

Stop Wasting Food

Recent research shows that more than 1.3 billion tonnes of food are wasted around the world every year. What to do about this food waste is a serious question that needs to be thought about by every individual and business along food supply chains.

There are lots of resources and energy been put in the production of the food that ended up been wasted. In the world of growing population, hunger and less resource available to all, this increase amount of food waste is not morally and economically acceptable.

Reasons for food losses are manifold. While in developed countries, most food is lost in retail and consumer step, post-harvest losses predominate in many developing countries.

Therefore, the conference is organized by students of the MSc. programme „International Food Business and Consumer Studies” – a joint degree of Kassel University and Fulda University of Applied Sciences. These students represent different cultures and countries. The conference addresses its subject by interaction between with experts, project groups, consumers and other committed individuals. There will be lectures, workshops and a panel discussion, and poster presentations. The objective is to identify what consumers, business operators and regulators should do to reduce wasting of food, and every participant is invited to share his/her experience with us.

Come be part of us, let's reduce food waste together. Together we can do it, together we are strong and together it is possible.

Lebensmittelverschwendung – STOP Wasting Food

General Information

Organizers

Fulda University of Applied Science, Dept. Nutritional, Food and Consumer Sciences
Kassel University, Faculty of Organic Agricultural Sciences

Contacts

Project »Food Waste«
c/o Fachbereich Oecotrophologie, Hochschule Fulda
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Scientific committee

Prof. Dr. Barbara Freytag-Leyer, Hochschule Fulda
Prof. Dr. Friedrich-Karl Lücke, Hochschule Fulda

Registration

Please register online at www.hs-fulda.de/ifbc-conference before 26 November 2012. Indicate the workshops you would like to participate. Also indicate if you wish to present your work as a poster (German or English).

Registration fee

Along with your registration, we ask you to remit the registration fee of 10.00 € to the following account:
Empfänger: Hochschule Fulda
BLZ Nr.: 50050000
Konto-Nr.: 1006493
Verwendungszweck: Food Waste, Name, First Name

The registration fee includes the conference papers (German or English) and refreshments. For registration on-site, a registration fee of 15.00 € is charged.

Venue

Hochschule Fulda, Halle 8.
The venue is only a 15-20 minutes walk from Fulda railway station. Details are available at <http://www.hs-fulda.de/standort>

Accommodation

There are youth hostels in Fulda, Bad Hersfeld, Lauterbach and Gersfeld. The organizers will help to organize more low-cost accommodation for student participants. A hotel list is available at <http://www.fulda.de/tourismus/schlafen-essen.html>.



Sponsors



Students' Conference

»Stop Wasting Food«

6 - 7 December 2012
Hochschule Fulda

Patroness:
Lucia Puttrich, Minister of Environment,
Energy, Agriculture, and Consumer Protection
of the state of Hessen (HMUELV)



Programme

06.12.2012

- 17.00h Get-together
- 18.00h Welcome
- 18.15h Keynote lecture 1:
Less wasting food – a contribution to sustainable development worldwide.
Stig Tanzmann, Bonn
- Keynote lecture 2:
How can modern logistics help to reduce food losses?
Prof. Dr. Dorit Bölsche, Fulda
- 19.15h Presentation of videos / films
- 20.00h Interactive games
- 21.00h Party

07.12.2012

- 08.45h Welcome address by patron (HMUELV)
- 09.00h-09.40h Less food losses and more food safety – is this possible?
Dr. Viola Neuß, Wiesbaden
- 09.40h-10.20h Reduction of post-harvest losses in developing countries
Dipl. Ing. Michael Hesse, Witzenhausen
- 10.20h Coffee break
- 10.50h-11.30h Reduction of losses in the supply chain of vegetables
Frank Arendes, Borgentreich
- 11.30h-12.10h Prospects and limitations of reduction of food losses – a retailer's perspective
Dipl. Ing. Andreas Swoboda, Fulda
- 12.10h-12.50h Causes for and measures to reduce food waste in Germany – the role of consumers
Christine Göbel, M.Sc., Münster
- 12.50h Lunch break
- 14.00h Parallel workshops (W 1 – W 7); poster presentations
Coffee and tea
- 16.00h Final discussion, reports from workshops, recommendations for actions
- 17.00h Final statement
- 17.15h End of the conference

Workshop Topics

W 1 Why is so much food lost along the supply chain from producer to consumer in developing countries? Tasks for the governments?
moderated by Ifeoma Deborah Anyanwu, Nigeria

W 2 What is the influence of cultural background on wasting food?
moderated by Reem Al-Naib, Iraq

W 3 Why do we buy more food than we need? Factors affecting our shopping behavior
moderated by Parvin Talimi, Iran

W 4 What to do with leftovers in private households?
moderated by Elham Beigmohammadi, Iran

W 5 Can we trust our senses to tell good from spoiled food? What is "spoiled food" in different cultures?
moderated by Jerry Elope, Nigeria

W 6 How to store and preserve food in private households?
moderated by Veronique Müller, Germany

W 7 How do losses and wastage of food contribute to the emission of greenhouse gases and climatic change?
moderated by Sandeep Veeravalli, India

The workshops will be organized in a way enabling both German and English speaking participants to contribute.

Sponsors

Speakers



Prof. Dr. Dorit Bölsche teaches logistics at the Department of Business and currently serves as Vice-President of Fulda University of Applied Sciences.

Stig Tanzmann works at Brot für die Welt /Evangelischer Entwicklungsdienst, Berlin. His field of work is the impact of the agricultural policy of the European Union on the food markets in developing countries.



Dr. Viola Neuß is head of the division of consumer protection, food inspection, animal protection and veterinary inspection at the Hessen Ministry of Environment, Energy, Agriculture, and Consumer Protection (HMUELV).

M.Sc. Dipl.-Ing. agr. Michael Hesse works at the Department of Agricultural Engineering, Faculty of Organic Agricultural Sciences, Kassel University. He coordinates the project RELOAD.

Frank Arendes owns a farm producing organic vegetables for the retail market.

Dipl.-Ing. Andreas Swoboda is member of the Executive Board of the retail company tegut... Stiftung & Co. He is in charge of quality and environmental matters, and of management of raw materials.



Christine Göbel, M.Sc. is with the Institute of Sustainable Nutrition and Food Production (iSuN), associated with Münster University of Applied Sciences. She coordinated a study on food waste