



Food waste reduction in Hungary Results of Project Wasteless

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Beginning and highlights



2015

- National Food Chain Safety Office of Hungary: Idea and project development
- Proposal for the EU LIFE Programme

2016

- Co-funding awarded from the EU LIFE Programme
- Awareness campaign launched
- Webpage launched
- First household food waste measurement study conducted

2017

- School Programme launched
- Project Wasteless became the most important reference point in the Hungarian media

2018

2023

- International visibility
- Cooperation with other EU programmes and organisations
- We were invited to host the EU LIFE FOOD WASTE Platform Meeting
- Project Wasteless identified as a European good practice by JRC European Consumer Food Waste Forum
- Project Wasteless made to the top 3 environmental programmes in Europe by the EU Life Awards Committee
- Project Wasteless identified as National Food Waste Prevention Programme by Hungarian law

What we do currently

Awareness programme

School programme

Household food waste measurement

Consumer surveys

Academic publications based on the research results

International and national networking and collaboration

Policy consultancy



Key elements of awareness-raising

Raising awareness with **actual** food waste related news and hints in an **informative** & **interesting** way

- Sharing good practices on planning, food handling, storing, using leftovers, proper waste management
- Website management, regular updates
- Social media (Facebook, Instagram, TikTok)
- Participating in festivals, events
- Thematic campaigns: holidays (e.g. Christmas, Easter, summer); start
 of school period; international days (e.g. FW awareness day, World Food
 Day, Earth Day)
- Sharing research findings







International Day of Awareness of Food Loss and Waste - 2023



- Video interviews with prominent persons about their food related habits and food waste prevention tips
- Interviewees:

Fruzsi Viszkok

Online content creator Influencer with more than 500.000 followers



Tamás Széll

Michelin-starred chef, Winner of the European final of the Bocuse d'Or, TV celebrity



Refrigerator user manual

- Published in December 2023
- Time rules (FIFO, refrigeration after 2 hours)
- Freezing (temperature, food types, for how long)
- Cleaning the fridge (step-by-step)
- Energy efficiency
- Vacation period (travelling)





Workshops

FW measurement and reduction in the catering industry (17/11/2023)
SMP-FOOD-2022-FoodWaste-NCA-Hungary





Second vermicomposting workshop (12/12/2023)



Key elements of school programme



- Educational materials:
 - ✓ Developed together with teachers
 - ✓ Easy-to-find, easy-to-understand, easy-to-use
 - ✓ No registration needed
 - ✓ Editable versions
 - ✓ Short cartoons for each chapter
- Demonstrational classes
- Online classes, pre-recorded classes
- Annual competitions for children
- Educational ambassadors
- Training for teachers











"Granny says" painting competition and street exhibition (2023 summer)

111 paintings from 78 schools









Total reach of the school programme since 2017



Direct reach to more than **25,000 children** and students (classes, school events, camps)

Over **1,800 teachers**involved

More than
500,000 children
received a copy
of the food waste
education booklet

More than
8,000 university
students
have been reached



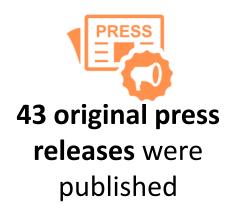






Media performance since 2016









more than **3000 online and**print articles about the
 programme

200 million reach in the general population = 20 times per citizen on average

Social media presence





10,000 followers **2,249** posts

on Facebook

since 2016





14,200 followers **529** posts

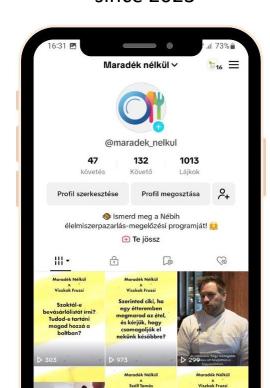
on <u>Instagram</u>

since 2016



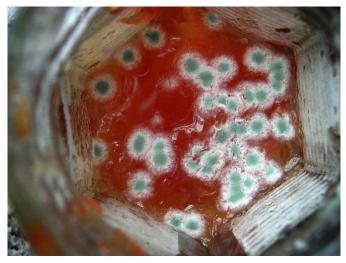


27 posts on <u>TikTok</u> since 2023



We measure the Hungarian household FW since 2016 – amongst the first countries in the EU









Direct measurement with food waste diaries, FUSIONS methodology, compliance with Commission Delegated Decision (EU) 2019/1597)

