

WORKSHOP 5



SAVE MORE, WASTE LESS

WHAT WAS THE BIG IDEA?

This idea was raised for discussion by Adur and Worthing Councils in Partnership with WSCC and a range of local groups including Transition Town Worthing.

The idea is to create a project to enable the redistribution of “waste food” in the Adur and Worthing area and encourage people to reduce wasting of food at home and work plus creating a clear system to enable efficient re-distribution of waste food to those who need it. .

Taking advantage of the Sainsbury’s “*Save More, Waste Less*” initiative which was currently open to applications. The following could be set up:

- A new platform to enable local sharing gluts of food for free or by bartering (unwanted buy-one-get-one-free offers, excess home-grown produce, community grown produce including schools, allotment produce, food obtained through “gleaning” on local farms?
- This could provide produce for food banks, community initiatives such as empty plate cafe or casserole club (other projects currently being set up)?
- Develop (with Sainsburys) the ability for people to buy just the ingredients they need for a given recipe and no more (using some smart recyclable or re-usable packaging)?
- Design and produce local, seasonal recipe cards (in Partnership with wellbeing hubs and similar agencies) that reflect local produce, not just national ones?

WHAT WAS DISCUSSED? (ONE OF TWO)

- What is it that Sainsbury's want to achieve from this. Is it a just "fishing" exercise?
- How can Sainbury's impact their local community?
- Could they not make items half price rather than offers, that can generate waste.
- Can we consume all the wasted food? should they not think about reducing supply.
- Buy one get one free (BOGOF) - could it not be additional item is donated to a charitable distribution network.
- CAB - Buy effectively - people are struggling to understand.

WHAT WAS DISCUSSED? (TWO OF TWO)

- How can we use technology tangible to connect people through food?
- Huge use of food banks. Not a lot of cooking skills. Need to get people to have a better use of food/ budgeting for it etc...
- Is there a local platform for stock control - open source platform? What is the food they are throwing away? Quite robust ways of dealing with waste.
- Pinch points - victim lines - those that suffer due to offers on similar lines e.g. lamb chops on offer, they don't sell a lot of pork chops.
- Understanding what the supply of surplus food is, who in the community doesn't shop in Sainsbury's in order to target them. How much do we waste of Sainbury's food/ compared with home much they waste?
- Education program - to educate young people on how to shop better.
- How about Sainsbury's tell through receipts how long the food will last. % perishable and time frame.Sainsbury's have a mechanism where they can identify shelf life dates and reduce the price to shoppers.
- Empty plate - perhaps nearer a supermarket.
- Potential for casserole club using empty plate in their community setting. Cook and distribute - additional benefits re: social isolation. Also teaching cookery skills.

WHAT IS GOING TO HAPPEN NOW?

A bid partnership application has submitted to Sainsburys including the following ideas for a community project:

Domestic Food Waste:

- Develop recipes for leftover food.
- Practical items to help customers reduce food waste such as shopping lists, know what can be frozen, portion sizes, appropriate advertising.
- In-store activities e.g. opportunities for customers to donate free item within
- BOGOF deal, access to free recipe cards.
- Feasibility study for the collection of domestic food waste in West Sussex.
- Reward schemes
- Talking bins – hard to reach areas
- Food waste diaries/journals use of infographics
- Town events
- School visits and competitions

Commercial Food Waste:

- Reduce the amount or BOGOF offers on fresh food.
- Extension of Best Before Dates by 1 day.
- Sainsbury to donate excess food to charity e.g. Real Junk Food Project/Empty Plate Café, Foodbanks and FareShare.
- Work with hospitality businesses to reduce food waste through portion sizes and overbuying and composting their food waste where possible.
- Work with Worthing Hospital to think about food procurement, local/seasonal food, would create smaller food links and avoid wastage as would be to order.
- Educate processors to use appropriate grade food within cooking sauces/ processed foods.
- Investigate ways to reduce the amount of food packaging and recycle/reuse
- food packaging that is necessary.
- Introduction of Ridan food waste composters to school sites.

Agricultural Food Waste:

- Encourage farms to sign up to Gleaning UK.
- Work with allotments to compost food waste.

WANT TO GET INVOLVED?

Even if you were not at the Conference or in the workshop, if you like what you have read and would like to find out more or get involved with this community initiative, please email community.planning@adur-worthing.gov.uk and we'll put you in touch with the Partnership that are involved in this application to Sainsburys.