

Zero Food Waste city: The experience of Bruges

23/06/2016

Food Smart Cities

- EU-project Food Smart Cities for development
 - DEAR – program: Development Education Awareness Raising
 - Objective: Raising public awareness of development issues and promoting development education in the European Union
- Opportunities:
 - World Expo 2015 in Milan: ‘Feeding the Planet, Energy for Life’
 - European Year of Development in 2015
- Aim of the project: to create a network of Food Smart Cities facilitating the development and implementation of a sustainable, inclusive, flexible en efficient urban food system

Partners:

- Municipality of Milan (Lead)
- Municipality of Bilbao
- Municipality of Barcelona
- Municipality of Bruges
- Municipality of Ghent
- Municipality of Marseilles
- Municipality of Turin
- Municipality of Thessaloniki
- Municipality of Utrecht
- Municipality of Medellin

Associated Partners:

- Expo dei Popoli
- AGICES
- WFTO
- WFTO-Europe
- Fair Trade Advocacy Office
- Fair Trade Hellas

Food Smart Cities

- Exposition on Fair Trade and local food
 - Food City Council → Food Lab
 - Food Guidelines for a sustainable local food strategy:
 - Urban farming/gardening
 - Fair Trade
 - From producer to consumer
 - Food Waste
- All project partners activate a participated approach with the civil society to define urban food policies
- Raising awareness about fair trade and sustainable food among citizens
- To publish guidelines that will contain recommendations and best practices to guide other cities

Food loss in Flanders

- Consumer level: 18 to 26 kg/person/year (Flemish Government 2015)
 - 116.000 to 168.000 kg for all households
 - garbage, compost, sink, toilet, chicken and pets
 - closed packaging: 1,44 kg/person/year
 - >10% expiring date is not exceeded
 - 29% fruit, 23% bread/bakery, 20% vegetables, 7% dairy, 5% meat/fish/poultry, ...

- Food losses at all levels in the food chain (OVAM, 2012):
 - primary sector: 425.000 to 700.000 tons/year
 - food industry: 1.073.000 tons/year
 - distribution: 116.000 tons/year
 - food services: 166.000 tons/year
 - households: 156.000 to 235.000 tons/year

Building a strategy

Food Lab
°July 15



Interviews
July-August 15



SWOT
Sept. 15



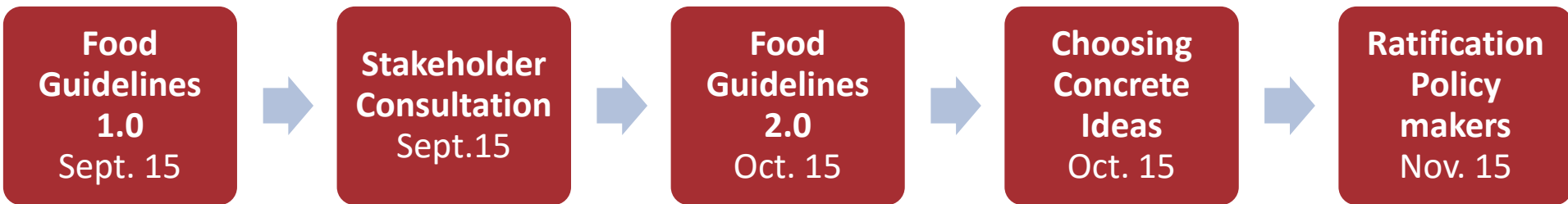
**Food
Guidelines 1.0**
Sept. 15

Focus

- Urban agriculture/gardening
- Farm to Fork
- Food Waste
- Fair Trade



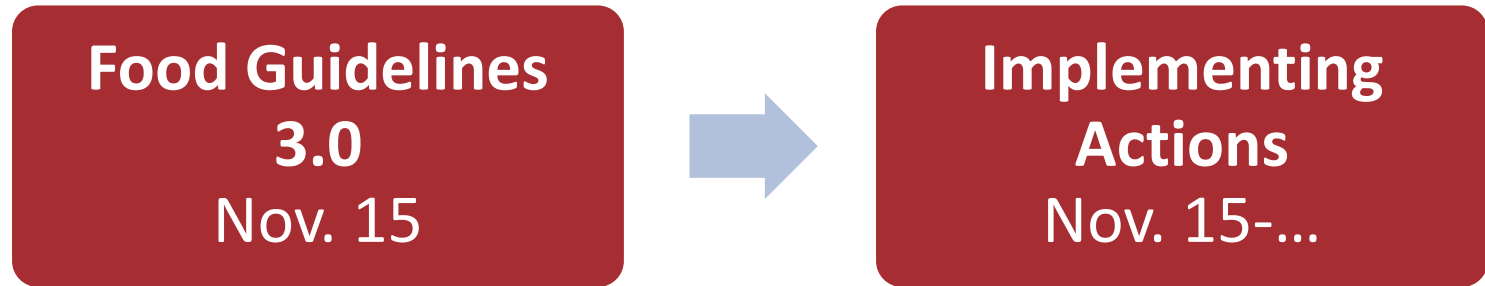
Consulting Stakeholders



- Food Lab as the engine for action
- 60 members from 45 organizations
- 75+ ideas



Realizing the strategy



Action points to be implemented:

- Reuse surplus fish from fish distribution centres
- Linking supply and demand of food surplus
- Develop a manual on sustainable food for events
- Give sustainability a more prominent place in secondary cooking schools
- Creating a farm to fork distribution and shopping hub
- Linking supply and demand of land for urban gardening/farming

- Call for projects with focus on one or more of the 4 themes:
 - “Brugge Chef”: challenging and teaching students to cook with food surplus from the canteen
 - Producing fish burgers from undesirable fish
 - Soupcafé: food surplus is collected from supermarkets – community volunteers prepare a free meal
 - ...
- Supporting existing initiatives:
 - Schenkingsbeurs Komosie: online platform where actors with food surplus and initiatives that are looking for food surplus can meet
 - Kaba: a social grocery that offers food surplus
 - ...

Smart event: FOOD FESTIVAL



**FAIR AND DELICIOUS IN BRUGES. ENJOY DELICIOUS FOOD.
AN INITIATIVE BY THE BRUGS FOOD LAB.**

FEEDING THE 5000



**KONING ALBERTPARK | 28 MAY
11:30 AM - 3 PM | FREE**

Free banquet created from surplus food. At 12 noon, you are invited to enjoy a delicious meal made by Tête Pressée and Spermalie, Hotel en Tourism school in Bruges. Plates will be provided, all you have to bring is your cutlery!
Advance registration is not required.

INFO & WORKSHOPS



**KONING ALBERTPARK | 28 MAY
11 AM - 6 PM | FREE**

Free workshops, tasting sessions and a competition about Fair Trade, food loss, short-chain supply, urban agriculture and horticulture.

Smart event: FOOD FESTIVAL



LOCAL HEROES



**COMMUNAL HALLES, MARKT | 28 AND 29 MAY
10 AM – 18 PM | FREE**

Do you prefer cooking with delicious fresh products, bought directly from local producers?

Then make sure not to miss “Local Heroes”.

- market with regional products
(on the first floor of the communal halles)

- cooking demonstrations by several top chefs (Dominique Persoone, Patrick Devos, Pieter Lonneville and others)

FAIR TRADE EXPO



**ATRIUM STATION | 28 AND 29 MAY
AROUND-THE-CLOCK | FREE**

This exhibition lets you discover what Fair Trade is all about, what Bruges does to support it and how you can make ethical shopping choices.