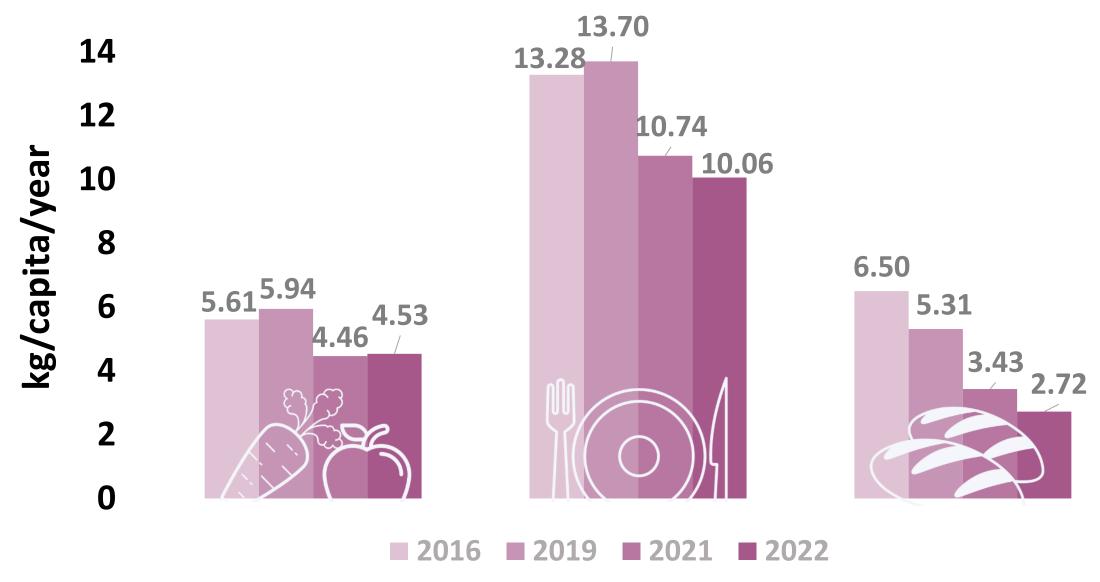
Household FW in Hungary (2016-2022)





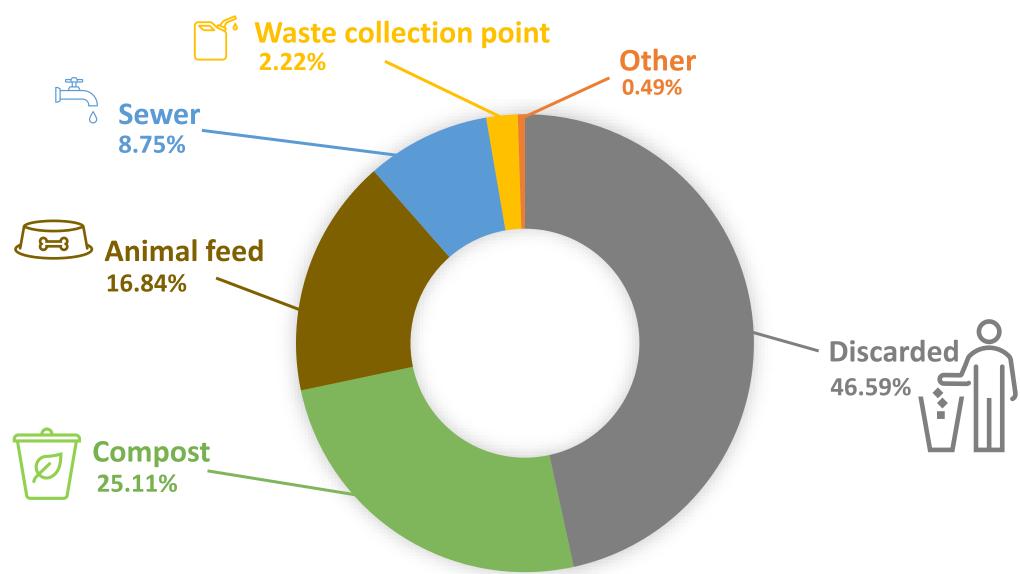
Quantity of avoidable FW - The top 3





Distribution of FW treatment





Household FW survey 2024



- National survey with the standard methodology
- Separate biowaste collection experiment





Plans for the upcoming period



- WFD amendment communicating our standpoint – 30% reduction target avoidable FW instead of total FW
- Working together with stakeholders: hospitality, retail and food industry – pilot projects
- Food waste prevention will be a leading theme of the Hungarian EU Presidency
- Extending international collaborations
- Research and action projects



Thank you very much for your attention













A MAGYAR TUDOMÁNYOS AKADÉMIA

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