WEBINAR

FOOD LOSS AND WASTE:
WHY AND HOW IT MATTERS TO YOU
31 MARCH 2021 | 12:00-1:30PM (EDT)

North America’s Commission for Environmental Cooperation
FOOD LOSS AND WASTE: WHY AND HOW IT MATTERS TO YOU

Simultaneous interpretation
Interpretación simultánea
Interprétation simultanée

Technical issues
Problemas técnicos
Problèmes techniques

Select English at the bottom of the Zoom window by clicking this icon:

Seleccione Español en la parte inferior de la ventana de Zoom haciendo clic en éste ícono:

 Sélectionnez ce symbole dans la partie inférieure de la fênetre de Zoom:

Send message via chat to: CEC Co-Hosts

Envíe un mensaje vía chat a: CEC Co-Hosts

Envoyez un message par le chat à: CEC Co-Hosts
PART 1 | INTRODUCTION | 12:00 – 12:30

Welcoming remarks, Overview and Introduction
Antonia Andagá, Project Lead, Green Growth Unit, CEC

The CEC work on Food Loss and Waste Prevention and Reduction
Armando Yáñez, Head of Unit, Green Growth, CEC

CEC Video: Why measure food loss and waste

Presentation of Practical Guide to Measure Food Loss and Waste 2.0
Brian Lipinski, Associate, WRI

PART 2 | THE FOOD SUPPLY CHAIN ACTORS | 12:30-13:10

THE FOOD SUPPLY CHAIN ACTORS: PRIMARY PRODUCTION

Food loss and waste in fisheries? Links in the value chain of crab and clam fisheries, two sustainable fisheries in the northern Gulf of California
Nélida Barajas, Executive Director, CEDO, the Intercultural Center for the Study of Deserts and Oceans

THE FOOD SUPPLY CHAIN ACTORS: MANUFACTURERS

Food Loss and Waste Reduction – Saves money, feeds people – It’s the right thing to do
Teresa Schoonings, Senior Director, Government Relations and Sustainability, Bimbo Canada, and Bruce Taylor, President, Enviro-Stewards

THE FOOD SUPPLY CHAIN ACTORS: FOOD SERVICE

LOS TROMPOS Restaurants: A sustainable network
Domingo Lozelli, Manager, Restaurant LOS TROMPOS Tanum, Mérida LOS TROMPOS

THE FOOD SUPPLY CHAIN ACTORS: RETAILERS AND GROCERS

Food Waste Prevention, Reduction & Recycling at ADUSA
Christine Gallagher, Manager Environmental Sustainability, Ahold Delhaize, US

THE FOOD SUPPLY CHAIN ACTORS: HOUSEHOLDS

The “Save the Food, San Diego! Ecochallenge”
Sarah Feleith, Program Coordinator, San Diego Food System Alliance (SDFSA)

PART 3 | CLOSING | 13:10 – 13:30

Q&A - Debate
Brian Lipinski, Associate, WRI

Key takeaways and Closing Remarks
Armando Yáñez, Head of Unit, Green Growth, CEC
Three countries united in the protection of our shared environment

Commission for Environmental Cooperation

25 years of history

- Established in 1994 as part of the Environmental Cooperation Agreement of North America (NAAEC)
- Effective instrument to facilitate the cooperation
- Facilitator for the creation of networks
- Creator of a large collection of tools aimed at supporting our communities and governments
Overview of CEC’s work on Food Loss and Waste

• Parties set FLW as a tri-national priority on CEC’s Strategic Plan 2015 – 2020
  • Group of experts is formed (Steering Committee) to define the vision and guide the process

1. Understand the issue at hand
2. Developing tools and resources
3. Test, improve and promote use

Building partnerships; working together; empowering
Understanding the issue at hand...


❖ Publications:
➢ Foundational reports
➢ White papers
➢ Case Studies
FOOD LOSS AND WASTE

Approximately 168,000,000 tonnes are lost or wasted in North America each year.
Food Waste: Facts & Figures

Approximately 168 million tonnes of food is lost or wasted in North America each year. And, each year, the food we waste costs the North American economy $278 Billion US dollars and could have fed 260 million people.

Here’s what else we waste when we waste food:

- Enough water to fill 7 million Olympic-sized swimming pools (18 billion m³)
- 39 million m³ of landfill space, equivalent to 13 football stadiums
- Gets used up with our food waste each year

193 million tonnes of greenhouse gases emitted needlessly, the same as driving 41 million cars continuously for a whole year.

Enough energy to power 274 million homes

In the United States alone, over 32 million hectares of wildlife habitat is lost to farmland to grow food that is never eaten.

$1.9 billion US dollars in wasted landfill tipping fees
Food Loss and Waste
Kilograms / Person / Year

CANADA

396

MEXICO

249

UNITED STATES

415
Food Loss and Waste in North America across the Supply Chain
Million Tonnes / Year

PRE-HARVEST
49

POST-HARVEST
16

PROCESSING
20

DISTRIBUTION RETAIL FOOD SERVICE
15

CONSUMER
67
Causes of Food Loss and Waste across by Stage of the Food Supply Chain

