

Unit 12B

Handling food waste from the origin

1 Introduction

Unit 12B provides resources for vocational trainers seeking to incorporate circular economy into their courses in logistics, agriculture and production sector. Food waste and its causes of food surpluses in supply chains are examined. Explanations why excess food becomes a waste that contributes to climate change through methane emissions are made. Good practices of businesses in establishing environmentally sustainable farming and factors promoting the circular economy are presented. The principle of urban farming involving the community, promoting circular economy through regional consumption and gastronomic sustainability are analyzed.

2 Learning Outcomes

Knowledge	To understand the causes of food waste and avoid food waste through logistics supply chains that reduce environmental impact and promote the benefits of a circular economy.
Skills	To identify the causes and elements of food wastage through supply chains during supply.
Competencies	To be able to apply the principles of circular economy in the provision of supply chain management services.
EQF Level	This content is mainly suitable for EQF level 4.

3 Lesson Plan

Method	Description	Suggested duration in minutes (total minutes)
<i>Brainstorming session. Brainstorming where you, as a trainer, write down definitions, notions and connotations ought to be used for future discussions and references. You can continue the brainstorming session with the following questions if needed:</i>		
Brainstorming session No.1	<p><i>Topic - why is food wasted before it even hits the shelf?</i></p> <ul style="list-style-type: none"> - Food does not match the visual quality of the farmer; - Consumers want to eat exotic foods, fruits, some of which spoil during transportation; - Food is supplied through long supply chains, so it loses its flavor and aroma, and local foods are not attractive - everyday. 	20



Brainstorming session No.2	<p>Topic - behaviour change is needed from the consumer but how can the farm encourage this?</p> <ul style="list-style-type: none"> - Would consumers buy visually unsightly fruits and vegetables at lower prices in supermarkets? - Would lower prices for locally grown fruits and vegetables encourage competition for exotic fruits and vegetables? - Selling locally grown fruit and vegetables that are not suitable for the retail chain at a lower price would encourage price diversification in order to keep food at a stable market prices. Is this a good solution? 	20
Presentation by trainer using PPT	<ul style="list-style-type: none"> Overview Unit learning objectives Introduction to EU food waste Discussion – 1 Downcycle and sell waste streams as animal feed solution The Revised EU Waste Legislation Problem: quality standards of food Supermarkets vs. farmer's markets Adjusting technologies to diminish waste for Improving storage infrastructure to avoid loss of quality Case Study – 1 Case Study – 2 Case Study – 3 Environmental benefits Economic benefits for the farm Discussion – 2 Summary You have learnt 	150
Assessment	Quiz	10

4 Quiz

1. Food is a hot commodity! If we produce food that doesn't get eaten, what else is wasted?

Answer: D) All of the above

2. What percent of food never gets eaten worldwide?

Answer: A) 30%

3. What food gets tossed the most?

Answer: A) Fruits, Veggies & Tubers