

MANIFESTO

RETHINK, REDUCE, REUSE

VET LOVES FOOD 2021-ES01-KA220-VET-000025377



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cece

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Partners



WHY BE PART OF THE CHANGE?

- Current food systems are causing a significant environmental damage to the planet.
- Today's food systems are one of the main causes of food inequality.
- Reducing and preventing food waste is a global challenge that must be faced.
- Food waste affects us all. It is a shared responsibility.

WE ACKNOWLEDGE THAT...

- 931 million tons of food are wasted worldwide each year (17% of the total food available to consumers) [1].
- 828 million people are affected by hunger.
- 3.1 billion people do not have access to a healthy diet.
- Food loss and waste (FLW) account for 8-10 percent of global greenhouse gas emissions [2].

[1] Mena, M. (2021). 931 millones de toneladas de alimentos terminan en la basura cada año. Statista. <https://es.statista.com/grafico/24368/volumen-anual-estimado-de-alimentos-desperdicia-dos-en-los-hogares/#:~:text=Y%20es%20que%2C%20seg%C3%BAn%20el,los%20cuales%20569%20millones%20proceden>

[2] FAO; IFAD; UNICEF; WFP; WHO (2022). The State of Food Security and Nutrition in the World (SOFI). FAO; IFAD; UNICEF; WFP; WHO. pp. 1-260. <https://www.fao.org/documents/card/en/c/cc0639en>



WE WANT TO ACHIEVE

The Sustainable Development Goal's Indicator 12.3:

“

By 2030, halve global per capita food waste at retail and consumer level and reduce food losses in production and supply chains, including postharvest losses [3].

”

WHY?

Reducing food waste is critical to maximizing the value of agricultural land and ensuring that natural resources are used in a sustainable way.

This indicator will not only help countries identify where food is lost and wasted but also be able to provide information which Governments, citizens and the private sector can take in order to reduce food waste [4].

[3] Sustainable Development Goals. (2022). Indicator 12.3.1 - Global Food Loss and Waste. Food and Agriculture Organization of the United Nations (FAO).
<https://www.fao.org/sustainable-development-goals/indicators/1231/en/>

[4] United Nations Environment Programme. (2022). Indicator 12.3. United Nations Environment Programme
<https://www.unep.org/exploretopics/sustainable-development-goals/why-do-sustainable-development-goals-matter/goal-12-3>



KEY PRIORITIES OF VET LOVES FOOD

- 1** Developing skills to prevent food waste in the agro-food sector.
- 2** Generating new methodologies and tools to be easily capitalized and adopted in the agro-food sector across countries.
- 3** Enhancing dialogue and collaboration between VET providers and food professionals.
- 4** Engaging local stakeholders in the challenge of attaining the SDGs, in particular SGD indicator 12.3.
- 5** Guiding VET in the challenge of engaging in European strategies, specifically those directed to environmental targets.

How are we going to accomplish these priorities?



Creating VET curricula identifying the green skills required by the labor market in the HORECA sector.



Drafting a hands-on manual for preventing food waste and valorizing traditional recipes and local products.



Designing an e-learning course on Food Waste Management and Food Prevention.



Creating a European HUB for food prevention and food waste management.



FOLLOW OUR PATH!

BECOME A VET LOVES FOOD AMBASSADOR

Who can be a VET LOVES FOOD ambassador?

Professionals of the HORECA sector, VET trainers of the HORECA sector, personnel and students of hospitality VET degrees, stakeholders in the hospitality sector, and citizens.

What does it mean being a VET LOVES FOOD ambassador?

Being VET LOVES FOOD ambassador means promoting the values of the green sustainable food movement, enhancing collaboration in a peer learning perspective on food prevention and food waste management.

Why become a VET LOVES FOOD ambassador?

We are leading the path for a more sustainable world through our curricula on green skills and spreading tools to fight food waste.

Follow the VET LOVES FOOD Path.
Sign up for our manifesto and...

BE PART OF THE CHANGE!



