social, climate, health and community context. These lead to exclusion, unhealthy diets, food waste and the need to redistribute vast amounts of food. On the other hand we talked about the different ways of how we can change those food systems together and encounter the shortcomings: This change can happen by addressing technical aspects such as redistributive infrastructure. But social, health and community aspects also play a role here, for example when re-learning how to share, grow & cook food as well as getting to know the beauty of food culture and food knowledge in communities.



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1. Speaker: Alexander Theodoridis, Boroume

<p>Summary of the Presentation</p>	<p>About Boroume: Boroume saves & donates more than 30.000 portions of every kind of food from all kinds of food donors to hundreds of charities all over Greece by directly linking them to each other and by coordinating the donation pick-up. Boroume also saves & donates several tons of fresh produce monthly from many farmer's markets in Athens and Thessaloniki and occasionally runs gleaning actions.</p> <p><i>“We love saving & donating food because according to the European Commission, every portion of food that we save & donate equals to 1,47kg of CO2 eq. not being released to the atmosphere, because we wish to change people's perception and behavior regarding food waste and above all, because this enables us to support thousands of people facing food insecurity every day in Greece.”</i></p>
<h3>Breakout - Session</h3>	
<p>Challenge of the speaker</p>	<p>From our local research, the high international levels of food waste in the agricultural sector are confirmed also in Greece, i.e. there are vast quantities of fresh produce wasted every day in the fields. However, because of the characteristics of the Greek agricultural production (farmers of older age, mostly on their own, fields often far away from cities), and despite our best efforts, Boroume (or anyone else as far as we know) has not been able to create an efficient gleaning program. How can this be changed?</p>
<p>Three Solutions</p>	<ol style="list-style-type: none"> 1. Start with one pilot with one or multiple motivated farmers and others will get more interested 2. Set financial incentives to get farmers interested in the gleaning program 3. Create a meaningful movement around the topic of gleaning that stretches from urban to rural contexts





2. Speaker: Stefanie Koch, Zusammen Leben e.V.

Summary of the Presentation

About Zusammen leben e.V.: Zusammen leben e.V. aims to save food by its choice of products (local, organic, seasonal), in consideration of the food chain (working with regional producers), raising awareness for portion sizes and re-distributing meals to save food.

“We do so because we want to promote participation and empowerment in our community. Food sharing inspires people to engage in and create new environments as well as to advance personal habits and behavior. Sharing resources and infrastructures also reduces social inequality in a community.”

Breakout - Session

Challenge of the speaker

We would like to build a food supply network where we offer specific ecological products from different small producers (local and European) in our café and association.

The current reality is that this demands a huge investment in resources (e.g. finance, human, time, logistics) that we do not have. What are your ideas/experiences on how we can deal with this challenge?

Three Solutions

1. Using a network - like the one we are building up through CULTIVATE - can be useful to connect with each other and to exchange on issues such as a shortened supply chain, contacts to producers and more.
2. Placing several orders with different farmers/producers can be very time consuming - it could be beneficial to work on a way on how to organize deliveries so not everyone has to place several orders but they would be combined.
3. FoodCoops can be very helpful and the concept makes sense, especially when selling combinedly overseas. The more products combinedly delivered, the better.

