food service sector

Project Number: 2022-1-PL01_KA220- VET-000089122



Module 3, Session 6

Description of slides

Slide 1 - Module 3

Food Service Management

Slide 2 - Session 6

This session is about donation programs and surplus distribution. Building relationships with food banks, non-profits, and community initiatives.

Slide 3 – Introduction

Food waste is a significant issue in the food service industry, impacting the environment, economy, and society. Donation programs and surplus distribution systems present solutions to minimise food waste while addressing food insecurity. This presentation explores strategies for managing surplus food, the benefits of collaborating with food banks and non-profits and fostering relationships with community initiatives. Effective surplus distribution strengthens sustainability in food service management while promoting social responsibility.

Slide 4 – The scale of the problem

Globally, one-third of all food produced is wasted, contributing to greenhouse gas emissions and economic losses. In 2022, around 132 kilogrammes (kg) of food per inhabitant were wasted in the EU. The food service sector generates significant waste, from overstocked inventory to uneaten prepared food.

Addressing this issue requires structured donation programs that redistribute edible surplus to those in need, benefiting both communities and the environment.

Slide 5 – Legal and Regulatory Framework

The legal and regulatory framework for food donation in Europe aims to reduce food waste and combat food insecurity while ensuring safety and compliance. The European Union has implemented key measures such as the **EU Waste Framework Directive**, which encourages food waste prevention through donation and redistribution. Additionally, the **European Green Deal** emphasizes sustainable food systems and waste reduction strategies.

To ensure safety, food donations must comply with EU food hygiene regulations, including **Regulation (EC) No 852/2004**, which mandates proper handling, storage, and transportation of food. The **General Food Law (Regulation (EC) No 178/2002)** also ensures that donated food meets safety standards. Many EU countries have adopted specific national laws to incentivise food donations, including tax benefits for donors and food waste prevention programs.



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Slide 6 - Benefits of food donation for businesses

The benefits of food donation for businesses are multiple. The most relevant are:

- Cost savings: Reducing food waste minimises disposal costs and provides tax deductions in many regions, lowering operational expenses.
- Enhanced brand image: Food donations demonstrate social responsibility, improving public perception and strengthening relationships with customers and communities.
- Regulatory compliance: Donating surplus food aligns businesses with sustainability goals and waste reduction policies, such as the European Green Deal.
- Efficient inventory management: Regular donations streamline inventory by redistributing surplus, reducing waste while optimising stock management.
- Community engagement: Partnering with local organisations builds goodwill and fosters long-term community relationships, benefiting both businesses and society.

Slide 7 – Food Banks and their role

Food banks collect, store, and distribute surplus food to individuals in need. They serve as intermediaries between food service establishments and the community. Organisations like the Spanish Federation of Food Banks (FESBAL) have extensive networks that facilitate surplus distribution. These partnerships enable food service providers to streamline donation processes and ensure food reaches the right recipients efficiently.

Slide 8 - Non-Profits in food redistribution

Non-profits play a crucial role in coordinating surplus food donations and addressing logistical challenges. They connect food donors with beneficiaries, ensuring equitable distribution.

Examples like Action Against Hunger and local organisations in every country highlight the value of non-profits in bridging gaps between food service businesses and underprivileged communities, ensuring impactful food redistribution.

Slide 9 – Community initiatives

Grassroots initiatives like community fridges, food-sharing platforms, and local food drives empower neighbourhoods to address food waste collectively. In Spain, projects like "Comparte tu Comida" (Share Your Food) engage local communities in surplus redistribution. Such initiatives complement larger programs by fostering local action, reducing barriers to food donation, and enhancing social bonds.



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Slide 10 – Building relationships with food banks

Forming partnerships with food banks involves understanding their needs, establishing trust, and maintaining consistent communication. Food service providers must ensure donations meet quality and safety standards while aligning their surplus management processes with the bank's logistics. A clear partnership agreement that defines roles and responsibilities enhances collaboration and ensures efficiency.

Slide 11 - Collaborating with non-profits

Collaboration with non-profits involves sharing resources and aligning goals. Non-profits often provide logistical support, such as food collection and distribution, helping to overcome challenges like storage and transportation. Food service businesses can work with non-profits to develop customised donation plans, ensuring their surplus aligns with community needs.

