

ONLINE WORKSHOP: HOW TO MONITOR AND REPORT FOOD LOSS AND WASTE? 05/12/2022, 15:00-17:00 CET

CONTEXT

This online workshop is organised by the University of Copenhagen in the framework of the [FOODRUS project](#), which aims to **prevent food loss and waste**, and to promote resource efficiency across all stages of the agri-food value chain.

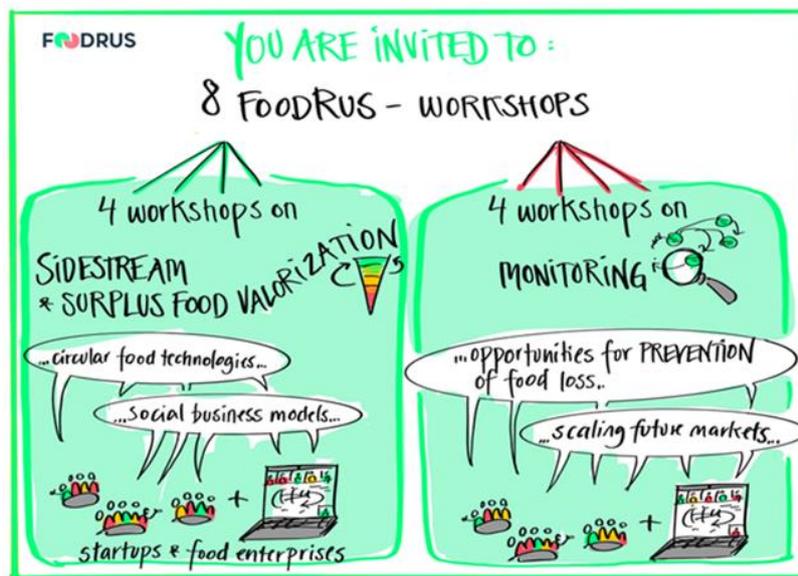
FOODRUS seeks to **create resilient local food systems in Europe** by developing **23 circular solutions** to limit food losses and waste along the agri-food value chain. These include: technological solutions (ICT tools to manage food losses and waste), social actions (educational materials and citizen science activities to promote sustainable consumption habits), organisational solutions (last mile networks to foster local consumption and donation), and fiscal measures (new 'Pay As You Throw' schemes). These solutions will all feed into the upcoming FOODRUS Suite, an online dashboard that users can access in order to monitor the impact of the initiatives targeted to reduce food waste.

This event is the first in a series of eight workshops focusing on innovative solutions for surplus food loss and waste prevention that will be coordinated by Elizabeth Archer, Marianne Thomsen and graphic facilitator Anna Laybourn.

ABOUT THIS WORKSHOP

The FOODRUS project is currently collecting stakeholder feedback to develop a catalogue of impactful, diverse, and inspiring solutions to improve our food systems. For this reason, [WE INVITE YOU TO FILL OUT OUR SURVEY ON INSPIRING SOLUTIONS TO IMPROVE OUR FOOD SYSTEMS!](#)

To participate, please [click here](#). By filling out the survey you will **automatically be invited to 8 workshops** to further discuss this topic.



The online event taking place on **Monday 5th December 2022** (15:00-17:00 CET) represents the kick-off of this workshop series and will focus on how to monitor and report food loss and waste. The dates and topics of the following workshops will be announced soon. Please visit [our website](#) for updates.

AGENDA

TIME	SESSION
15:00-15:10	Introduction Marianne Thomsen, University of Copenhagen
15:10-15:20	The FOODRUS project Ainhoa Alonso Vicario, University of Deusto & FOODRUS Coordinator
15:20-15:40	Keynote speaker: Standardisation of food loss and waste worldwide Carina Dalager, Danish Standards
15:40-16:00	Keynote speaker: Modelling food waste along the FSC for different food types Valeria De Laurentiis, Joint Research Centre
16:00-16:45	Discussion Q&A with the audience
16:45-17:00	Conclusions and next steps Marianne Thomsen, University of Copenhagen

SPEAKERS BIOS



Marianne Thomsen

Marianne Thomsen is professor in Sustainability assessment of Food processing and production at the **University of Copenhagen**. She specialises in the integration of environmental and nutritional life cycle assessment of innovative processes aiming at zero waste and climate resilient food systems.



Carina Dalager

Carina Dalager works as Senior Consultant Food Safety at **Danish Standard**. Her work focuses on the development of standards (ISO processes). She currently is the Committee Manager of the ISO/TC 34/SC 20 Food Loss and Waste initiative.



Ainhoa Alonso Vicario

Ainhoa Alonso Vicario is a Doctor in Chemical Engineering by the University of the Basque Country. Currently, she is a professor at the **University of Deusto**, focusing her activity on the application of ICT tools to enhance the circularity of cities. Ainhoa is the Coordinator of the FOODRUS project.



Valeria De Laurentiis

Valeria De Laurentiis works as Scientific Officer at the **European Commission, Joint Research Centre**. She specialises in food waste indicators, food waste quantification, prevention and life cycle assessments.

TO REGISTER

Please fill [this form](#).

FOR MORE INFORMATION

Prof. Marianne Thomsen, University of Copenhagen mth@food.ku.dk.

