Food waste in the European healthcare sector

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About the MECAHF project

- Developed by HCWH Europe in collaboration with the Hospital of Niort (CH Niort), France
- 2017 – 2020
- Aims of the project:
  - Develop and implement a ‘circular economy’ model for food at CH Niort
  - Analyse and reduce food waste at the hospital by 20% in 3 years
  - Purchase more local and organic products as part of the overall procurement by at least 10%
Main actions

1. Preliminary survey of patients about the consumption and satisfaction with menus
2. Analysis of food waste in both the kitchen, cafeteria and wards
3. Analysis of procurement of food and identification of possibilities for switching to fresh, local and organic food
4. Develop a network with local and organic farmers
5. Evaluate the process and how the methodology could be scaled up in France and throughout Europe
Food service - CHdN

Number of meal: 830 000
Average : 3300 meals/day
Number of meals - patients: 713 000
Number of meals - employees 110 000
Number of meals - others 10 000

Budget food services 1 900 000 €

Actions:
- Survey (patients + staff)
- Identification and meetings with local and organic farmers
- Changes in the kitchen and food services:
  - Increased quality of food delivery
  - Increased creativity and better presentation of dishes
  - Increased satisfaction of patients, staff and visitors
  - Substitution of single-use plastic – some experiences already done in some departments
Measurement of food waste

- Measurements in different areas:
  - Kitchen
  - Staff canteen
  - Plate waste (patients, different departments)

- Samples taken for analysis and sorted by:
  - Household waste
  - Recyclable waste
  - Bio-waste

- Allowing hospital to understand composition and proportion of food waste
Applications de sensibilisation aux changements de pratique de production alimentaire en restauration collective

Bienvenue sur ces outils, issus de la collaboration du C.H de Niort et de l'ANAP, dans le cadre d'un appel à projet de la fondation Carasso, financé par la région Nouvelle-Aquitaine et l'Europe

Ces outils simples vous permettront d'établir un diagnostic de vos pratiques de production en matière de bilan carbone et de gaspillage alimentaire, et vous donneront la possibilité de simuler des changements de pratique afin d'en constater les effets
ÉCONOMIE CIRCULAIRE ALIMENTAIRE POUR LES ÉTABLISSEMENTS DE SANTÉ EUROPÉENNE
Resources

Webinaire | Dans l’assiette et pas dans la poubelle!
Comment prévenir le gaspillage alimentaire aux centres hospitaliers?

23 Avril 2019, 10:00-11:00 CEST

RAPPORT DE CONFÉRENCE
JOURNÉE D’ÉCHANGE
LE GASPILLAGE ALIMENTAIRE ET LA NUTRITION DANS LES ÉTABLISSEMENTS DE SANTÉ : DES LIENS POUR DÉVELOPPER UNE ÉCONOMIE CIRCULAIRE

3 juin 2019
HCOM Europe
Next steps

- Continue with the comms of the project
  - Report [FR,EN,SPA]
  - Video [FR,EN,SPA]
  - Organisation of webinars [FR,EN, SPA]

- MECAHF post-2020
  - Action 1: Follow users (Client Relation Manager)
  - Action 2: Offer training / services / user support services to enable professional use of the tools on a daily basis
  - Action 3: Develop support materials to continue the implementation beyond the tools
  - Action 4: Continue with the communication and dissemination of the MECAHF project
Thank you!

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HCWH Europe gratefully acknowledges the financial support of the European Commission (EC)’s LIFE programme, the Daniel and Nina Carasso Foundation, and the Region Nouvelle-Aquitaine. HCWH Europe is solely responsible for the content of this project and related materials. The views expressed do not reflect the official views of the EC, FDNC or RNA.

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