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THE VET LOVES FOOD AMBASSADORS VOLUNTARY COMMITMENTS FOR



PROFESSIONALS OF THE HORECA SECTOR



PROFESSIONALS OF THE EDUCATION SECTOR



STUDENTS



STAKEHOLDERS IN THE HORECA SECTOR



CITIZENS



COMMITMENTS FOR PROFESSIONALS OF THE HORECA SECTOR



- Providing information about the nutritional value of the food served and the size of the portion
- Offering the opportunity to bring home leftovers
- Providing information/tips on how to reduce food waste
- Valuing ethical local producers, using local and regional products. If raw materials must be imported, choose fair trade associated producers
- Communicating with costumers about the origin of the products used to make the dish/menu as a way to raise awareness, promote the producers and the quality of the products
- Adopting ESG criteria[5]
- Reducing water, electricity, and gas usage; and keeping machinery clean and efficient
- Being extra-cautious with food storage, keeping a correct disposal of exhausted cooking oil and waste management
- Recycling and separating garbage

[5] ESG criteria are an approach to assess the extent to which a corporation works on behalf of social objectives that go beyond the role of a corporation to maximize profits on behalf of the corporations' shareholders. <https://www.investopedia.com/terms/e/environmental-socialand-governance-esg-criteria.asp>



COMMITMENTS FOR PROFESSIONALS OF THE EDUCATION SECTOR



- Valuing traditional preparations/recipes/food cultures that are useful to reduce food waste
- Giving information about procedures to limit the effect of food waste
- Integrating sustainability and food waste prevention in the teaching activities by teaching how to create zero-waste recipes and the promotion of “sustainable challenges” to the students
- Monitoring teachers/trainers/students/staff engagement and progress in taking action through activities
- Committing to continuously improve skills related to VET LOVES FOOD values
- Underlining the importance of communication in food waste prevention
- Promoting sustainability across my local ecosystem (food producers, restaurants, etc.)
- Approaching resources (e.g., water and energy) and efficient product management in classes as two-sided sustainable actions (environmental and financial)
- Teaching the importance of the food social and economic impact on food waste prevention



COMMITMENTS FOR STUDENTS



- Bringing the VET LOVES FOOD values outside of the classroom, with their families/friends/their future professional lives
- Disseminating good practices through their family and peers
- Being aware of their role as change agents in their future work environment and becoming a sustainability ambassador in their future careers
- Understanding the life cycle of products and learning where raw materials come from
- Creating zero-waste recipes and learning to cook plant-based recipes
- Disseminating good practices through their family and peers
- Designing and promoting green small-scale events to create awareness in the community



COMMITMENTS FOR STAKEHOLDERS IN THE HORECA SECTOR[6]



- Promoting workshops on VET LOVES FOOD main themes
- Generating new ways to make the organizations greener by changing non-sustainable habits, such as ordering catering from food waste apps and services
- Working closely with other agents engaged in the sustainability system
- Adopting ESG criteria in the organization
- Applying good practices in working environments (spreading awareness among colleagues, small green-friendly actions etc.)
- Participating in initiatives about sustainability
- Lobbying policymakers to adopt tax benefits for companies that promote green values and activities

[6] The term stakeholders in the HORECA sector here refers to those stakeholders in the hospitality sector, such as owners/investors, international hotel operators, white label management companies, consultants, lawyers, architects, construction companies, local authorities, etc.

COMMITMENTS FOR CITIZENS



- Committing to the VLF values in their daily lives
- Being aware of the amount of waste and actively look for ways to decrease it
- Separating food waste for recycling
- Buying local products
- Choosing responsible shopping:
 - Buying food without packaging
 - Buying little and often
 - Planning the grocery list
 - Buying to local producers
 - Buying less processed food and more raw ingredients
 - Choosing plant-based products
- Raising awareness about the impact of food waste and how much food waste is produced in households
- Reeducating to more sustainable consumption habits
- Informing on good practices both of activities and entities
- Introducing more sustainable ingredients in the diets and learning new 'zero waste' recipes
- Getting informed on how recycling works in people's municipalities
- Giving information on how to know the origin of the food to buy more proximity products
- Asking for leftovers in the restaurants and reducing them at home



MORE INFORMATION



Check out our website



Check out our Instagram

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BE A VET LOVES FOOD AMBASSADOR



BE PART OF THE CHANGE!