Slide 12 – Engaging with Community Initiatives

Supporting community-led programs allows food service providers to engage directly with the people they serve. Businesses can host food drives, donate surplus directly to community fridges, or collaborate on awareness campaigns. Active participation in local initiatives not only reduces food waste but also strengthens community ties and fosters a culture of giving.

Slide 13 – Designing a Donation Program

A successful donation program begins with an audit of surplus food to identify what can be donated. Establishing clear processes for sorting, packaging, and labeling ensures food safety. Coordinating with local food banks or non-profits for regular pickups minimises waste and improves efficiency. Consistent documentation and tracking ensure compliance with regulations.

Slide 14 – Training staff on food donation

Effective food donation programs require well-trained staff who understand the processes, legal requirements, and the importance of food safety. Training equips employees with the knowledge and skills needed to handle surplus food responsibly and contribute to impactful donation efforts.

Key training components include:

- 1. **Food safety practices:** Employees should learn about proper storage, handling, and labeling of donated food to ensure it remains safe for consumption. This includes understanding temperature controls, expiration date quidelines, and avoiding cross-contamination.
- 2. **Donation protocols:** Staff should be familiar with the steps involved in the donation process, from identifying surplus food to coordinating with food banks or non-profits for distribution.



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- 3. **Legal and compliance training:** Employees need to understand the laws protecting donors, such as liability protections, and the regulations governing food donations to ensure compliance.
- 4. **Awareness and motivation:** Educating staff on the social and environmental impact of food donation fosters a sense of purpose, encouraging active participation in the program.
- 5. **Regular updates and reviews:** Ongoing training ensures employees stay informed about new regulations, best practices, and innovative solutions in food redistribution.

Slide 15 - Success stories

Highlight examples like Too Good To Go and Banco de Alimentos in Spain, where businesses partnered with food banks to redistribute surplus effectively. These programs demonstrate measurable impacts, including tons of food saved and thousands of meals provided. Success stories inspire replication and encourage more businesses to participate.

Example:

The <u>Spanish Federation of Food Banks</u> (FESBAL) is a non-political and non-denominational entity, founded in 1995, which promotes the work, the image and the figure of the associated Food Banks in their fight against hunger, poverty and food waste through its use and distribution to the most needy people, also contributing to improve the environment.

- FESBAL is made up of 54 associated Food Banks from all over Spain, which operate distributing food among 6,919 charities and 1,246,106 beneficiaries in 2022.
- Likewise, FESBAL, on behalf of the Food Banks of Spain, is the 2012 Prince of Asturias Award for Concord.

Slide 16 – Challenges and Barriers

Common obstacles include logistical challenges (e.g., transportation and storage), food safety concerns, and misconceptions about liability. Limited awareness among staff and stakeholders about donation programs may also hinder implementation. Addressing these barriers requires strategic planning, clear communication, and consistent training.

Slide 17 - Future of Food Donation in Food Service

Emerging trends include: Al-powered surplus tracking systems, expanded government incentives, and growing community-led initiatives.

Enhanced collaboration across sectors and increased public awareness are paving the way for more impactful and sustainable food donation practices in food service management.



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Slide 18 - Conclusion

Combatting food waste: Donation programs and surplus food distribution effectively reduce food waste, transforming excess food into valuable resources for those in need. Strengthening community impact: Building relationships with food banks, non-profits, and community initiatives fosters a collaborative effort to address food insecurity and improve social well-being.

Environmental benefits: Redirecting surplus food from landfills reduces greenhouse gas emissions and supports sustainability goals.

Business and social value: Organizations benefit from tax incentives, cost savings, and enhanced reputation, while simultaneously fulfilling corporate social responsibility.

Strategic partnerships: Collaborating with established food banks and non-profits ensures effective logistics, safe food handling, and equitable distribution to beneficiaries.

Future growth: Emphasizing innovation, such as integrating technology for real-time tracking and donation coordination, ensures scalability and long-term impact.

Call to action: Food service businesses, non-profits, and communities must prioritize surplus redistribution, creating a sustainable and socially responsible food ecosystem.

Slide 19 – Thank you!