<table>
<thead>
<tr>
<th>POST-HARVEST</th>
<th>PROCESSING</th>
<th>DISTRIBUTION</th>
<th>RETAIL</th>
<th>FOODSERVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓ Inaccurate supply-and-demand forecasting</td>
<td>✓ Inadequate infrastructure, machinery</td>
<td>✓ Damage during transport</td>
<td>✓ Rigid management</td>
<td>✓ Plate composition</td>
</tr>
<tr>
<td>✓ Low market prices and lack of markets (especially for second-grade products)</td>
<td>✓ Damage during production</td>
<td>✓ Rejection of shipments</td>
<td>✓ Over-serving</td>
<td>✓ Over-serving</td>
</tr>
<tr>
<td>✓ Grade standards for size and quality</td>
<td>✓ Trimming and culling</td>
<td>✓ Incorrect/ineffective packaging</td>
<td>✓ Overstocking</td>
<td>✓ Improper handling and storage</td>
</tr>
<tr>
<td>✓ Cold-chain (refrigeration) deficiencies</td>
<td>✓ Inconsistent/confusing data labels</td>
<td>✓ Delays during border inspection</td>
<td>✓ Market oversaturation</td>
<td>✓ Food safety concerns</td>
</tr>
<tr>
<td>✓ Others</td>
<td>✓ Others</td>
<td>✓ Others</td>
<td>✓ Others</td>
<td>✓ Others</td>
</tr>
</tbody>
</table>
## Tools and Resources

<table>
<thead>
<tr>
<th>Food Matters Action Kit</th>
<th>Why and How to Measure Food Loss and Waste</th>
<th>Food Loss and Waste: Infographic</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Food Matters Action Kit provides North American youth with dozens of easy and fun activities that have a positive impact on our environment.</td>
<td>This practical guide provides a step-by-step plan for organizations along the food supply chain to measure food loss and waste.</td>
<td>What is the estimated impact of food loss and waste on our lives and on our surrounding environment?</td>
</tr>
</tbody>
</table>

Two components...
The Food Matters Action Kit

The Food Matters Action Kit is an educational tool designed to bring awareness of the growing problem of food waste in North America to kids and youth aged 5-25.

Inspiring youth across North America to prevent food waste and help save our planet.

This Action Kit was developed by the CEC as part of an initiative called Empowering Youth to Prevent Food Waste, Protect Our Environment and Help Save the Planet, completed under the CEC’s 2017-2018 Operational Plan.

Available at www.cec.org/flwy
Anatomy of the Food Matters Action Kit

- Educators guide
- Activities range from 30 minutes to multi-week projects
- Impact-oriented
- Challenges and Recognition system
Part I Sample Activity: Tackle Food Waste with Worms

Kid’s Activity #8: for kids aged 5-13 (grades K-7)

Want to know more? -- Visit www.cec.org -- Join us in the upcoming webinar with Green Teacher!

The Food Matters Action Kit & Activity Guide for Educators, April 7th, 2021; 7:30-8:30 p.m. EST

https://greenteacher.com/webinars/
Technical Report: Quantifying Food Loss and Waste and Its Impacts

Practical Guide: Why and How to measure Food Loss and Waste

Case studies

- Step 1: Determine why you want to reduce food loss and waste. (Module: Why Measure FLW?)
- Step 2: Establish your business case for reducing food loss and waste. (Module: The Business Case for FLW Reduction)
- Step 3: Prepare for the change of measuring and reducing food loss and waste. (Module: Managing Change)
- Step 4: Determine your definition of food loss and waste. (Module: Setting Your Scope)
- Step 5: Determine your causes of food loss and waste and identify solutions. (Module: Determining Root Causes)
- Step 6: Identify your key performance indicators and impacts. (Module: Selecting Key Performance Indicators and Identifying Impacts)
- Step 7: Select and implement a food loss and waste measurement method based on your sector. (Module: Sector-Specific Guidance)
Let’s Shrink Food Waste Mountain campaign

Teaching kids and youth about the impacts of food waste can help shape their habits into adulthood and encourage them to live sustainably. Here are 3 ways the Food Matters Action Kit fosters change:

1. Knowledge is Power
   It teaches the impact of food waste on our planet.

2. Shift Behavior
   It shows youth how to prevent food waste by changing attitudes about food and by developing new habits and skills.

3. Spread the Word
   It allows youth to encourage food waste action and share tips at home, at school, and in their community, in order to help address the issue together.
Let’s Shrink Food Waste Mountain
Réduisons la montagne de gaspillage alimentaire
Reduzcamos la montaña de alimentos desperdiciados

#ShrinkFoodWaste  #RéduisTonGaspillage  #ReduceElDesperdicio
#FoodMattersActionKit  #AntiGaspillageAlimentaire  #LosAlimentosImportan

Module 1: Let’s Shrink Food Waste Mountain
Module 1: Réduisons la montagne de déchets alimentaires
Module 1: Reduzcamos la montaña de alimentos desperdiciados

Module 2: Tale of the Forgotten Food
Module 2: L’histoire des aliments oubliés
Module 2: Historia de los alimentos olvidados

Module 3: Day of the Ugly Food
Module 3: Les aliments moches en vedette
Module 3: Día de los Alimentos Feos

www.cec.org
Test, improve and promote use...

Measurement component

Why and How to Measure Food Loss and Waste: A Practical Guide 2.0

This guide will walk you through seven steps for measuring food loss and waste (FLW) within your business, city, state, or country. Use our checklist to track your progress and easily access the most appropriate section.

The revised guide implements findings from focused testing with a diverse set of businesses and organizations across North America.

Online survey

Pilot testing throughout the food supply chain

Additional Case Studies

Improved version Practical Guide 2.0

New resources

Promote use
Practical Guide 2.0

Available at www.cec.org

New case studies
Business cost calculator
Executive slides
Video
FOOD LOSS AND WASTE:
WHY AND HOW DOES IT MATTER TO YOU?

#FoodWaste

Armando Yáñez – ayanez@cec.org
Antonia Andúgar – aandugar@cec.org
Commission for Environmental Cooperation
www.cec.org

Thank you!
¡Gracias!
Merci!