



Food waste prevention and re-use

Joint meeting of the WG Food & WG Waste
Amsterdam, 4 April 2018

This short form is to facilitate the exchange of information among participants during the speed networking session. In small groups, each participant will present **one best practice from their cities on food donation and redistribution and food waste separation, collection and treatment.**

Title of project / initiative	Instock
City & population	Amsterdam (but now also in the Hague and in Utrecht)
Briefly describe the project considering: main goal and activities, target group(s), actors involved	<p>Instock is a concept existing of restaurants and caterers. Instock aims to reduce food waste by the preparation of meals from unsold products (meaning products that would have been thrown away). To do this, the people of Instock pick up products at local supermarkets and other producers with their electric car.</p> <p>Furthermore, Instock created a teaching package about food waste in October 2017. This teaching package is for primary school students to teach them about food waste.</p>
What are the main successes/expected outcomes?	Raised awareness among public, reduced food waste.
Which challenges did you face during implementation?	Willingness of supermarkets and producers to collaborate.