



TRAINING PROGRAMME ON WASTE PREVENTION

THE RETAIL SECTOR
2019



Title: Training programme on waste prevention in the Retail sector 2019

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TAKING **COOPERATION** FORWARD

ABOUT THE PROJECT

STREFOWA – Strategies to Reduce and Manage Food Waste in Central Europa is a three-year project in Central Europe to find and design new ideas dealing with food waste. Our aim is to reduce food waste or to treat it in a better, more useful way, along the whole supply chain.

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TRAINING PROGRAMME FOR RETAILERS

INTRODUCTION

It is estimated that global food production loss ranges between 20–30 % and the retail sector is responsible for approx. 5 % of the total amount of wasted food (FAO, 2013). Since the retail sector has an opportunity to indirectly affect food waste amounts in other sectors as well, the responsibility of the retail sector is higher than its rate. An important thing to understand is that in this case not only food is being wasted. Consequently, food waste has a huge environmental impact on CO² emissions, resource's use, energy consumption etc. Finally, direct and indirect economic costs caused by discarded food which should be considered.

The main purpose of this training is to decrease the amount of food waste in the hypermarket for a long period of time.



FRAMEWORK

OBJECTIVES

- Help shop workers to understand food waste and food loss: kind and origin, reasons that cause wastage of food, quantities, associated consequences and benefits of food waste reduction
- Provide knowledge on the “hot spots” – what food group is wasted in the highest amounts, where and why food waste is generated, what are the main logistic steps where food waste can be generated
- Introduce various solutions to tackle food waste
- Food tasting – understanding of the issue by food tasting
- Raise awareness & reduce food waste in stores

TARGET GROUP

Employees of hypermarkets: head of department, sellers, warehouse workers, shop assistants, etc.

FORMAT OF TRAINING

This training material is planned as a mixture of lectures joint with presentations followed by “blind-test” of food products and group discussion at the end of the training.

Age:

- Working-age people

Number of Participants:

- 10–20 participants

Duration:

- 3 h

Setting

- Room at least for 20 persons
- Projector and laptop

Organisation

Since the coordination of the training course needs a variety of steps, tasks, and skills, a short checklist is presented in following text, in order to facilitate the delivery and implementation of future trainings. This table will ease the planning process.

Actions to be done

- Training schedule/structure
- Optimal number of training days
- Spread of training over one or more weeks

- Best days of the week
- Best time of the day
- Length of each session

Training Location

- Access
- Comfort
- Training facility
- Accommodation
- Supplies on-site
- Food and drink

Advertising

- Lead time for advertising
- Information for nomination and enrolment
- Direct invitations
- Other advertising ideas

Registration

- Other ways of registration
- Online or by email
- By post

Material

- Workbook "*TP_STREFOWA_Retail_Workbook_en*"
- Factsheet "*TP_STREFOWA_Retail_Factsheet_en*" – 1 / participant
- Evaluation survey "*TP_STREFOWA_Retail_EvaluationSurvey_en*" – 1 / participant
- Participants feedback "*TP_STREFOWA_Retail_Participans_Feedback_en*" – 1 / participant
- Presentation "*TP_STREFOWA_Retail_Presentation_en*"
- Blind Tasting:
 - Food products like dairy products, e.g. yogurt. One product should have a longer expiration date and the other one a near expiration date. The expiration dates must be covered.
 - 1 knife, spoon, fork per participant depending on the kind of food

SCHEDULE & IMPLEMENTATION

WELCOME AND INTRODUCTION - 10 MIN

Introduction of trainers & basic information about the course

HOW TO REDUCE THE AMOUNT OF FOOD WASTE AT THE SHOP - 45 MIN

Lesson 1 – first part

Aim / Summary:

- Status of the food waste
- Prevention techniques, food waste reduction
- Handling and disposal

Task:

- Presentation

Material:

- *TP_STREFOWA_Retail_Workbook: Lesson 1: Get in touch with your problem*
- *TP_STREFOWA_Retail_Presentation_en: Page 3–6*

FOOD TEST - 20 MIN

Aim / Summary:

- Understanding the issue of valuable and good food by food tasting

Task:

- Blind Food tasting of products.
- Discussion on the experiences and impressions.

Material:

- Food products like dairy products, e.g. yogurt. One product should have a longer expiration date and the other one a near expiration date. The expiration dates must be covered.
- 1 knife, spoon, fork per participant depending on the kind of food

UNDERSTANDING THE WEAK POINTS OF THE SHOP IN TERMS OF WASTING FOOD - 45 MIN

Lesson 2

Aim / Summary:

- Where? – “hot-spots” within instore food chain
- What? – food groups which are wasted the most

- How? – logistic steps within the sector where food waste is being generated
- Why? – the reasons why food waste occurs at the retail sector

Task:

- Presentation
- Visiting the weak points – the place in the shop where food waste can take place
- Checking the right waste handling (dust bins, freezers, box, etc.)

Material:

- *TP_STREFOWA_Retail_Workbook: Lesson 2: Know your “hotspots”*
- *TP_STREFOWA_Retail_Presentation_en: Page 8–11*

HOW TO REDUCE THE AMOUNT OF FOOD WASTE AT THE SHOP

(Lesson 3) – second part – 45 min

Aim / Summary:

- Learn possible prevention techniques for food waste reduction
- Handling and disposal

Task:

- Presentation

Material:

- *TP_STREFOWA_Retail_Workbook: Lesson 3: PICK THE SOLUTION that suits you the best*
- *TP_STREFOWA_Retail_Presentation_en: Page 13–17*

EVALUATION AND FEEDBACK - 20 MIN

Aim / Summary:

- Summarize the training and the employee’s experiences

Task:

- Feedback of the training via two short written questionnaires
- Handout the factsheets

Material:

- *TP_STREFOWA_Retail_Factsheet_en*
- *TP_STREFOWA_Retail_EvaluationSurvey_en*
- *TP_STREFOWA_Retail_Participans_Feedback_en*

REFERENCES

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STREFOWA, 2016: REPORT ON STATUS QUO OF FOOD WASTE PREVENTION AND MANAGEMENT

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Regulations European Union: <https://eur-lex.europa.eu/homepage.html?locale=en>
Regulation (EC) No 2008/98



<https://www.interreg-central.eu/STREFOWA>

